

The Town of Cross Roads Retail Food Establishment Inspection Report

Date: 11-9-22	Time in: 1117h	Time out: 1151	License/Permit #	Est. Type: Rest	Risk Category: Low	Page 1 of 3
Purpose of Inspection:		<input type="checkbox"/> 1-Compliance	<input checked="" type="checkbox"/> 2-Routine	<input type="checkbox"/> 3-Field Investigation	<input type="checkbox"/> 4-Visit	<input type="checkbox"/> 5-Other

Establishment Name: Dominos Pizza	Contact/Owner Name:	* Number of Repeat Violations: 0	98
Physical Address: 12000 Hwy 380 #180	City/County: Town of Cross Roads	✓ Number of Violations COS: 1	
Zip Code:		Phone:	Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site
 Mark the appropriate points in the OUT box for each numbered item. R = repeat violation. Mark an asterisk * in appropriate box for R

Compliance Status					Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	Compliance Status					Employee Health	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
				✓	1. Proper cooling time and temperature						✓		
				✓	2. Proper Cold Holding temperature (41°F/45°F)						✓		
				✓	3. Proper Hot Holding temperature (135°F)						✓		
				✓	4. Proper cooking time and temperature						✓		
				✓	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						✓		
				✓	6. Time as a Public Health Control, procedures & records						✓		
				✓	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						✓		
				✓	8. Food Received at proper temperature						✓		
				✓	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						✓		
				✓	10. Food contact surfaces and Returnables: Cleaned and Sanitized at _____ ppm/temperature _____						✓		
				✓	11. Proper disposition of returned, previously served or reconditioned						✓		
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting						✓		
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth						✓		
					14. Hands cleaned and properly washed/ <u>Gloves used properly</u>						✓		
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y/N)						✓		
					16. Pasteurized foods used; prohibited food not offered. Pasteurized eggs used when required						✓		
					17. Food additives: approved and properly stored; Washing Fruits & Vegetables						✓		
					18. Toxic substances properly identified, stored and used						✓		
					19. Water from approved source; Plumbing installed; proper backflow device						✓		
					20. Approved Sewage/Wastewater Disposal System, proper disposal						✓		

Compliance Status					Demonstration of Knowledge/ Personnel	R	Compliance Status					Food Temperature Control/ Identification	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
				✓	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						✓		
				✓	22. Food Handler/ no unauthorized persons/ personnel						✓		
				✓	23. Hot and Cold Water available; adequate pressure, safe						✓		
				✓	24. Required records available (shellshock tags; parasite destruction); <u>Packaged Food labeled</u>						✓		
				✓	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						✓		
				✓	26. Posting of Consumer Advisories: raw or undercooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen label						✓		
					27. Proper cooling method used. <u>Equipment Adequate to Maintain Product Temperature</u>						✓		
					28. Proper Date Marking and disposition						✓		
					29. Thermometers provided, accurate, and calibrated; <u>Chemical/ Thermal test strips</u>						✓		
					30. Food Establishment Permit (Current & Valid)						✓		
					31. Adequate handwashing facilities: Accessible and properly <u>supplied, used</u>						✓		
					32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used						✓		
					33. Warewashing Facilities: installed, maintained, used/ Service sink or curb cleaning facility provided						✓		

Compliance Status					Prevention of Food Contamination	R	Compliance Status					Food Identification	R
OUT	IN	NO	NA	COS			OUT	IN	NO	NA	COS		
				✓	34. No Evidence of Insect contamination, rodent/other animals						✓		
				✓	35. Personal Cleanliness/eating, drinking or tobacco use						✓		
				✓	36. Wiping Cloth, properly used and stored						✓		
				✓	37. Environmental contamination						✓		
				✓	38. Approved thawing method						✓		
				✓	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						✓		
				✓	40. Single-service & single-use articles; properly stored and used						✓		
					41. Original container labeling (Bulk Food)						✓		
					42. Non-Food Contact surfaces clean						✓		
					43. Adequate ventilation and lighting; designated areas used						✓		
					44. Garbage and Refuse properly disposed; facilities maintained						✓		
					45. Physical facilities installed, maintained, and clean						✓		
					46. Toilet Facilities; properly constructed, supplied, and clean						✓		
					47. Other Violations						✓		

Received by: <i>(Signature)</i>	Print: Alyssa Hale	Title: Person In Charge/ Owner
Inspected by: <i>(Signature)</i>	Print: John Blover	Business Email:

Corrective Actions to Ensure Safe Food

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 less than 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)

The Town of Cross Roads Retail Food Establishment Inspection Report

Establishment Name: <i>Dom's Pizzeria</i>	Physical Address: <i>12000 Hwy 380 #110</i>	City/State: <i>Town of Cross Roads</i>	License/Permit #	Page <u>2</u> of <u>3</u>
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TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>TCS foods (Reach in)</i>	<i>41-45</i>				
<i>Walking Market table</i>					

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
<i>14</i>	<i>Gloves should be used by staff at market table. Connected</i>
	<i>on site</i>
<i>31</i>	<i>Hand towels at all hand wash sinks.</i>

Received by: (signature) <i>[Signature]</i>	Print: <i>Alyssa Hale</i>	Title: <i>Person In Charge/ Owner</i>
Inspected by: (signature) <i>John Kilgus B.A.</i>	Print: <i>Town Grover</i>	Samples: Y <u> </u> N <u> </u> # collected <u>0</u>