### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

		ALC: N	A. C.													O Fermer's Market Food		(		
Establishment Name		DOMINO'S F	PIZZA #5417						Tv	pe of l	Establ	ishme	E Parmanant O Ma		r					
Address			2535 LEBAN	ION PIKE										O Temporary O Se						
City		Nashville		Time in	02	2:3	0 F	PM	_ A	M/P	м ті	me o	ut 02:50:PM A	M / PM						
Inspec	tion	h Da	rte		03/25/202	4 Establishment #	60526270	3		-	Emb	argoe	d D	)			L			
Purpo	se o	of In	spect	ion	O Routine	臠 Follow-up	O Complaint			<b>O</b> Pr	elimir	nary		c	Co	nsultation/Other				
Risk (	ate	-	·		涎1	02	<b>O</b> 3			04	_					up Required O Yes			10	
																d to the Centers for Dise control measures to pre		ition		
		(14)	ric des	lane	ted compliance status											INTERVENTIONS such item as applicable. Deduc	t points for calegory or subca		,	
IN=ir	i ca	<u> </u>	ance		OUT=not in compliance	e NA=not applicable	NO=not observe	юl		cc						spection R=repeat (v	violation of the same code provis	ion)		
Ξ.		N IT	NA	NO	Comp	liance Status Supervision		cos	R	WT	F					Compliance Stat	tus g of Time/Temperature	COS	R	WT
1 8	1	0	~		Person in charge pr	esent, demonstrates kn	owledge, and	0	0	5		IN	OUT		NO	Control For Safe	ety (TCS) Foods			
	10		NA	NO		Employee Health						5 O	8	0		Proper cooking time and tem Proper reheating procedures		8	0	5
2 ) 3 )		0 0			Management and fo Proper use of restric	od employee awarenes	s; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Da	•••			
- 11	_	_	NA	NO	,	d Hygienic Practices	1	Ľ	<u> </u>	-	18	8 0	0	0	X	Proper cooling time and temp	eith Control perature	0	0	
4 X	8	0	-	_		g. drinking, or tobacco u ryes, nose, and mouth	use	0	0	5		0		0	×	Proper hot holding temperature Proper cold holding temperature		8	8	
11	1		NA	NO		g Contamination by	Hands	0			21	122		0	0	Proper date marking and disp		0	ŏ	5
6 8 7 8	_	0	0	0	No bare hand conta	ct with ready-to-eat food	ds or approved	6	6	5	22	-	0	×		Time as a public health contr		0	0	
		- 1	-	_		properly supplied and a	ccessible	-	0	2	23		001	NA	NO	Consumer advisory provided		0	0	4
9 8		0	NA		Food obtained from	Approved Source approved source		0	0		F	IN	OUT		NO	food Highly Suscepti	ble Populations	Ť		-
10 C	2	8	0	×	Food received at pre Food in good condit Required records av destruction	oper temperature ion, safe, and unadulter	ated	0	0	5	24	10	0	×		Pasteurized foods used; prof	hibited foods not offered	0	0	5
12 (	,	ŏ	×	0	Required records av destruction	ailable: shell stock tags		ō	ō		F	IN	OUT	NA	NO	Chem	licals			
	- 12	NUT	ALA.		Protect	tion from Contaminat	tion				25	50	0	X	<u> </u>	Food additives: approved an		0	8	5
13 C 14 S	5	÷	8		Food separated and Food-contact surfac	es: cleaned and sanitize	ed		00		24	5 🚊		NA	NO	Toxic substances properly id Conformance with A	entried, stored, used pproved Procedures	-	101	
15 🕅	8	0			Proper disposition or served	f unsafe food, returned I	food not re-	0	0	2	27	r o	0	×		Compliance with variance, sp HACCP plan	pecialized process, and	0	0	5
_				Geo	d Rotali Bractice		ensures to co			. In the	-	otilos		atho	_	s, chemicals, and physic	al objects into foods	<u> </u>	_	
						a are presentire in							TICE		gena	s, chemicals, and physic	ar objects into roous.			
				00	T=not in compliance	iance Status	COS=come	cted o		during						R-repeat (violation Compliance State	on of the same code provision)	Loos		WT
		DUT			Safe F	ood and Water				_	E	0	TUK			Utensils and Equi	pment			
28					ed eggs used where r fice from approved s			8	00	1	4	15				onfood-contact surfaces clean and used	able, properly designed,	0	0	1
