The Town of Cross Roads Retail Food
Establishment Inspection Report

Date:	10		7 7	Time in: Time out: License/Permit #		1	cti			Est. Type Risk Category Page / of 3				
5-18-22 13 41 1430 Purpose of Inspection: 1-Compliance 2-Routine							nvestig	ation		12est Lou4 4-Visit S-Other Total Score				
Establishn	ent Nar	me:		Contact/Owner Name:						* Number of Repeat Violations:				
Domino's Pizza														
122	D D	1	In	14377 #110 Cross Reads	Zij	p Code		P	hone:	Follow-up: Yes				
			Ce	impliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not						e R = repeat violation				
				Priority Items (3 Points) violations Req										
Complian O 1	N	us N	С			Compliance Sta								
U N	0	A	0 5	Time and Temperature for Food Safety (F = degrees Fahronheit)		U !	0	A	o s	Employee Health				
	~	-		Proper cooling time and temperature		L	1			12. Management, food employees and conditional employees. knowledge, responsibilities, and reporting				
V				2. Proper Cold Holding temperature (41°F/45°F)		-				13. Proper use of restriction and exclusion. No discharge from eyes, nose, and mouth				
-	-			Proper Hot Holding temperature(135°F) Proper cooking time and temperature		<u></u>	<u> </u>	1	1	Preventing Contamination by Hands				
		_		5. Proper reheating procedure for hot holding (165°F in 2	-	1				Hands cleaned and properly washed/ Gloves used properly No bare hand contact with ready to eat foods or approved				
		-		Hours) 6. Time as a Public Health Control: procedures & records						alternate method properly followed (APPROVED Y N) Highly Susceptible Populations				
				Approved Source		~				16. Pasteurized foods used: prohibited food not offered. Pasteurized eggs used when required				
1	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated, parasite destruction						Chemicals							
		-		8. Food Received at proper temperature		1	مبا			17. Food additives; approved and properly stored; Washing Fruits				
				Protection from Contamination		1				& Vegetables 18. Toxic substances properly identified, stored and used				
-	Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing				
~				10. Food contact surfaces and Returnables : <u>Cleaned</u> and Sanitized atppm/temperature		V				19. Water from approved source; Plumbing installed; proper backflow device				
		1	۸.	11. Proper disposition of returned, previously served or reconditioned		سا				Approved Sewage/Wastewater Disposal System, proper disposal				
0 1		N.		Priority Foundation Items (2 Points)	violatio	ns Req	uire Co	rrective	Actia					
U N	ò	À	C O S	Demonstration of Knowledge/ Personnel	t	j N	N O	Ñ A	C 0 S	Food Temperature Control/ Identification				
-	_			21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		~				27. Proper cooling method used: Equipment Adequate to <u>Maintain Product Temperature</u>				
	22. Food Handler/ no unauthorized persons/ personnel Safe Water, Recordkeeping and Food Package					سا			-	Proper Date Marking and disposition Thermometers provided, accurate, and calibrated: Chemical/				
	Labeling 23. Hot and Cold Water available; adequate pressure, safe						1			Thermal test strips Permit Requirement, Prerequisite for Operation				
1	24. Required records available (shellshock tags: parasite						30. Food Establishment Permit (Current & Valid)							
	destruction); Packaged Food labeled Conformance with Approved Procedures									Utensils, Equipment, and Vending				
				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods;						31. Adequate handwashing facilities: Accessible and properly supplied, used				
		4		manufacturer instructions		~								
		71		Consumer Advisory		V				 Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used 				
	Posting of Consumer Advisories, raw or undercooked foods (Disclosure/Reminder/Buffet Plate)/ AllergenLabel									Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided				
0 1	N	N I	c	Core Items (1 Paint) Violations Require Corrective Action	n Not to	Exce	ed 90 D	gs or A	vext In	nspection . Whichever Comes First				
Ŭ N	ő	A	0 5	Prevention of Food Contamination	U	I N	O	N A	C O S	Food Identification				
	1			34. No Evidence of Insect contamination, rodent/other animals		~	/			41.Original container labeling (Bulk Food)				
-			1	35. Personal Cleanliness/eating, drinking or tobacco use 36. Wining Clothe, properly used and stored.						Physical Facilities				
	36. Wiping Cloths; properly used and stored 37. Environmental contamination					Va. Non-Food Contact surfaces clean Adequate ventilation and lighting, designated areas used								
	-			38. Approved thawing method Proper Use of Utensils		-			-	Garbage and Refuse properly disposed; facilities maintained Selection of the selec				
	39. Utensils, equipment, & linens; properly used. stored, dried, & handled/ In use utensils; properly used									46. Toilet Facilities; properly constructed, supplied, and clean				
	/			40. Single-service & single-use articles; properly stored and used				-		47. Other Violations				
Received by (signature)		M	m		Print:	A	MS	a	H	All Title: Person In Charge/ Owner & M				
Received by: (signature) Inspected by: (signature) John Holoner V. S., Print: Town 6 layer Business Email:														
Form EH ₂ 06 (Revised 09-2015)														

