

GEORGIA DEPARTMENT OF HUMAN RESOURCES
Food Service Establishment Inspection Report

Establishment Name: DOMINOES PIZZA
 Address: 1065 ACCESS RD
 City: CONINGTOWN Time In: 12:30 AM/PM Time Out: 2:00 AM/PM
 Inspection Date: 5/22/09 CFM: TIMOTHY KOOPER 4-3-14

Purpose of Inspection: Routine Follow-up Complaint
 Preliminary Other
 Risk Type: 1 2 3 Permit#: 107-0394

Last Score	Grade	Date
84	B	5-23-08
Prior Score	Grade	Date
99	A	12-28-07

SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69

82 B

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Compliance Status		Supervision - Subcategory 2		4 points	
IN	OUT	NA	NO	COS	R
<input checked="" type="radio"/>	<input type="radio"/>				
1-2. Person in charge present, demonstrates knowledge, and performs duties, CFM on staff <u>ON-SITE</u>					
Compliance Status		Employee Health, Good Hygienic Practices, Preventing Contamination by Hands-Subcategory 1		9 points	
IN	OUT	NA	NO	COS	R
<input checked="" type="radio"/>	<input type="radio"/>				
2-1A. Proper use of restriction & exclusion					
<input checked="" type="radio"/>	<input type="radio"/>				
2-1B. Hands clean and properly washed					
<input checked="" type="radio"/>	<input type="radio"/>				
2-1C. No bare hand contact with ready-to-eat foods					
Compliance Status		Employee Health, Good Hygienic Practices-Subcategory 2		4 points	
IN	OUT	NA	NO	COS	R
<input checked="" type="radio"/>	<input type="radio"/>				
2-2A. Management awareness; policy present; reporting					
<input checked="" type="radio"/>	<input type="radio"/>				
2-2B. Proper eating, tasting, drinking, or tobacco use					
<input checked="" type="radio"/>	<input type="radio"/>				
2-2C. No discharge from eyes, nose, and mouth					
<input checked="" type="radio"/>	<input type="radio"/>				
2-2D. Adequate handwashing facilities supplied & accessible					
Compliance Status		Approved Source - Subcategory 1		9 points	
IN	OUT	NA	NO	COS	R
<input checked="" type="radio"/>	<input type="radio"/>				
3-1A. Food obtained from approved source; parasite destruction					
<input type="radio"/>	<input type="radio"/>				
3-1B. Food received at proper temperature					
<input checked="" type="radio"/>	<input type="radio"/>				
3-1C. Food in good condition, safe, and unadulterated					
Compliance Status		Protection from Contamination-Subcategory 1		9 points	
IN	OUT	NA	NO	COS	R
<input checked="" type="radio"/>	<input type="radio"/>				
4-1A. Food separated and protected					
<input checked="" type="radio"/>	<input type="radio"/>				
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served					
Compliance Status		Protection from Contamination-Subcategory 2		4 points	
IN	OUT	NA	NO	COS	R
<input checked="" type="radio"/>	<input type="radio"/>				
4-2A. Food stored covered					
<input checked="" type="radio"/>	<input type="radio"/>				
4-2B. Food-contact surfaces: cleaned & sanitized					

Compliance Status		Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory-Subcategory 1		9 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
5-1A. Proper cooking time and temperatures					
<input type="radio"/>	<input type="radio"/>				
5-1B. Proper reheating procedures for hot holding					
Compliance Status		Consumer Advisory-Subcategory 2		4 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
5-2. Consumer advisory provided for raw and undercooked foods					
Compliance Status		Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1		9 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input checked="" type="radio"/>				
6-1A. Proper cold holding temperatures					
<input type="radio"/>	<input type="radio"/>				
6-1B. Proper hot holding temperatures					
<input type="radio"/>	<input type="radio"/>				
6-1C. Proper cooling time and temperature					
<input type="radio"/>	<input type="radio"/>				
6-1D. Time as a public health control: procedures and records					
Compliance Status		Date Marking-Subcategory 2		4 points	
IN	OUT	NA	NO	COS	R
<input checked="" type="radio"/>	<input type="radio"/>				
6-2. Proper date marking and disposition					
Compliance Status		Highly Susceptible Populations - Subcategory 1		9 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
7-1. Pasteurized foods used; prohibited foods not offered					
Compliance Status		Chemicals - Subcategory 2		4 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
8-2A. Food additives: approved and properly used					
<input checked="" type="radio"/>	<input type="radio"/>				
8-2B. Toxic substances properly identified, stored, used					
Compliance Status		Conformance with Approved Procedures-Subcategory 2		4 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
9-2. Compliance with variance, specialized process and HACCP plan process and HACCP					

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = repeat (violation of the same code provision) = 1 point per category)

Compliance Status		Safe Food and Water, Food Identification		3 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
10A. Pasteurized eggs used where required					
<input type="radio"/>	<input type="radio"/>				
10B. Water and ice from approved source					
<input type="radio"/>	<input type="radio"/>				
10C. Variance obtained for specialized processing methods					
<input type="radio"/>	<input type="radio"/>				
10D. Properly labeled; original container; required records; shellstock tags; segregated distressed food					
Compliance Status		Food Temperature Control		3 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
11A. Proper cooling methods used; adequate equipment for temperature control					
<input type="radio"/>	<input type="radio"/>				
11B. Plant food properly cooked for hot holding					
<input type="radio"/>	<input type="radio"/>				
11C. Approved thawing methods used					
<input type="radio"/>	<input type="radio"/>				
11D. Thermometers provided and accurate					
Compliance Status		Prevention of Food Contamination		3 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
12A. Contamination prevented during food preparation, storage & display					
<input type="radio"/>	<input type="radio"/>				
12B. Personal cleanliness					
<input type="radio"/>	<input type="radio"/>				
12C. Wiping cloths: properly used and stored					
<input type="radio"/>	<input type="radio"/>				
12D. Washing fruits and vegetables					
Compliance Status		OUT Postings and Compliance with Clean Air Act		1 point	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
13A. Posted: Permit/Inspection/Choking Poster/Handwashing					
<input type="radio"/>	<input type="radio"/>				
13B. Compliance with Georgia Smoke Free Air Act					

