



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Date: 2025-08-18	Time in:	Time out:	License/Permit #	TMS Number	2025-020118	Page 1 of 3	
Purpose of Inspection:					Routine		TOTAL/SCORE
Establishment Name: Domino's Pizza		Contact/Owner Name:		Number of Repeat Violations: 1 Number of Violations COS: 0		99	
Physical Address: 710 Parkway, Alvarado, TX, 76009		City/County: Alvarado	Zip Code: 76009	Phone:	Follow-up: No		

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

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

Received by: (signature) 	Print: Samantha swink	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



**Texas Department of State Health Services
Retail Food Establishment Inspection Report**



Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days													
OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	IN				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)			IN				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	IN				22. Food Handler/ no unauthorized persons/ personnel			IN				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			IN				29. Thermometers provided, accurate, and calibrated; Chemical/Thermal test strips	
	IN				23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation	
	IN				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			IN				30. Food Establishment Permit (Current & Valid)	
					Conformance with Approved Procedures							Utensils, Equipment, and Vending	
	IN				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			IN				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			IN				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	IN				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label							33. Ware washing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

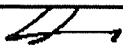

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	IN				34. No Evidence of Insect contamination, rodent/other animals			IN				41. Original container labeling (Bulk Food)	
	IN				35. Personal Cleanliness/eating, drinking or tobacco use							Physical Facilities	
	IN				36. Wiping Cloths; properly used and stored			IN				42. Non-Food Contact surfaces clean	
	IN				37. Environmental contamination			IN				43. Adequate ventilation and lighting; designated areas used	
	IN				38. Approved thawing method			IN				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			1-OUT				45. Physical facilities installed, maintained, and clean	No
	IN				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			IN				46. Toilet Facilities; properly constructed, supplied, and clean	
	IN				40. Single-service & single-use articles; properly stored and used			IN				47. Other Violations	

Received by: (signature) 	Print: Samantha swink	Title: Person In Charge/ Owner
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE	Business Email:



Texas Department of State Health Services
Retail Food Establishment Inspection Report



TEMPERATURE OBSERVATIONS	
Item/Location	Temp
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:
#2	Chicken wings 39, sausage 35 cubed chicken 40 WIC 38
#3	Pepperoni pizza 204
#30	Health permit posted 8.1.2026
#45	Clean wall by drive thruClean wall by hand sink next to office and seal holes.
Samples: # Collected:	
Received by: (signature) 	Print: Samantha swink
Title: Person In Charge/ Owner	
Inspected by: (signature) 	Print: Tina NEMMERS-MOORE

Retail Food Establishment Inspection Report

Date: 09/20/2024	Establishment Name: Dominos Pizza	Physical Address: 710 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Chicken-make table	40				
2 - Sausage-make table	41				
2 - Wing-make table	41				
2 - Specialty chicken-make table	37				
2 - Steak-make table	37				
2 - Pepperoni-make table	38				
2 - Olives-WIC	37				
2 - Tomatoes-WIC	37				

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:
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22 - Renew expired food handler certificates.
 30 - Posted valid until 8/1/25
 33 - Note: work order is in for leaky faucet
 36 - 200 ppm QA
 47 - Post current health permit in public view. Post at least one Certified Food Manager in public view.
 AdditionalComments: Print this report and keep them on site

Registered Food Service manager Kelly Wilkins	Certificate #:	Exp. Date: 09/01/2027
Pest Control Company Ecolab		Service Date: 05/21/2024
Grease Trap Service Company Trimble		Service Date: 07/17/2024
Received by: <i>KW</i> (signature)	Print: Kelly Wilkins	Phone # / email: 8032@stores.texasdominos.com
Inspected by: <i>KSLRS</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/11/2024	Time in: 05:58 PM	Time out: 06:43 PM	License/Permit # -	TMS Project # 2023-022327	Page 1 of 2
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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						TOTAL/SCORE
Establishment Name: Domino's Pizza			Contact/Owner Name: Kelly Wilkins		* Number of Repeat Violations: <u>0</u>	100/100
					✓ Number of Violations COS: <u>0</u>	
Physical Address: 710 Parkway		City/County: Alvarado/Johnson County	Zip Code: 76009	Phone: 000-000-0000	Follow-up: Yes No (circle one)	

