

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Domino's Pizza Permanent O Mobile Establishment Name Type of Establishment 823 Hamilton Crossing O Temporary O Seasonal Antioch Time in 02:30 PM AM/PM Time out 03:10: PM AM/PM

10/10/2022 Establishment # 605241417 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 04 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		Ö	08	*cor	recte	d o
					Compliance Status	cos	R	WT	П			
	IN	OUT	NA	NO	Supervision				П	П	IN	0
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	П	16	0	-
	IN	OUT	NA	NO	Employee Health			-	П	17	0	Т
2	TX:	0			Management and food employee awareness; reporting	0	0		П	П		
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	0
	IN	OUT	NA	NO	Good Hygienic Practices				П	18		Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	П	19	0	Г
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	245	1
	IN	OUT	NA	NO	Preventing Contamination by Hands				П	21	*	Г
6	100	0		0	Hands clean and properly washed	0	0		П	22	0	Г
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5			IN	0
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	П	23	0	1
		OUT	NA	NO	Approved Source		_		П	20	_	L,
9	200	0			Food obtained from approved source	0	0		Ш		IN	0
10	0	0	0	×	Food received at proper temperature	0	0		П	24	0	Γ,
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	Ш		_	L,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	0
	IN	OUT	NA	NO	Protection from Contamination				П	25		Г
13	0	0	80		Food separated and protected	0	0	4	П	26	黨	1
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5	П		IN	0
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	(

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	黨	0	Proper cooking time and temperatures	0	0	5
17	0	Ö	3%	0	Proper reheating procedures for hot holding	0	0	۰
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	_	0	X	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	1
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	*
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

the introduction of pathoge ns, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	-
30	0	Variance obtained for specialized processing methods	0	0	١,
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Т
33	ō	Approved thawing methods used	Ō	Ō	Н
34	XX	Thermometers provided and accurate	0	0	Н
	OUT				
35	×	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils	\top		
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	Т
44	0	Gloves used properly	0	0	

spect	ion	R-repeat (violation of the same code provision)		
		Compliance Status	cos	R	WT
	OUT	Utensils and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	0
56	黨	Most recent inspection posted	0	0	۰
	YES	NO	WT		
57		Compliance with TN Non-Smoker Protection Act	0	W.	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

a conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. in (10) days of the date of the

10/10/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

10/10/2022 Date

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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)						
dishmachine	Hot water		142						

Equipment Temperature	
Description	Temperature (Fahrenheit)
Walk in cooler	34

Description	State of Food	Temperature (Fahrenheit
Chicken wings prep cooler	Cold Holding	35
Pasta prep cooler	Cold Holding	36
Sausage prep cooler	Cold Holding	39
Chicken prep cooler	Cold Holding	38
Mozzarella prep cooler	Cold Holding	42
Chicken walk in cooler	Cold Holding	32
Sausage walk in cooler	Cold Holding	28

Observed Violations
Total # 7
Repeated # ()
14: Dishmachine at 142F. It must be at 165F or above at the plate. Must wash,rinse,and sanitize all dishes in the 3 comp sink until the dishmachine is sanitizing properly.
34: No visible thermometer in prep cooler
34: No visible thermometer in prep cooler
35: No label on container of cornmeal 53: Floor drain at 3 comp sink is dirty
53: Ceiling vent covers are dirty
56: Current inspection not posted

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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Establishment Number: 605241417

Comments/Other Observations

- 1: (IN): PIC has Active Managerial Control of food systems in FSE.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee properly washed hands after entering the kitchen

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8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9:

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: No rap
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.

20:

- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: No smoking signs not posted at all entrances into the building

58:

***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.

^{***}See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

stablishment Name: Domino's P	Pizza			
Stablishment Number: 605241				
Comments/Other Observatio	ns (cont'd)			
	3.7			
Additional Comments (cont'o				
See last page for addi	tional comm	ents.		

Establishment Information

Establishment Information										
Establishment Name: Don	nino's Pizza									
THE RESIDENCE OF THE PROPERTY	605241417			T I						
7										
Sources										
Source Type:	Water	Source:	City							
Source Type:	Food	Source:	Dominos							
Source Type:		Source:								
Source Type:		Source:								
Source Type:		Source:								
Additional Comment	S									