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

A COLUMN																			
Establishment Name			Domino's Pizza #5479 Type of Establishment O Mobile																
Add	ress				1150 Hixson Pike, STE F O Temporary O Seasonal														
City					Chattanooga Time in 11:35 AM AM / PM Time out 11:55 AM AM / PM														
,		n Da	de		05/09/202	22 Establishment#							d 0						
Purpose of Inspection Science Routine					O Follow-up	O Complaint			- O Pr		-	-		Cor	nsultation/Other			_	
		egon			1 1	02	03			04		,		-		up Required O Yes 🕅 No Number of	Seats	0	
	1.0-01			fact	ors are food pres	paration practices	and employee		vior	8 mo				repo	rtec	to the Centers for Disease Control and Preve		_	
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																			
		(Ma	rk de	algnat		s (IH, OUT, HA, HO) for e				mark	M 0U	Τ, Μ	irk CO	NS or R	for e	ach item as applicable. Deduct points for category or subca	egory.	)	
IN	⊨in c	ompili	ance			ce NA=not applicable	NO=not observe	d COS	R		S=cor	recter	t on-si	te duri	ng ins	pection R=repeat (violation of the same code provi Compliance Status		R	WT
	IN	ουτ	NA	NO		Supervision						IN	оυт	NA	NO	Cooking and Reheating of Time/Temperature			
1	黨	0			Person in charge p performs duties	resent, demonstrates k	nowledge, and	0	0	5	16	0	0	0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	ा	
2	IN XX	OUT	NA	NO	Management and fe	Employee Health ood employee awarene	ss; reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding	0	0	•
3	×	ō			-	iction and exclusion		0	ō	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	IN XX	OUT	NA			ng, drinking, or tobacco		~				0	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	8	
5	25	0		0	No discharge from	eyes, nose, and mouth		ŏ	0	5	20	25	0	0		Proper cold holding temperatures	0	0	5
6	IN X	OUT O	NA		Preventle Hands clean and pr	ng Contamination by roperly washed	/ Hands	0	0	-	21 22	<u>≋</u> 0	0	0	-	Proper date marking and disposition Time as a public health control: procedures and records	0	0	
7	鬣	0	0	0	No bare hand conta alternate procedure	act with ready-to-eat foo	ds or approved	0	0	5		-	-	NA	-	Consumer Advisory	-		_
8	X	<u></u>	NA	NO	Handwashing sinks	s properly supplied and a Approved Source	accessible	0	0	2	23	0	0	2		Consumer advisory provided for raw and undercooked food	0	0	4
9	嵐	0			Food obtained from	approved source		0				IN	OUT	NA	NO	Highly Susceptible Populations			
10 11	0 ※	8	0	×	Food received at pr Food in good condi	roper temperature tion, safe, and unadulte	rated	0	00	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	×	0	Required records a destruction	vailable: shell stock tag	s, parasite	0	0			IN	OUT	NA	NO	Chemicals			
13		OUT O		NO		tion from Contamina	ation	0		4	25	<b>0</b> 美	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	0	8	5
14	x	ŏ	ŏ			ces: cleaned and sanita	red	ŏ	_	5				NA	NO	Conformance with Approved Procedures	Ľ		
15	2	0			Proper disposition of served	of unsafe food, returned	I food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practic	es are preventive r							-		gens	, chemicals, and physical objects into foods.			
				00	F=not in compliance		COS=corre	GO0 cted o					ICES	3		R-repeat (violation of the same code provision)			
		OUT			Comp	liance Status feed and Water			R		É		UT			Compliance Status Utensils and Equipment	COS	R	WT
	8	0			d eggs used where	required		0	0	1	45		D FO			nfood-contact surfaces cleanable, properly designed,	0	0	1
	9 0	Ō				zed processing methods	\$	0	0	2	40		-			and used g facilities, installed, maintained, used, test strips	0	0	1
		OUT	Proc	er co		adequate equipment for	r temperature			_	47		_			tact surfaces clean	0	0	1
	1		conb	lon			a competencie	0	0	2		0	UT			Physical Facilities			
	23				properly cooked for thawing methods us			8	0	1	42	_	-			water available; adequate pressure talled; proper backflow devices	8	8	2
3	4	O OUT	Ther	mome	eters provided and a	iccurate		0	0	1	50		-			waste water properly disposed is: properly constructed, supplied, cleaned	0	0	2
3	5		Food	d prop		I container; required rec	ords available	0	0	1	53	_				use properly disposed; facilities maintained	0	0	1
		OUT				f Food Contaminatio				_	53			-		ities installed, maintained, and clean	0	0	1
3	6	0	Inse	cts, ro	dents, and animals	not present		0	0	2	54	1	D A	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	tamina	ition prevented durin	ng food preparation, sto	rage & display	0	0	1		0	UT			Administrative items			
_	8	-	-		leanliness	ad stars-		0	0	1	55					nit posted	0	0	0
	9 0			_	ths; properly used a ruits and vegetables			0	0	1	56	5 0	<u>5  </u> M	lost re	cent	Compliance Status	YES	NO	WT
4	1	OUT	0-05	e ute	Proper nsils; properly stored	Use of Utensils		0		1	57	-	- 0	omolia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act			
4	23	0	Uten	sils, e	quipment and linens	s; properly stored, dried les; properly stored, use		0	0	1	55	5	To	obaco	o pro	ducts offered for sale oducts are sold, NSPA survey completed	) 0 0	Ő	0
_	3 4				/single-service artic ed properly	res, property stored, us			8		00	r	11	10080	uo pr	www.site.com, rearing survey completed	10		
serv	ice er	stablis nd po	st the	t perm most	it. Items identified as recent inspection repo	constituting imminent he	alth hazards shall be er. You have the rig	e corre fit to r	cted is eques	mmed	ately o	or ope	ration	s shall	ceas	Repeated violation of an identical risk factor may result in rev e. You are required to post the food service establishment per lling a written request with the Commissioner within ten (10) day	it in a c	consp	icuous
$\mathcal{L}$	J	J	Ł	L	n		05/0	)9/2	022	2		>	$\geq$	$\leq$			05/0	)9/2	2022
Sig	natu	re of	Pers	ion In	Charge				[	Date	Sig	natu	re of	Envir	onna	Hal Health Specialist			Date

PH-2267 (Rev. 6-15)

Date	Signature of	Environmen

\*\*\*\* 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 ( ) 4232098110 to sign-up for a class.

SCORE

RDA 629

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



### Establishment Information

Establishment Name: Domino's Pizza #5479 Establishment Number # 605201483

# 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. Smoking observed where smoking is prohibited by the Act.

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)							
Triple sink	QA	200								

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature						
Description	State of Food	Temperature (Fahrenheit)				
Crumbled sausage	Cold Holding	40				
Sliced chicken	Cold Holding	40				
Sliced cooked red peppers	Cold Holding	40				
Chicken wing	Cold Holding	40				
Boneless chicken wing	Cold Holding	39				
Diced ham in walk in cooler	Cold Holding	39				

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



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Establishment Number : 605201483

### 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: Proper handwashing observed.

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

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

9: Food obtained from approved source.

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: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Proper cold holding temperatures observed.
- 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:

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 #5479 Establishment Number : 605201483

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Domino's Pizza #5479

Establishment Number # 605201483

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Public	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments