TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLISHMENT INSPECTION REPO

AND A CONTRACT			J		FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SCORE					
CITH:					Domino's Pizza							9							
Establishment Name 823 Hamilton Crossing					n				_	Тур	e of	Establi	shme		J				
1001030					Antioch	Time in 03:40 PM AM / PM Time out 04:40; PM AM / PM													
City Time in							_		-			ne o	ut 04:40; PIVI AM/PM						
Insp	ectio	n Da	te		02/28/2023 Establish	hment# 60524141	7		. '	Emba	rgoe	a C)						
Purpose of Inspection MRoutine O Follow-up O Complaint								O Pro	limin	ary		0	Cor	nsuitation/Other					
Risk	Cat	egor			O1 202	03			04						up Required 蹴 Yes O No	Number of S		_	
		R	isk	as	ors are food preparation pra contributing factors in foodb	ctices and employee orne illness outbreak	beha s. P	viora	: Mea	st co lith i	omm Inter	noni) rven	y repo tions	are	to the Centers for Disease Cont control measures to prevent illn	rol and Preven Iss or injury.	tion		
					FOO	DBORNE ILLNESS RI	SK F	ACTO	ORS .	AND	PU	BLIC	HEA	ιтн	INTERVENTIONS				
				alga				ite ma							ach liem as applicable. Deduct points for				
IN	un co	mpli	ance		OUT=not in compliance NA=not ap Compliance State			R		5=000	recte	d on-t	site dun	ng ins	pection R=repeat (violation of th Compliance Status			R	WT
	IN	ουτ	NA	NO	Supervisi	en					IN	ουτ	NA	NO	Cooking and Reheating of Time/				
1	鬣	0			Person in charge present, demons performs duties	strates knowledge, and	0	0	5	16	0	0	×	0	Control For Safety (TCS) Proper cooking time and temperatures	roods	0	0	
	IN X		NA	NO	Employee H Management and food employee		0	0		17	0	0	X	0	Proper reheating procedures for hot hok	-	0	00	•
_	Â	ŏ			Proper use of restriction and exclu		ŏ	ŏ	5		IN	ουτ	NA	NO	Cooling and Holding, Date Marking a Public Health Contr				
		_	NA	NO						18	_	0		0.0	Proper cooling time and temperature		0		
4	邕	0			Proper eating, tasting, drinking, or No discharge from eyes, nose, an		8	8	5		0	0		0	Proper hot holding temperatures Proper cold holding temperatures		0	0	
			NA		Preventing Centamin Hands clean and properly washed		0			21	*	0	0	0	Proper date marking and disposition		0	0	ê
_		0	0	6	No bare hand contact with ready-t		6	ŏ	5	22		0	×	-	Time as a public health control: procedu	res and records	0	0	
8	0	23		-	alternate procedures followed Handwashing sinks properly supp	lied and accessible		0	2	23	N O	001	NA X	NO	Consumer Advisory Consumer advisory provided for raw and	d undercooked	0	0	
_	IN 窟		NA	NO	Approved So Food obtained from approved sou		OOO IN OUT NA NO Highly Susceptible Populations		rtions	-	-	-							
10	0	0	0		Food received at proper temperat	ure	0	0	5	24		0	88		Pasteurized foods used; prohibited food		0	0	5
_	<u>×</u>	0 0	22	0	Food in good condition, safe, and Required records available: shell		0	0 0	°	H	IN	OUT		NO	Chemicals		-	-	-
				NO	destruction Protection from Co	ntamination	ľ		-	25	0		X		Food additives: approved and properly u	sed	0	0	
		0			Food separated and protected Food-contact surfaces: cleaned at	nd confirmed	_	2		26	0	25			Toxic substances properly identified, sto Conformance with Approved F		0	0	•
		0	0	J	Proper disposition of unsafe food,		0	0	5	27	IN O	OUT	100	ni v	Compliance with variance, specialized p		0	0	5
15 20 0 2 2/ 0 0 2 HACCP plan										-									
				Go	od Retail Practices are preve	ntive measures to co	ontro	l the	intro	duc	tion	of	patho	gens	, chemicals, and physical object	s into foods.			
					•	AA	600						5		B				
OUT=not in compliance COS=corre Compliance Status							R							R-repeat (violation of the san Compliance Status	te cooe provision)	COS	R	WT	
2	_	OUT O	Past	euriz	Safe Food and Wat ed eggs used where required	er	0	0	1	4		NUT F	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, proper	1y designed,	0		
2	_	0	Wat	er an	d ice from approved source obtained for specialized processing	methods	0	8	2	\vdash	+	<u> </u>	constructed, and used			0	0	1	
	-	OUT			Food Temperature Co	ntrol				44				st strips	0	0	1		
3	1	0	Prop cont		oling methods used; adequate equi	pment for temperature	0	0	2		_	O N UT	vontoo	d-cor	htact surfaces clean Physical Facilities		0	0	1
3	_				d properly cooked for hot holding		00		1	4	_				water available; adequate pressure		0	8	2
3	_	_	<u> </u>		thawing methods used eters provided and accurate		0	0	1	49	_	o s	Sewage	and	stalled; proper backflow devices waste water properly disposed		00	0	2
	_	OUT	_		Food Identificatio					51	_				es: properly constructed, supplied, cleane			0	1
3	-		Food	d proj	perly labeled; original container; req		0	0	1	5		-	-		use properly disposed; facilities maintaine	id.	0	0	1
3	_	OUT	Inse	ots r	Prevention of Feed Conta odents, and animals not present	mination	0	0	2	5	_	-			lities installed, maintained, and clean intilation and lighting; designated areas u	ud	0	0	1
3	-	-				tion stomes 9 disets:	0	0	1	F	+	UT					-	-	
3	_				ation prevented during food prepara	ation, storage & display	0	0	1	-		_	Summer	0.000	Administrative items		0	0	
3	-	-	-		cleanliness loths; properly used and stored			0	1		56 🐹 Most recent inspection posted						0	0	0
40 O Washing fruits and vegetables OUT Proper Use of Utensils						0	0	1	\vdash		_			Compliance Status Non-Smokers Protection	Act	YES	NO	WT	
4	1	In-use utensils; properly stored Utensils, equipment and linens; properly stored, dried, handled				0	8		5					with TN Non-Smoker Protection Act ducts offered for sale		00	8		
4	3	0	Sing	le-us	e/single-service articles; properly st	ored, used	0	0	1	55	ř.				ducts offered for sale oducts are sold, NSPA survey completed		0	ő	0
4		-			sed properly			0				1.7.7							
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												icuous							
	nerar nt. T.	-	st the	nos 68	recent inspection report in a conspicu 12 23, 69 14-706, 68-14-708, 68-14-709,				a hea	nng n						within ten (10) days	of the	date	of this
		4	\geq	\sim		02/	าดเว	022	,		1	1/		Q		C	2/2		0.022

