# **TENNESSEE DEPARTMENT OF HEALTH**

FOOD SERVICE ESTA			BL	ISH	IME	IN 1		ISF	PEC	тю	DN REPORT	SCO	RE							
Ş		in the second se	S.C.																7	
Esta	blish	nem	t Nan		Domino's F	Pizza						-				Farmer's Market Food Unit     Permanent O Mobile	Y	of Seats         rention         COS R       WT         O       O         COS R       WT         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O         O       O		
Address 823 Hamilton Crossing							Typ	e of t	Establi	shme	O Temporary O Seasonal									
City					Antioch		Time in	03	3:3	0 F	M	A	/ / PI	M Tir	ne ou	ат 03:40: PM АМ/РМ				
Insp	ectio	n Da	rte		10/19/20	22 Establishment						-								
Purp	ose	of In	spect		ORoutine	御 Follow-up	O Complaint			O Pro					Cor	nsultation/Other				
Risk	Cat	egon	y		01	3022	<b>O</b> 3			<b>O</b> 4				Fo	llow-	up Required O Yes 🕱 No	Number of S	eats	_	
Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.																				
																INTERVENTIONS				
IN	in co	ompli				ance NA=not applicabl			Remp							ach item as applicable. Deduct points for co pection R=repeat (violation of the				
	IN	our	NA	NO	Con	Supervision		cos	R	WT	F					Compliance Status Cooking and Reheating of Time/T		cos	R	WT
		0	non	no	Person in charge	present, demonstrates	s knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) F				
	IN	OUT	NA		performs duties	Employee Health				-	16 17	00	00	X		Proper cooking time and temperatures Proper reheating procedures for hot holding	ng	8	8	5
2		0				food employee aware triction and exclusion	ness; reporting	0	0	5		IN	оит	NA	NO	Cooling and Holding, Date Marking, a Public Health Contro				
	IN	OUT	NA	NO		ood Hygienic Practi						0	0	×		Proper cooling time and temperature				
5	X			0	No discharge from	sting, drinking, or tobac m eyes, nose, and mou	ιth	8	0	5	20		0	<u> </u>		Proper hot holding temperatures Proper cold holding temperatures		0	0	5
	IN 滨	OUT O	NA		Preven Hands clean and	ting Contamination properly washed	by Hands	0	0		21 22	× 0	0	0 ※		Proper date marking and disposition Time as a public health control: procedure	vs and records			-
	黨	0	0	0	alternate procedu			0	0	5		-	OUT		NO	Consumer Advisory		Ŭ	•	
_	IN	OUT	NA	NO		ks properly supplied an Approved Source			0	2	23	0	0	鶑		Consumer advisory provided for raw and food		0	٥	4
10		0	0			proper temperature		8			~	IN	OUT	NA	NO	Highly Susceptible Populat				
11	_	0 0	×	0		dition, safe, and unadu available: shell stock		0	0 0	5	24	O IN	O		NO	Pasteurized foods used; prohibited foods	not offered	0	9	•
	IN	OUT	NA	-	destruction Prote	ection from Contam	ination	-	0	_	25	0	0	200		Chemicals Food additives: approved and properly us	ed	0	তা	
13 14		00	<u>©</u>		Food separated a Food-contact surf	and protected faces: cleaned and sar	nitized	8	00	4	26	<u>R</u> IN	O OUT	NA		Toxic substances properly identified, store Conformance with Approved Pr		0	0	•
-	2	0				n of unsafe food, return		0	0	2	27	0	0	8		Compliance with variance, specialized pro HACCP plan	ocess, and	0	0	5
		_		Geo		ices are preventive	measures to co		1 10.0	Inte	due	tion	of a	atho		, chemicals, and physical objects	into foods			
						ces are preventive				ETAI						, enemicans, and physical objects	into roous.			
				00	fenot in compliance	pliance Status	COS=corre	icted o		during						R-repeat (violation of the same Compliance Status		COS	R	WT
	_	OUT	Death		Safe	Food and Water						0	UT			Utensils and Equipment				
20	,	0	Wate	r and	d eggs used when ice from approve	d source		0	0	2	4	5 (				nfood-contact surfaces cleanable, properly and used	r designed,	0	0	1
30		OUT	Varia	nce o		alized processing meth emperature Control		0	0	1	4	5 0	o 🛛	Varews	ashin	g facilities, installed, maintained, used, tes	t strips	٥	٥	1
31	1	0	Prop		oling methods use	d; adequate equipmen	t for temperature	0	0	2	4	_	N C	lonfoor	5-con	tact surfaces clean Physical Facilities		0	0	1
3:	_				properly cooked fi thawing methods			8	8	1	4	_	_			water available; adequate pressure talled; proper backflow devices				
34	1	22	<u> </u>		ters provided and			ŏ	ŏ	1	5	_	o s	ewage	and	waste water properly disposed		0	0	
	_	OUT				d identification	and a second second				5	_				s: properly constructed, supplied, cleaned				
35	_	ᇖ	F000	prop		of Food Contamina		0	0	1	5			-		use properly disposed; facilities maintained ities installed, maintained, and clean	,	-		
36	_		Insec	ts, ro	dents, and animal			0	0	2	5	-+	-			ntilation and lighting; designated areas use	ed			1
37	,	0	Conta	amina	tion prevented du	ring food preparation,	storage & display	0	0	1		0	υτ			Administrative items				
38	_	-	_		leanliness			0	0	1	5		_		-	nit posted				0
39	_				ths; properly used uits and vegetable			0	0		54	»   (	M	iost re	cent	Compliance Status				WT
41	_	OUT	D-14	e udor	Properly stor	or Use of Utensils					5			ome	1000	Non-Smokers Protection A with TN Non-Smoker Protection Act	ct	~	14	
43	2	0	Utens	sils, e	quipment and line	ins; properly stored, dri		0	0	1	5	5	T	obacc	o pro	ducts offered for sale		0	0	0
4					/single-service art ed properly	ticles; properly stored,	used		8		5	)	lf	tobac	co pr	oducts are sold, NSPA survey completed		0	0	
						items within ten (10) day	s may result in susper			_	servic		blishe	nent pe	rmit.	Repeated violation of an identical risk factor r	may result in revoc	ation	of you	r food
servi	ce es	tablis	hmen	t perm	it. Items identified a	as constituting imminent	health hazards shall b	e corre	cted i	mmedi	ately (	or ope	ration	is shall	cease	e. You are required to post the food service es lling a written request with the Commissioner y	tablishment permit	in a c	onspi	cuous
repor	t. T.	4	tion	15 68-	4-703, 68-14-706, 68	-14-708, 68-14-709, 68-14-	711, 68-14-715, 68-14-7	16, 4-5	320.				_			$\sim$				
	1	Ý		~			10/1	L9/2	022	2	_(		X	f Bu	Y	Jevers	1	0/1	9/2	022

