

Food Establishment Inspection Report

Score: 95.5

Establishment Name: DOMINO'S PIZZA #8960

Establishment ID: 3034020533

Location Address: 4760 WALKERTOWN PLAZA BLVD

City: WALKERTOWN State: North Carolina

Zip: 27051 County: 34 Forsyth

Permittee: TRIAD PIZZA

Telephone: (336) 595-1155

Inspection Re-Inspection

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 06/20/2022 Status Code: A

Time In: 1:50 PM Time Out: 4:05 PM

Category#: II

FDA Establishment Type: Fast Food Restaurant

No. of Risk Factor/Intervention Violations: 4

No. of Repeat Risk Factor/Intervention Violations: 0

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR			
Supervision .2652								
1	IN	<input checked="" type="checkbox"/>	N/A	PIC Present, demonstrates knowledge, & performs duties	X	0		
2	IN	<input checked="" type="checkbox"/>	N/A	Certified Food Protection Manager	X	0		
Employee Health .2652								
3	<input checked="" type="checkbox"/>	OUT		Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0	
4	<input checked="" type="checkbox"/>	OUT		Proper use of reporting, restriction & exclusion	3	1.5	0	
5	<input checked="" type="checkbox"/>	OUT		Procedures for responding to vomiting & diarrheal events	1	0.5	0	
Good Hygienic Practices .2652, .2653								
6	<input checked="" type="checkbox"/>	OUT		Proper eating, tasting, drinking or tobacco use	1	0.5	0	
7	<input checked="" type="checkbox"/>	OUT		No discharge from eyes, nose, and mouth	1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656								
8	<input checked="" type="checkbox"/>	OUT		Hands clean & properly washed	4	2	0	
9	<input checked="" type="checkbox"/>	OUT	N/A/N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0	
10	<input checked="" type="checkbox"/>	OUT	N/A	Handwashing sinks supplied & accessible	2	1	0	
Approved Source .2653, .2655								
11	<input checked="" type="checkbox"/>	OUT		Food obtained from approved source	2	1	0	
12	IN	OUT	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
13	<input checked="" type="checkbox"/>	OUT		Food in good condition, safe & unadulterated	2	1	0	
14	IN	OUT	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
Protection from Contamination .2653, .2654								
15	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Food separated & protected	3	1.5	0	
16	<input checked="" type="checkbox"/>	OUT		Food-contact surfaces: cleaned & sanitized	3	1.5	0	
17	<input checked="" type="checkbox"/>	OUT		Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0	
Potentially Hazardous Food Time/Temperature .2653								
18	IN	OUT	N/A/N/O	Proper cooking time & temperatures	3	1.5	0	
19	IN	OUT	N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0	
20	IN	OUT	N/A/N/O	Proper cooling time & temperatures	3	1.5	0	
21	IN	OUT	N/A/N/O	Proper hot holding temperatures	3	1.5	0	
22	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Proper cold holding temperatures	3	1.5	0	
23	IN	<input checked="" type="checkbox"/>	N/A/N/O	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	X
24	IN	<input checked="" type="checkbox"/>	N/A/N/O	Time as a Public Health Control; procedures & records	3	1.5	<input checked="" type="checkbox"/>	X
Consumer Advisory .2653								
25	IN	OUT	<input checked="" type="checkbox"/>	Consumer advisory provided for raw/undercooked foods	1	0.5	0	
Highly Susceptible Populations .2653								
26	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0	
Chemical .2653, .2657								
27	IN	OUT	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0	
28	<input checked="" type="checkbox"/>	OUT	N/A	Toxic substances properly identified stored & used	2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658								
29	IN	OUT	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR			
Safe Food and Water .2653, .2655, .2658								
30	IN	OUT	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0	
31	<input checked="" type="checkbox"/>	OUT		Water and ice from approved source	2	1	0	
32	IN	OUT	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0	
Food Temperature Control .2653, .2654								
33	<input checked="" type="checkbox"/>	OUT		Proper cooling methods used; adequate equipment for temperature control	1	0.5	0	
34	IN	OUT	N/A	Plant food properly cooked for hot holding	1	0.5	0	
35	<input checked="" type="checkbox"/>	OUT	N/A/N/O	Approved thawing methods used	1	0.5	0	
36	<input checked="" type="checkbox"/>	OUT		Thermometers provided & accurate	1	0.5	0	
Food Identification .2653								
37	<input checked="" type="checkbox"/>	OUT		Food properly labeled: original container	2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657								
38	<input checked="" type="checkbox"/>	OUT		Insects & rodents not present; no unauthorized animals	2	1	0	
39	<input checked="" type="checkbox"/>	OUT		Contamination prevented during food preparation, storage & display	2	1	0	
40	<input checked="" type="checkbox"/>	OUT		Personal cleanliness	1	0.5	0	
41	IN	<input checked="" type="checkbox"/>	T	Wiping cloths: properly used & stored	1	0.5	<input checked="" type="checkbox"/>	
42	IN	OUT	<input checked="" type="checkbox"/>	Washing fruits & vegetables	1	0.5	0	
Proper Use of Utensils .2653, .2654								
43	IN	<input checked="" type="checkbox"/>	T	In-use utensils: properly stored	1	0.5	<input checked="" type="checkbox"/>	
44	IN	<input checked="" type="checkbox"/>	T	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	<input checked="" type="checkbox"/>	
45	<input checked="" type="checkbox"/>	OUT		Single-use & single-service articles: properly stored & used	1	0.5	0	
46	<input checked="" type="checkbox"/>	OUT		Gloves used properly	1	0.5	0	
Utensils and Equipment .2653, .2654, .2663								
47	IN	<input checked="" type="checkbox"/>	T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	<input checked="" type="checkbox"/>	
48	<input checked="" type="checkbox"/>	OUT		Warewashing facilities: installed, maintained & used; test strips	1	0.5	0	
49	IN	<input checked="" type="checkbox"/>	T	Non-food contact surfaces clean	1	<input checked="" type="checkbox"/>	0	
Physical Facilities .2654, .2655, .2656								
50	<input checked="" type="checkbox"/>	OUT	N/A	Hot & cold water available; adequate pressure	1	0.5	0	
51	<input checked="" type="checkbox"/>	OUT		Plumbing installed; proper backflow devices	2	1	0	
52	<input checked="" type="checkbox"/>	OUT		Sewage & wastewater properly disposed	2	1	0	
53	<input checked="" type="checkbox"/>	OUT	N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0	
54	<input checked="" type="checkbox"/>	OUT		Garbage & refuse properly disposed; facilities maintained	1	0.5	0	
55	IN	<input checked="" type="checkbox"/>	T	Physical facilities installed, maintained & clean	1	<input checked="" type="checkbox"/>	0	X
56	<input checked="" type="checkbox"/>	OUT		Meets ventilation & lighting requirements; designated areas used	1	0.5	0	
TOTAL DEDUCTIONS:					4.5			



