



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE  
**92**

Establishment Name Domino's Pizza Type of Establishment  Farmer's Market Food Unit  
 Permanent  Mobile  
Address 823 Hamilton Crossing  Temporary  Seasonal  
City Antioch Time in 02:30 PM AM / PM Time out 03:10 PM AM / PM  
Inspection Date 10/10/2022 Establishment # 605241417 Embargoed 0  
Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other  
Risk Category  1  2  3  4 Follow-up Required  Yes  No Number of Seats \_\_\_\_\_

**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.**

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
<b>Supervision</b>							
1	<input checked="" type="radio"/>	<input type="radio"/>					5
<b>Employee Health</b>							
2	<input checked="" type="radio"/>	<input type="radio"/>					5
3	<input checked="" type="radio"/>	<input type="radio"/>					5
<b>Good Hygienic Practices</b>							
4	<input checked="" type="radio"/>	<input type="radio"/>					5
5	<input checked="" type="radio"/>	<input type="radio"/>					5
<b>Preventing Contamination by Hands</b>							
6	<input checked="" type="radio"/>	<input type="radio"/>					5
7	<input checked="" type="radio"/>	<input type="radio"/>					5
8	<input checked="" type="radio"/>	<input type="radio"/>					2
<b>Approved Source</b>							
9	<input checked="" type="radio"/>	<input type="radio"/>					5
10	<input checked="" type="radio"/>	<input type="radio"/>					5
11	<input checked="" type="radio"/>	<input type="radio"/>					5
12	<input checked="" type="radio"/>	<input type="radio"/>					5
<b>Protection from Contamination</b>							
13	<input checked="" type="radio"/>	<input type="radio"/>					4
14	<input checked="" type="radio"/>	<input type="radio"/>					5
15	<input checked="" type="radio"/>	<input type="radio"/>					2

  

Compliance Status					COS	R	WT
IN	OUT	NA	NO				
<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>							
16	<input checked="" type="radio"/>	<input type="radio"/>					5
17	<input checked="" type="radio"/>	<input type="radio"/>					5
<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>							
18	<input checked="" type="radio"/>	<input type="radio"/>					5
19	<input checked="" type="radio"/>	<input type="radio"/>					5
20	<input checked="" type="radio"/>	<input type="radio"/>					5
21	<input checked="" type="radio"/>	<input type="radio"/>					5
22	<input checked="" type="radio"/>	<input type="radio"/>					5
<b>Consumer Advisory</b>							
23	<input checked="" type="radio"/>	<input type="radio"/>					4
<b>Highly Susceptible Populations</b>							
24	<input checked="" type="radio"/>	<input type="radio"/>					5
<b>Chemicals</b>							
25	<input checked="" type="radio"/>	<input type="radio"/>					5
26	<input checked="" type="radio"/>	<input type="radio"/>					5
<b>Conformance with Approved Procedures</b>							
27	<input checked="" type="radio"/>	<input type="radio"/>					5

**Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.**

### GOOD RETAIL PRACTICES

Compliance Status					COS	R	WT
OUT							
<b>Safe Food and Water</b>							
28	<input checked="" type="radio"/>						1
29	<input checked="" type="radio"/>						2
30	<input checked="" type="radio"/>						1
<b>Food Temperature Control</b>							
31	<input checked="" type="radio"/>						2
32	<input checked="" type="radio"/>						1
33	<input checked="" type="radio"/>						1
34	<input checked="" type="radio"/>						1
<b>Food Identification</b>							
35	<input checked="" type="radio"/>						1
<b>Prevention of Food Contamination</b>							
36	<input checked="" type="radio"/>						2
37	<input checked="" type="radio"/>						1
38	<input checked="" type="radio"/>						1
39	<input checked="" type="radio"/>						1
40	<input checked="" type="radio"/>						1
<b>Proper Use of Utensils</b>							
41	<input checked="" type="radio"/>						1
42	<input checked="" type="radio"/>						1
43	<input checked="" type="radio"/>						1
44	<input checked="" type="radio"/>						1

  

Compliance Status					COS	R	WT
OUT							
<b>Utensils and Equipment</b>							
45	<input checked="" type="radio"/>						1
46	<input checked="" type="radio"/>						1
47	<input checked="" type="radio"/>						1
<b>Physical Facilities</b>							
48	<input checked="" type="radio"/>						2
49	<input checked="" type="radio"/>						2
50	<input checked="" type="radio"/>						2
51	<input checked="" type="radio"/>						1
52	<input checked="" type="radio"/>						1
53	<input checked="" type="radio"/>						1
54	<input checked="" type="radio"/>						1
<b>Administrative Items</b>							
55	<input checked="" type="radio"/>						0
56	<input checked="" type="radio"/>						0
<b>Compliance Status</b>							
<b>Non-Smokers Protection Act</b>							
57	<input checked="" type="radio"/>						0
58	<input checked="" type="radio"/>						0
59	<input checked="" type="radio"/>						0

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

*[Signature]* 10/10/2022 *[Signature]* 10/10/2022  
Signature of Person In Charge Date Signature of Environmental Health Specialist Date

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

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

**Food Temperature**

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 #** 0

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

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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



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**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
- 7:
- 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.

***Establishment Information***

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***



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**Sources**

Source Type: Water Source: City

Source Type: Food Source: Dominos

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**