10/19/2022
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Signature of Person In Charge

10/19/2022	Maring Jevens
Date	Signature of Environmental Health Specialist

Date

#### \*\*\*\* Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice \*\*\*\* Free food safety training classes are available each month at the county health department. Please call ( ) 6153405620 to sign-up for a class. PH-2267 (Rev. 6-15) RDA 629

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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Establishment Name: Domino's Pizza Establishment Number #: 605241417

NSPA Survey – To be completed if #57 is "No"					
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.					
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.					
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.					
Garage type doors in non-enclosed areas are not completely open.					
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.					
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.					
Smoking observed where smoking is prohibited by the Act.					

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
			l							

Equipment Temperature	
Decoription	Temperature (Fahrenheit)

ecoription	State of Food	Temperature ( Fahrenheit

Observed Violations		
Total # 3 Repeated # 0		
Repeated # ()		
34:		
35:		
55.		
53:		

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Domino's Pizza Establishment Number : 605241417

1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: Ca Not using the dishmachine because they are waiting on a part. They are only using the 3 comp sink to wash, rinse, and sanitize the dishes 15: 16: 17: 16: 17: 18: 19: 20: 21: 22: 23: 24: 23: 24: 25: 26: 27: 57: 58:	Comments/Other Observations
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***See page at the end of this document for any violations that could not be displayed in this space.	

Additional Comments See last page for additional comments.

## Establishment Information

Establishment Name: Domino's Pizza

Establishment Number : 605241417

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

### Establishment Information

Establishment Name: Domino's Pizza Establishment Number # 605241417

Sources		
Source Type:	Source:	

## Additional Comments