

GEORGIA DEPARTMENT OF PUBLIC HEALTH Food Service Establishment Inspection Report						CURRENT SCORE	CURRENT GRADE										
Establishment Name: DOMINOS PIZZA 4134 Address: 890 New Hope Rd City: Lawrenceville Time In: 04:25 PM Time Out: 05:25 PM Inspection Date: 09/30/2022 CFSM: Seth Scheibel 18515228 10/17/2024 Purpose of Inspection: Routine <input checked="" type="radio"/> Follow-up <input type="radio"/> Compliant <input type="radio"/> Preliminary <input type="radio"/> Other <input type="radio"/> Risk Type: 1 <input checked="" type="radio"/> 2 <input type="radio"/> 3 <input type="radio"/> Permit#: 067-FS-10355						95	A										
Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																	
<table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td style="width: 33%;">Last Score</td> <td style="width: 33%;">Grade</td> <td style="width: 33%;">Date</td> </tr> <tr> <td style="text-align: center;">N/A</td> <td style="text-align: center;">N/A</td> <td style="text-align: center;">11/05/2021</td> </tr> <tr> <td>Prior Score</td> <td>Grade</td> <td>Date</td> </tr> <tr> <td style="text-align: center;">82</td> <td style="text-align: center;">B</td> <td style="text-align: center;">10/26/2021</td> </tr> </table>								Last Score	Grade	Date	N/A	N/A	11/05/2021	Prior Score	Grade	Date	82
Last Score	Grade	Date															
N/A	N/A	11/05/2021															
Prior Score	Grade	Date															
82	B	10/26/2021															
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U≤69																	
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS <small>(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)</small>																	
IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=Repeat violation of the same code provision=2 points																	
Compliance Status				Compliance Status													
1 IN OUT NA NO Supervision 4 points				5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points													
<input checked="" type="radio"/> 1-2A PIC present, demonstrates knowledge, performs duties				<input checked="" type="radio"/> 5-1A Proper cooking time and temperatures													
<input checked="" type="radio"/> 1-2B Certified Food Protection Manager				<input type="radio"/> 5-1B Proper reheating procedures for hot holding													
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points				6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points													
<input checked="" type="radio"/> 2-1A Proper use of restriction & exclusion				<input type="radio"/> 6-1A Proper cold holding temperatures													
<input checked="" type="radio"/> 2-1B Hands clean and properly washed				<input type="radio"/> 6-1B Proper hot holding temperatures													
<input checked="" type="radio"/> 2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<input type="radio"/> 6-1C Proper cooling time and temperature													
3 IN OUT NA NO Approved Source 9 points				7 IN OUT NA NO Highly Susceptible Populations 9 points													
<input checked="" type="radio"/> 3-1A Food obtained from approved source				<input type="radio"/> 7-1 Pasteurized foods used: Prohibited foods not offered													
<input type="radio"/> 3-1B Food received at proper temperature				8 IN OUT NA NO Chemicals 4 points													
<input checked="" type="radio"/> 3-1C Food in good condition, safe, and unadulterated				<input type="radio"/> 8-2A Food additives: approved and properly used													
<input type="radio"/> 3-1D Required records: shellstock tags, parasite destruction				<input checked="" type="radio"/> 8-2B Toxic substances properly identified, stored, used													
4 IN OUT NA NO Protection From Contamination 9 points				9 IN OUT NA NO Conformance with Approved Procedures 4 points													
<input checked="" type="radio"/> 4-1A Food separated and protected				<input checked="" type="radio"/> 9-2 Compliance with variance, specialized process and HACCP plan													
<input checked="" type="radio"/> 4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food																	
4-2A Food stored covered																	
<input type="radio"/> 4-2B Food-contact surfaces: cleaned & sanitized																	
GOOD RETAIL PRACTICES <small>(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)</small> Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.																	
Compliance Status				Compliance Status													
10 OUT Safe Food and Water, Food Identification 3 points				14 OUT Proper Use of Utensils 1 point													
<input type="radio"/> 10A. Pasteurized eggs used where required				<input type="radio"/> 14A. In-use utensils: properly stored													
<input type="radio"/> 10B. Water and ice from approved source				<input type="radio"/> 14B. Utensils, equipment and linens: properly stored, dried, handled													
<input type="radio"/> 10C. Variance obtained for specialized processing methods				<input type="radio"/> 14C. Single-use/single-service articles: properly stored, used													
<input type="radio"/> 10D. Food properly labeled; original container				<input type="radio"/> 14D. Gloves used properly													
11 OUT Food Temperature Control 3 points				15 OUT Utensils, Equipment and Vending 1 point													
<input type="radio"/> 11A. Proper cooling methods used: adequate equipment for temperature control				<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used													
<input type="radio"/> 11B. Plant food properly cooked for hot holding				<input type="radio"/> 15B. Warewashing facilities: installed, maintained, used; test strips													
<input type="radio"/> 11C. Approved thawing methods used				<input type="radio"/> 15C. Nonfood-contact surfaces clean													
<input type="radio"/> 11D. Thermometers provided and accurate				16 OUT Water, Plumbing and Waste 2 points													
12 OUT Prevention of Food Contamination 3 points				<input type="radio"/> 16A. Hot and cold water available; adequate pressure													
<input type="radio"/> 12A. Contamination prevented during food preparation, storage, display				<input type="radio"/> 16B. Plumbing installed; proper backflow devices													
<input type="radio"/> 12B. Personal cleanliness				<input type="radio"/> 16C. Sewage and waste water properly disposed													
<input type="radio"/> 12C. Wiping cloths: properly used and stored				17 OUT Physical Facilities 1 point													
<input type="radio"/> 12D. Washing fruits and vegetables				<input type="radio"/> 17A. Toilet facilities: properly constructed, supplied, cleaned													
13 OUT Postings and Compliance with Clean Air Act 1 point				<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained													
<input checked="" type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing				<input type="radio"/> 17C. Physical facilities installed, maintained, and clean													
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act				<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used													
18 OUT Pest and Animal Control 3 points				<input type="radio"/> 18. Insects, rodents, and animals not present													
<input type="radio"/> 18. Insects, rodents, and animals not present																	
Person in Charge (Signature) _____ (Print) Seth and Chris						Date: 09/30/2022											
Inspector (Signature) KLA						Follow-up: YES <input type="radio"/> NO <input checked="" type="radio"/> Follow-up Date: 09/30/2022											