30		0 )UT	Varia	nce o		ed processing methods		0	0	1	4	16	0 V	Varew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
31	Ŧ	0				adequate equipment for	r temperature	0	0	2		_		lonfoo	d-cor	ntact surfaces clean		0	0	1
32		-	contro Plant		property cooked for	hot holding		0		1			NUT O⊦	lot and	d cold	Physical Facilit d water available; adequate pr		0	ы	2
33	1	0	Appro	wed	thawing methods use	ed		0	0	1		9	O P			stalled; proper backflow device			0	
34			inem	nome	eters provided and a Food	Identification		0	0	1						d waste water properly dispose es: properly constructed, supp		8	ŏ	2
35		0	Food	prop	erly labeled; original	container; required reco	ords available	0	0	1	5	i2	0	Sarbaç	je/ref	use properly disposed; facilitie	es maintained	0	0	1
	Ŧ	DUT				Food Contamination	1				-	_	-			ilities installed, maintained, an		_	0	1
36	+	-	-		dents, and animals r			0	0	2	F	-	-	vaequa	ste ve	entilation and lighting; designa		0	0	1
37	+	_				g food preparation, stor	age & display	0	0	1			TUK			Administrative in	tems			
38	_	-			the properly used an	nd stored		0	00	1		i5 6		Jurrent Nost re	t perr	nit posted inspection posted			0	0
40	-	O TUC	Wash	ning f	ruits and vegetables	Use of Utensils		0	0	1	E	_	_	_	_	Compliance Sta Non-Smokers P		YES	NO	WT
41	T	0			nsils; properly stored				0			57				with TN Non-Smoker Protecti				
42 43						properly stored, dried, es; properly stored, use		0	00		5	3				oducts offered for sale roducts are sold, NSPA survey	y completed		0	0
44	1	0	Glove	95 US	ed properly			0	0	1	_									
service	est an	ablis d po	st the	t perm most	nit. Items identified as recent inspection report	constituting imminent heal t in a conspicuous manne	Ith hazards shall b r. You have the rig	e com ht to r	equer	mmed	iately	or op	eration	ns shal	l ceas	Repeated violation of an identic ie. You are required to post the f filing a written request with the C	ood service establishment perm	it in a	consp	icuous
report.	/	Ń	/		FT.	-708, 68-14-709, 68-14-711,	03/2			4			$\not\vdash$	$\langle \rangle$	)	( Aht	$\leq$	03/2	25/2	2024
Signa	ture	e of	Perse	on In	Charge					Date		gnati				ental Health Specialist				Date
																health/article/eh-foodservic unty health department.	;e ****			
PH-22	57 (8	Rev.	6-15)			Please				3405						p for a class.			R	DA 629

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



#### Establishment Information Establishment Name: DOMINO'S PIZZA #5417 Establishment Number #: 605262703

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Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						

Equipment l'emperature							
Description	Temperature (Fahrenheit)						
	1						

ood Temperature	State of Food	Temperature (Fahrenheit

Observed Vislations	
Observed Violations	
Total # 6 Repeated # 0	
34:	
2:	
.7:	
51:	
5:	
i6:	
0.	
"See page at the end of this document for any violations that could not be displayed in this space	

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#### Establishment Information

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Comments/Other Observations	
0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 2: 3: 4: 5: 6: 7: 8: 9: 0: 1: 5: 6: 7: 8: 9: 0: 1: 7: 8: 9: 0: 1: 7: 8: 8: 9: 0: 1: 7: 8: 8: 9: 0: 1: 7: 8: 8: 9: 1: 7: 8: 8: 9: 1: 7: 8: 8: 1: 7: 8: 8: 1: 1: 7: 8: 8: 1: 1: 1: 7: 8: 8: 1: 1: 1: 1: 7: 8: 8: 1: 1: 1: 1: 1: 1: 1: 1: 1: 1	
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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

Establishment Name: DOMINO'S PIZZA #5417 Establishment Number : 605262703

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

## Additional Comments