Compliance Status		Proper Use and Handling of Utensils		1 point	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
14A. In-use utensils: properly stored					
<input type="radio"/>	<input type="radio"/>				
14B. Utensils, equipment and linens: properly stored, dried, handled					
<input type="radio"/>	<input type="radio"/>				
14C. Single-use/single-service articles: properly stored, used					
<input type="radio"/>	<input type="radio"/>				
14D. Gloves used properly					
Compliance Status		Utensils, Equipment and Vending		1 point	
IN	OUT	NA	NO	COS	R
<input checked="" type="radio"/>	<input type="radio"/>				
15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
<input type="radio"/>	<input type="radio"/>				
15B. Warewashing facilities: installed, maintained, used; test strips					
<input type="radio"/>	<input type="radio"/>				
15C. Nonfood-contact surfaces clean					
Compliance Status		Water, Plumbing and Waste		2 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
16A. Hot and cold water available; adequate pressure					
<input checked="" type="radio"/>	<input type="radio"/>				
16B. Plumbing installed; proper backflow devices					
<input type="radio"/>	<input type="radio"/>				
16C. Sewage and waste water properly disposed					
Compliance Status		Physical Facilities		1 point	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
17A. Toilet facilities: properly constructed, supplied, cleaned					
<input type="radio"/>	<input type="radio"/>				
17B. Garbage/refuse properly disposed; facilities maintained					
<input type="radio"/>	<input type="radio"/>				
17C. Physical facilities installed, maintained, and clean					
<input type="radio"/>	<input type="radio"/>				
17D. Adequate ventilation and lighting; designated areas used					
Compliance Status		Pest and Animal Control		3 points	
IN	OUT	NA	NO	COS	R
<input type="radio"/>	<input type="radio"/>				
18. Insects, rodents, and animals not present					

Person in Charge (Signature) [Signature] (Print) _____ Date: 5/22/09

Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: 1/1

Form: Inspection 1A-2007

Food Service Establishment Inspection Report Addendum

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Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).

Establishment DOMINOS PIZZA	Permit # 107-0394	Date 5-22-09
Address 1065 ACCESS RD.	City/State COVINGTON, GA	Zip Code 30014

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Time	Item/Location	Temp	Item/Location	Temp
PREP COOLER			MARINARA SAUCE (TIME)	68°F	REACHIN COOLER	
CHEESE SLICED	* 48°F		CARTEL PARM. SAUCE (TIME)	67°F	WINGS	41°F
PEPPERONI	* 51°F		WALKIN COOLER			
CHICKEN	* 44°F		SALAMI	46°F		
SAUSAGE	* 48°F		SHRED CHEESE	36°F	GAVE MANAGER TIME CONTROL	
SLICED TOMATOES	* 44°F		WINGS	37°F	Form.	
			NOOPLCS	38°F		
					XNO ICE TO CALIB. THERM.	

OBSERVATIONS AND CORRECTIVE ACTIONS

- 6-1A NOT COLD HOLDING FOOD PROPERLY - MUST COLD HOLD FOOD @ 41°F OR COOLER - SEE TEMPS ABOVE - MANAGER AGREED IF FOOD (PUT OUT @ 10:30) COULD NOT BE COOLED DOWN TO 41°F BY 2:30 pm THEN HE WOULD DISCARD.
 - 6-1D FOOD SITTING OUT HAD 8 HOUR TIME LIMIT (SHOULD BE 6 HOURS) + NO WRITTEN TIME CONTROL PROCEDURES AVAILABLE @ TIME OF INSPECTION - MUST FOLLOW CORRECT "TIME CONTROL" PROCEDURES.
 - 8-2B CHEM BOTTLE HANGING + NOZZLE TOUCHING PIZZA BOXES - MUST STORE CHEM PROPERLY; CHEM NEXT TO NAPKINS - STORE CHEM PROPERLY - CHEM BOTTLE HAD NO LABEL ON IT - MUST HAVE COMMON NAME OF CHEMICAL ON BOTTLE.
 - 15A DOOR ON PREP COOLER NOT CLOSING PROPERLY, RAW WOOD EXPOSED @ PREP AREA COUNTER - NEED TO FIX OR REPLACE ITEMS.
 - 16B NO AIR CAP ON 3 COMPARTMENT SINK - MUST HAVE BACKFLOW PREVENTION ON DRAINLINES OF SINK - 60 DAYS TO INSTALL - HOSE END DOWN IN MOP SINK - MUST STORE ABOVE FLOOD PLAIN OF SINK
- NOTES -
- * NEED COVERED TRASH CAN IN WOMENS BATHROOM.
 - * WASH HANDS @ PROPER TIMES (ex. BETWEEN GLOVE CHANGES)
 - * FIX TILE @ THRESHOLD @ STORAGE ROOM & OFFICE.
 - * REMOVE UNUSED UTENSILS FROM FACILITY.

Person in Charge (Signature) X:	Date X: 5-22-09
Inspector (Signature)	Date 5-22-09