

GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report

Establishment Name: DOMINO'S PIZZA

Address: 5750 MILGEN RD

City: COLUMBUS Time In: 02 : 30 PM Time Out: 03 : 20 PM

Inspection Date: 01/25/2012 CFSM: Allen Jones

Purpose of Inspection: Construction/Preoperational Initial
Routine Follow-up Temporary

Risk Type: 1 2 3 Permit#: 106-1714

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Last Score	Grade	Date
99	A	01/14/11
Prior Score	Grade	Date
90	A	01/15/10

CURRENT SCORE	CURRENT GRADE
<h1>91</h1>	<h1>A</h1>
<small>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U=59</small>	

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.)
IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Compliance Status	COS	R	Compliance Status	COS	R
1 IN OUT NA NO			Supervision	4 points	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties	<input type="radio"/> <input type="radio"/>	
2 IN OUT NA NO			Employee Health, Good Hygienic Practices, Preventing Contamination by Hands	9 points	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			2-1A. Proper use of restriction & exclusion	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			2-1B. Hands clean and properly washed	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input checked="" type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			2-2A. Management awareness; policy present; reporting	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	<input type="radio"/> <input type="radio"/>	
3 IN OUT NA NO			Approved Source	9 points	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			3-1A. Food obtained from approval source, parasite destruction	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> <input checked="" type="radio"/> <input type="radio"/> <input type="radio"/>			3-1B. Food received at proper temperature	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	<input type="radio"/> <input type="radio"/>	
4 IN OUT NA NO			Protection from Contamination	9 points	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			4-1A. Food separated and protected	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			4-2A. Food stored covered	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			4-2B. Food-contact surfaces; cleaned & sanitized	<input type="radio"/> <input type="radio"/>	
5 IN OUT NA NO			Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory	9 points	
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>			5-1A. Proper cooking time and temperatures	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>			5-1B. Proper reheating procedures for hot holding	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods	<input type="radio"/> <input type="radio"/>	
6 IN OUT NA NO			Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods	9 points	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			6-1A. Proper cold holding temperature	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>			6-1B. Proper hot holding temperature	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> <input type="radio"/> <input type="radio"/> <input checked="" type="radio"/>			6-1C. Proper cooling time and temperature	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>			6-1D. Time as a public health control; procedures and records	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			6-2. Proper date marking and disposition	<input type="radio"/> <input type="radio"/>	
7 IN OUT NA NO			Highly Susceptible Populations	9 points	
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>			7-1. Pasteurized foods used; Prohibited foods not offered	<input type="radio"/> <input type="radio"/>	
8 IN OUT NA NO			Chemicals	4 points	
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>			8-2A. Food additives; approved and properly used	<input type="radio"/> <input type="radio"/>	
<input checked="" type="radio"/> <input type="radio"/> <input type="radio"/> <input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	<input type="radio"/> <input type="radio"/>	
9 IN OUT NA NO			Conformance with Approved Procedures	4 points	
<input type="radio"/> <input type="radio"/> <input checked="" type="radio"/> <input type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan	<input type="radio"/> <input type="radio"/>	

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)

Compliance Status	COS	R	Compliance Status	COS	R
10 OUT			14 OUT		
Safe Food and Water, Food Identification	3 points		Proper Use of Utensils	1 point	
<input type="radio"/> 10A. Pasteurized eggs used where required	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 14A. In-use utensils; properly stored	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 10B. Water and ice from approved source	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 14B. Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 10C. Variance obtained for specialized processing methods	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 14C. Single-use/single-service articles; properly stored, used	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 10D. Food properly labeled; original container; required records available; shellstock tags	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 14D. Gloves used properly	<input type="radio"/> <input type="radio"/>	
11 OUT			15 OUT		
Food Temperature Control	3 points		Utensils, Equipment and Vending	1 point	
<input type="radio"/> 11A. Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 11B. Plant food properly cooked for hot holding	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 15B. Warewashing facilities; installed, maintained, used; test strips	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 11C. Approved thawing methods used	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 15C. Nonfood-contact surfaces clean	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 11D. Thermometers provided and accurate	<input type="radio"/> <input type="radio"/>		16 OUT		
12 OUT			Water, Plumbing and Waste	2 points	
Prevention of Food Contamination	3 points		<input type="radio"/> 16A. Hot and cold water available; adequate pressure	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 12A. Contamination prevented during food preparation, storage display	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 16B. Plumbing installed; proper backflow devices	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 12B. Personal cleanliness	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 16C. Sewage and waste water properly disposed	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 12C. Wiping cloths; properly used and stored	<input type="radio"/> <input type="radio"/>		17 OUT		
<input type="radio"/> 12D. Washing fruits and vegetables	<input type="radio"/> <input type="radio"/>		Physical Facilities	1 point	
13 OUT			<input type="radio"/> 17A. Toilet facilities; properly constructed, supplied, cleaned	<input type="radio"/> <input type="radio"/>	
Postings and Compliance with Clean Air Act	1 point		<input type="radio"/> 17B. Garbage/refuse properly disposed; facilities maintained	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 13A. Posted: Permit/Inspection/Choking Poster/Handwashing	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 17C. Physical facilities installed, maintained, and clean	<input type="radio"/> <input type="radio"/>	
<input type="radio"/> 13B. Compliance with Georgia Smoke Free Air Act	<input type="radio"/> <input type="radio"/>		<input type="radio"/> 17D. Adequate ventilation and lighting; designated areas used	<input type="radio"/> <input type="radio"/>	
			18 OUT		
			Pest and Animal Control	3 points	
			<input type="radio"/> 18. Insects, rodents, and animals not present	<input type="radio"/> <input type="radio"/>	

Person in Charge (Signature) _____

(Print) Kenny Bourassa

Date: 01/25/2012

Inspector (Signature) Ashley Basset

Follow-up: YES NO

Follow-up Date: _____

Food Establishment Inspection Report Addendum

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
DOMINO'S PIZZA

Permit #
106-1714

Date
01/25/2012

Address
5750 MILGEN RD

City/State
COLUMBUS GA

Zipcode
31907

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage / Cold-Hold Unit	40.0 ° F	Chicken / Cold-Hold Unit	39.0 ° F	Pepperoni / Cold-Hold Unit	39.0 ° F
Ham / Cold-Hold Unit	32.0 ° F	Chicken Wings / Walk-In Cooler	39.0 ° F	Cheese / Walk-In Cooler	40.0 ° F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item
Number

2-1C Observed food employee handle ready-to-eat food (shredded cheese) with bare hands. Corrected On-Site. New Violation.

Remarks

Person in Charge (Signature)



Date: 01/25/2012

Inspector (Signature) Ashley Basset



Date: 01/25/2012