02/28/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

02/28/2023 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

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)							
Manual Dish Sink	QA	400								

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep cooler	
Pizza Prep cooler	37
Salad Prep cooler	40
Walk-In Cooler	34

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Tomatoes	Cold Holding	35				
Commercial chicken strips	Cold Holding	34				
Deli ham	Cold Holding	33				
Mozzarella	Cold Holding	40				
Spinach	Cold Holding	40				
Fully cooked Bone in chicken wings	Cold Holding	32				
Cheese blend	Cold Holding	34				
Blue cheese dressing, salad cooler	Cold Holding	41				
Feta crumbles, Walk-In Cooler	Cold Holding	37				

Observed Violations

Total # 5

Repeated # 0

8: No paper Towels in employee restroom

CA restock

8: No paper towles at front hand sink

CA restock

26: 2 Cloth Sanitizer buckets stored on shelf above uncovered pizza boxes

CA moved sanitizer to bottom shelf away form food boxes but not on floor

34: No visible working thermometer in Prep cooler by front hand sink

56: Current inspection not posted



Establishment Information

Establishment Name: Domino's Pizza

Establishment Number : 605241417

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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: Observe proper with change in task

7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

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 raw meats

14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methodsManual Dish Sink. NOTE: the H-temp machine dish machine is note working due to draining issues. Dishwasher must reach

165F or above before use.

- 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.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.

20: See food temps

- 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.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: Missing no-smoking sign on back door

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.

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:	Food	Source:	Domino's distribution	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments

Salads are a premade/package items provided by dominos.