Item No.

1 Cooling

• TCS* food cooled from 135° F to 70° F more than 2 hours OR 135° F to 41° F (45° F) More than 6 hours; OR prepared food cooled to 41° F (45° F) more than 4 hours: Action: Voluntary destruction, rapid reheating of cooked foods if less than 4 hours

2 Cold Hold

- TCS food held above 41° F (45° F) more than 4 hours: *Action: Voluntary destruction*
- TCS food held above 41° F (45° F) less than 4 hours: *Action: Rapid cool (e.g. ice bath)*

3 Hot Hold

- TCS food held below 135° F more than 4 hours: *Action: Voluntary destruction*
- TCS food held below 135° F <u>less than</u> 4 hours: *Action:* Rapid reheats to 165° F or more

4 Cooking

• TCS food undercooked:

Action: Re-cook to proper temperature

5 Rapid Reheating

TCS food improperly reheated:
 Action: Reheat rapidly to 165° F

7 Approved Source/Sound Condition

• Foods from unapproved sources/unsound condition: *Action: Voluntary destruction*

9 Cross-Contamination of Raw/Cooked Foods

 Ready-To-Eat food contaminated by raw TCS food: Action: Voluntary destruction of ready-to-eat foods

14 Handwashing

Food employees observed not washing hands:

Action: Instruct employees to wash hands as specified in the Rules.

15 Proper Handling of Ready-to-Eat Foods

 Employee did not properly wash and sanitize hands before touching ready-to-eat food with Bare hands:

Action: Voluntary destruction

19, 23 Water Supply

• Facility does not have water for washing hands, preparing food, or cleaning equipment/utensils: *Action:* Voluntary suspension of food preparation

^{*} Time/Temperature Control for Safety (TCS)

Establishment Name: nomino's Pizza	Physical A	address:	City/State: To Mu of License/Permit # Page of 2										
Dominos Pizza	12000	Hwy380 #110	600551	Cruss Roads									
TEMPERATURE OBSERVATIONS													
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp								
Testoods (Malk	41-45												
in 12326 in storage	2												
/													
	OF	SERVATIONS AND CORRE	CTIVE ACTION										
Item AN INSPECTION OF YOUR ES		NT HAS BEEN MADE. YOUR AT			OBSERVED AND								
3 TUS foods a	Testoods ove cooked to order, No ketholding,												
,													
14 Food Averar	ation	1 54.001/11/10.56	hamele	82 1-2 10 bles 2. 1 2 11									
Pt a pity	Food proparation shall wash hands oned then use												
a. 3/105aple q.	disposable gloves pursuant,												
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A													
Received by: // //		Print: 1	1	Title: Person In Cl	narge/ Owner								
(signature)	73	MINSSA HO	1/2	Title: Person in Ci	large/ Owner								
Inspected by: John Dlove, (signature)	v 66, 4	Print: John 6	lover	Samples: Y N	# collected #								