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.