





FI-3423

Date:					Time in:			License/F	CITIII #						Est. Type	Risk Category	Page 1	of 2
10/2					10:04			0		_					SD	SD		
<b>Purp</b> Establ				tion: X 1-R	outine	2-Follow		3-Compla tact/Owner		4-	Inves	tiga	tion	5-CO/Con	of Repeat Viol of Violations (	6-Other	TOTAL/S	CORE
Dom				ì			Vick	ky Alas					-		of Violations (		<b>⊣ Q</b> (	Q
Physic <b>120</b> 0	0 L	Addr JS-3	ess: 380	#110			Pest contr 9/2023	rol:						se trap : 0/23		Follow-up: No	<u> </u>	<u> </u>
Mark				Status: Out points in the Ol	= not in comp U <b>T</b> box for each		N = in com		O = not o					pplicable COS box for IN, NO, NA	S = corrected on A, COS Ma	site R = repeat		Watch
				ī						re In	nmed	iate	Corre	ctive Action not t		ys		
Comp O I U N	N O		C O	Time	and Tempe			lety	R	0	ompli I N	N O	N C A C		Emn	lovee Health		
Т	_		S	Proper coo	, ,	ees Fahrenl temperatur				T			S			yees and condition	nal employees;	
X						•					X			knowledge, res				
Х				2. Proper Col	d Holding ter	mperature(4	1°F/ 45°F	F)			х			13. Proper use eyes, nose, and		and exclusion; No	discharge from	
Х				3. Proper Hot	Holding tem	perature(13	85°F)			H	Ш				Duomontino Co	ntomination by II	(om do	
X				4. Proper coo	king time and	d temperatu	re				х					ntamination by H erly washed/ Glove		
_^				5. Proper rehe	eating proced	ure for hot	holding (1	165°F in 2			^			15. No bare ha	nd contact with	ready to eat foods	s or approved	
X				Hours)							X			alternate meth-			**	
Х				6. Time as a l	Public Health	Control; p	rocedures	& records							Highly Susc	eptible Population	ns	
					Appro	oved Sourc	e			П	х			16. Pasteurized Pasteurized eg		rohibited food not	offered	
1	1	1		7. Food and i				: Food in								*		
х				good condition											C	Chemicals		
				8. Food Rece	ived at prope	r temperatu	re							17. Food addit	ives; approved	and properly store	d; Washing Fru	its
X						•					X			& Vegetables				
				1	Protection fr	om Contan	nination				X			18. Toxic subs	tances properly	y identified, stored	and used	
х				<ol><li>Food Separation, s</li></ol>				ng food							Wate	er/ Plumbing		
				10. Food con	tact surfaces	and Return	ables ; Cle	eaned and		H						rce; Plumbing inst	alled; proper	
				Sanitized at I	(see below) p	pm/tempera	iture				X			backflow device	ce			
Х				Samuzed at (														
X				11. Proper dis	sposition of re			erved or			X				Sewage/Waste	water Disposal Sys	stem, proper	
				11. Proper dis	sposition of re	eturned, pre	eviously se		oints) 1	riolat	X	Regi	uire C	20. Approved disposal			stem, proper	
X	N O	N A	COO	11. Proper dis	sposition of re	eturned, pre	eviously so	tems (2 Po	oints) 1	O U	X ions	Requ N O	uire C	20. Approved disposal	within 10 day			
X O I U N	N O		C O S	11. Proper disreconditioned  Demo	Priori	ity Found Knowledg	lation It	tems (2 Pe		0	X ions	_	N (	20. Approved a disposal prrective Action	within 10 day	s re Control/ Identi	fication	
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Establishment Name: Domino's Pizza		Physical A 12000 U	Address: S-380 #110 TEMPERATURE OBSER		Roads, TX	License/Permit #	Page of 2 of 2					
Item/Lo	cation	Temp	Item/Location	Ter		Location	Temp					
Cheese	e prep line	36°F										
Sliced I	ham	35°F										
Cheese	е	34°F										
Walk in	n cooler ambient	33°F										
		OI	SERVATIONS AND CORRECT	CTIVE AC	TIONS							
tem Number	AN INSPECTION OF YOUR ENOTED BELOW:	STABLISHME	ENT HAS BEEN MADE. YOUR ATT	ENTION IS	DIRECTED T	O THE CONDITIONS OBSI	ERVED AND					
20	1/10/23 250gal LES											
21	CFM Vicky Alas CFM Ma	rk Brown on	site during inspection									
34	ABC 9/19/23											
<b>1</b> 5	Maintain floors throughout	facility arou	und in place equipment/3 comp	artment s	ink clean an	d free of food debris bu	ild up. Repair					
	da,aged cove base tile by mop sink and 3 compartment sink.											
<b>Receive</b> c			Print: Vicky Alas			Title: Person In Char	ge/ Owner					
nspecte signature	ed by: Vally Stro	nje	Print: Bradley Strang	e, REH	S/RS/C.	Samples: Y (N)	# collected N					