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

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
				✓		✓					
	✓							✓			
		✓				Preventing Contamination by Hands					
	✓					✓					
		✓				✓					
	✓					Highly Susceptible Populations					
		✓						✓			
Approved Source						Chemicals					
	✓							✓			
		✓				Water/ Plumbing					
Protection from Contamination							✓				
		✓				✓					
	✓					✓					
		✓					✓				

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
	✓					✓					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures							✓				
			✓			✓					
Consumer Advisory						✓					
			✓			✓					
			✓			Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First					

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
	✓					Physical Facilities					
	✓					✓					
	✓					✓					
	✓					✓					
Proper Use of Utensils						✓					
	✓					✓					
	✓					Other Violations					

Received by: (signature) <i>Kelly Wilkins</i>	Print: Kelly Wilkins	Phone # / email: 8032@stores.texasdominos.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 03/11/2024	Establishment Name: Domino's Pizza	Physical Address: 710 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Chicken wing-make table	39				
2 - Sausage-make table	38				
2 - Canadian bacon-make table	38				
2 - Feta-make table	39				
2 - Boneless chicken	35				
2 - Pineapple-WIC	35				
2 - Chicken-WIC	35				

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:
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30 - Permit valid until 8/1/24
 AdditionalComments:Print this report and keep it on site

Registered Food Service manager Kelly Wilkins	Certificate #:	Exp. Date: 09/01/2027
Pest Control Company Ecolab		Service Date: 02/28/2024
Grease Trap Service Company Trimble		Service Date: 01/17/2024
Received by: <i>Kelly W.</i> (signature)	Print: Kelly Wilkins	Phone # / email: 8032@stores.texasdominos.com
Inspected by: <i>Kassandra L.R.</i> (signature)	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

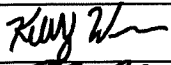

Date: 09/05/2023	Establishment Name: Domino's Pizza	Physical Address: 710 Parkway	City/State: Alvarado, TX	License/Permit # -	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
2 - Sliced ham-prep top	37				
2 - Shredded cheese-prep top	39				
2 - Pineapple chunks-prep top	37				
2 - Chicken wing-prep bottom	37				
2 - Grilled chicken-walk in cooler(WIC)	39				
2 - Pepperonis-WIC	38				
2 - Shredded cheese-WIC	39				

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:
6 - Using time for pizza sauce and dough. 18 - Label all spray bottles. 29 - Observed QA sanitizer test strips and probe thermometers. Suggest alcohol swabs to quickly sanitize probe before and between testing. 30 - Permit posted and valid through 8/1/24. 33 - 3-compartment sink set up correctly to wash, rinse, and sanitize at 200 ppm QA. 36 - Sanitizer at bucket tested at 200 ppm QA. 45 - Clean the floor in the walk in cooler. Repair faucet leak at 3-compartment sink. AdditionalComments:Print this report and keep it on site.	

Registered Food Service manager Kelly Wilkins	Certificate #:	Exp. Date: 09/01/2027
Pest Control Company Ecolab		Service Date: 07/24/2033
Grease Trap Service Company Trimble		Service Date: 07/20/2023
Received by:  (signature)	Print: Kelly Wilkins	Phone # / email: 8032@texasdominos.com
Inspected by:  (signature)	Print: Tim Fish, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Date: 02/21/2023	Time in: 11:44 AM	Time out: 12:23 PM	License/Permit # -	TMS Project # 2022-023142	Page 1 of 2		
Purpose of Inspection:		1-Compliance <input checked="" type="checkbox"/>	2-Routine <input type="checkbox"/>	3-Field Investigation <input type="checkbox"/>	4-Visit <input type="checkbox"/>	5-Other <input type="checkbox"/>	TOTAL/SCORE
Establishment Name: Domino's Pizza			Contact/Owner Name: Kelly wilkins		* Number of Repeat Violations: 0 ✓ Number of Violations COS: 0		99/100
Physical Address: 710 N Parkway (7-2014) Suite: Dominos Pizza			City/County: Alvarado/Johnson County		Zip Code: 76009 Phone: 000-000-0000		