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment DOMINOS PIZZA 4134	Permit # 067-FS-10355	Date 09/30/2022
Address 890 New Hope Rd	City/State Lawrenceville GA	Zip Code 30046

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pizza (bare hand made) / final cooked	207	Cheese Bread (bare hand made) / final cooked	210	Commercially Packaged Precooked Chicken	157
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Item
Number

OBSERVATIONS AND CORRECTIVE ACTIONS

4-2B: .05(6)(n) COS Observed employee taking the sanitizer bucket from the 3 compartment sink to place in the kitchen area. When Quat sanitizer was checked it was at a concentration of 0ppm. Person in charge came to the 3 compartment sink and it was discovered that employee took the rinse water from the 3 compartment sink and placed in Quat sanitizer bucket. Quat sanitizer was made to a concentration of 200ppm and placed in the Quat sanitizer bucket. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operations must meet a specified minimum concentration (for chlorine sanitizer it must be 50-100 ppm; for quat ammonia, it must be used according to the manufacturer's specifications). (P)

13A: .02(1)(d) COS The most current inspection report from 10/26/2021 not on display (inspection report from 2/22/2020 on display). Today's inspection report was provided to person in charge and the old inspection report was removed from display. The most current inspection report shall be prominently displayed in public view at all times, within fifteen feet of the front or primary public door and between five feet and seven feet from the floor and in an area where it can be read at a distance of one foot away. (C)

Person in Charge (Signature)	Date 09/30/2022
Inspector (Signature) 	Date 09/30/2022

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Comments:

NOTE: All cold holding temperatures in compliance.

NOTE: Food handling employees with beards longer than one half inch must wear a beard restraint.

Questions? Call 770-963-5132 or visit www.gnrhealth.com.

Person in Charge (Signature)	Date 09/30/2022
Inspector (Signature) 	Date 09/30/2022