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 4760 WALKERTOWN PLAZA BLVD
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 County: 34 Forsyth Zip: 27051
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: TRIAD PIZZA
 Telephone: (336) 595-1155


Establishment ID: 3034020533
 Inspection Re-Inspection Date: 06/20/2022
 Comment Addendum Attached? Status Code: A
 Water sample taken? Yes No Category #: II
 Email 1:
 Email 2:
 Email 3:


Temperature Observations

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Mozzarella	Pizza Flip Top	38						
Salami	Pizza Flip Top	36						
Pepperoni	Pizza Flip Top	38						
Ham	Pizza Flip Top	39						
Sausage	Pizza Flip Top	35						
Chicken	Pizza Flip Top	31						
Steak	Pizza Flip Top	41						
Pasta	Pizza Flip Top Reach In	22						
Sausage	Pizza Flip Top Reach In	36						
Chicken	Pizza Flip Top Reach In	35						
Boneless Chicken	Pizza Flip Top Reach In	35						
Boneless Chicken	Walk In Cooler	40						
Chicken Wing	Walk In Cooler	39						
Mozzarella	Walk In Cooler	38						
Ambient	Walk In Cooler	39						
Hot Water	3 Compartment Sink	132						
Sanitizer Quaternary	3 Compartment Sink	400						
Sanitizer Chlorine	Dish Machine	100						

Person in Charge (Print & Sign):
 First _____ Last _____
 Regulatory Authority (Print & Sign): Glen Pugh
 First _____ Last _____





REHS ID: 3016 - Pugh, Glen Verification Required Date: _____

REHS Contact Phone Number: (336) 703-3164



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section ● Food Protection Program
 DHHS is an equal opportunity employer.
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Comment Addendum to Inspection Report

Establishment Name: DOMINO'S PIZZA #8960

Establishment ID: 3034020533

Date: 06/20/2022 **Time In:** 1:50 PM **Time Out:** 4:05 PM

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 1 2-102.11 (A), (B) (PF) - Based on the RISKS inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:(A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; (B) Being a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
***The PIC was not a CFPM and there were Priority violations during the inspection.
- 2 2-102.12 (A) Certified Food Protection Manager (C) - The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM.
***The PIC was not a CFPM.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) - Refrigerated, READY-TOEAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be discarded if it: (1) Exceeds the temperature and time combination of 7 days at 41F.
***A container of boneless wings was date marked 6/19 as discard date in walk in cooler. CDI these were discarded.
- 24 3-501.19 Time as a Public Health Control (P) (Pf) - If time without temperature control is used as the public health control for a working supply of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD that is displayed or held for sale or service: (1) Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance.
***Establishment is following the TPHC procedures correctly for the pizza sauce, however written procedures were not available. CDI employee was able to print off a copy of the procedures.
- 41 3-304.14 (B) Wiping Cloths, Use Limitations (C) - Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be: (1) Held between uses in a chemical sanitizer solution.
***Employees are using a wiping cloth to store the pizza cutter on and is not being held in sanitizer solution.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C) - During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored: (B) In FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.
***Handle for the scoop in the cornmeal was in contact with the food.
- 44 4-903.11 (A) Equipment, Utensils, Linens and Single-Service and Single-Use Articles Storing (C) - Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLEUSE ARTICLES shall be stored:(1) In a clean, dry location.
***The white bin holding utensils on the clean dish rack has food debris in the bottom and needs to be cleaned out.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) - Equipment shall be maintained in good repair.
***The gaskets on the walk in cooler door are torn and need to be replaced.
- 49 4-601.11 (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) - NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.
***The pizza oven has heavy residue build up on both ends of the conveyor belts and needs to be cleaned.
- 55 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed (C) - he floors in FOOD ESTABLISHMENTS in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and SEALED.
***There is no cove molding in the walk in cooler.

6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) - PHYSICAL FACILITIES shall be maintained in good repair.
***Cove molding is cracked/damaged by the exit side door and along wall to the right of walk in cooler door. The wall is missing a plate cover next to water heater where the water shut off valve is. FRP is coming loose in the employee restroom and needs repair.

6-501.12 Cleaning, Frequency and Restrictions (C) - Physical facilities shall be cleaned as often as necessary to keep them clean.
***Floors need cleaning in the following areas: -In walk in cooler under racks along base of walls; -Under 3 compartment sink; -

Throughout can wash and laundry area.
Please clean the vents for the AC unit.