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

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
✓						✓					
1. Proper cooling time and temperature						12. Management, food employees and conditional employees: knowledge, responsibilities, and reporting					
✓						✓					
2. Proper Cold Holding temperature(41°F/ 45°F)						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth					
		✓				Preventing Contamination by Hands					
✓						✓					
3. Proper Hot Holding temperature(135°F)						14. Hands cleaned and properly washed/ Gloves used properly					
✓						✓					
4. Proper cooking time and temperature						15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N)					
✓						Highly Susceptible Populations					
✓						✓					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
✓						Chemicals					
6. Time as a Public Health Control; procedures & records						17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
Approved Source						18. Toxic substances properly identified, stored and used					
✓						Water/ Plumbing					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						✓					
		✓				19. Water from approved source; Plumbing installed; proper backflow device					
8. Food Received at proper temperature						✓					
Protection from Contamination						20. Approved Sewage/Wastewater Disposal System, proper disposal					
✓											
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
✓											
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 300ppmQA											
✓											
11. Proper disposition of returned, previously served or reconditioned											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
O U T	I N	N O	N A	C O S	R	O U T	I N	N O	N A	C O S	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
✓						✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
✓						✓					
22. Food Handler/ no unauthorized persons/ personnel						28. Proper Date Marking and disposition					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips					
✓						Permit Requirement, Prerequisite for Operation					
✓						✓					
23. Hot and Cold Water available; adequate pressure, safe						30. Food Establishment Permit (Current & Valid)					
✓						Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled						✓					
Conformance with Approved Procedures						31. Adequate handwashing facilities: Accessible and properly supplied, used					
✓						✓					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used					
Consumer Advisory						✓					
✓						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

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

Received by: (signature) <i>Kelly Wilkins</i>	Print: Kelly wilkins	Phone # / email: 8032@stores.texasdominos.com
Inspected by: (signature) <i>Kassandra Lamb, RS</i>	Print: Kassandra Lamb, RS	Inspector's Phone #

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc.

Date: 08/17/20	Time in:	Time out:	License/Permit #: 2020-014005	Est. Type:	Risk Category:	Page 1 of 2
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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							TOTAL/SCORE
Establishment Name: Dominos Pizza			Contact/Owner Name:		* Number of Repeat Violations: ___ ✓ Number of Violations COS: ___		94
Physical Address: 7100 Parkway		City/County: Alameda		Zip Code:	Phone:	Follow-up: Yes ___ No (circle one)	

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

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

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

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

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

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

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

Received by: <i>Philip Ostman</i> (signature)	Print: <i>Philip Ostman</i>	Title: Person In Charge/ Owner
Inspected by: <i>Angela Varghese</i> (signature)	Print: <i>Angela Varghese</i>	Business Email:

Retail Food Establishment Inspection Report

Bureau Veritas North America, Inc

Date: 2-22-20	Time in: 12:50 pm	Time out:	License/Permit # 2019-014338	Est. Type	Risk Category	Page 1 of 2
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 TOTAL/SCORE						
Establishment Name: Dominos Pizzas			Contact/Owner Name:		* Number of Repeat Violations: ✓ Number of Violations COS: 94	
Physical Address: 710 N. Parkway		City/County: Alvarkado		Zip Code:	Phone:	Follow-up: Yes <input checked="" type="checkbox"/> No (circle one)

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

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						R	Compliance Status						R
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)		OUT	IN	NO	NA	COS	Employee Health	
	✓				1. Proper cooling time and temperature						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting		
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)		3	✓			13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth		
	✓				3. Proper Hot Holding temperature(135°F)			✓			Preventing Contamination by Hands		
	✓				4. Proper cooking time and temperature			✓			14. Hands cleaned and properly washed/ Gloves used properly		
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓			15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y__N__)		
	✓				6. Time as a Public Health Control; procedures & records						Highly Susceptible Populations		
					Approved Source					✓	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required		
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction						Chemicals		
	✓				8. Food Received at proper temperature			✓			17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
					Protection from Contamination						18. Toxic substances properly identified, stored and used		
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting						Water/ Plumbing		
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at 200 ppm /temperature Q1			✓			19. Water from approved source; Plumbing installed; proper backflow device		
	✓				11. Proper disposition of returned, previously served or reconditioned			✓			20. Approved Sewage/Wastewater Disposal System, proper disposal		

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

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

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

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

Received by:	Print: Jordan Moore	Title: Person In Charge/ Owner
Inspected by:	Print: Jeff Rabins	Business Email:

