### Name of facility
DOMINO'S PIZZA

### License Number
467

### Date
11/25/2019

### Address
585 ROYAL OAK DR.

### City/State/Zip Code
ST. MARYS OH 45885

### Type of inspection (check all that apply)
- Standard
- Critical Control Point (FSO)
- Process Review (RFE)
- Pre-licensing
- Follow Up
- Foodborne
- 30 Day
- Complaint
- Pre-licensing
- Consultation

### Category/Descriptive
COMMERCIAL CLASS 3 <25,000 SQ. FT.

### Compliance Status
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

#### Supervision
- **1** IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties
- **2** IN OUT N/A Certified Food Protection Manager

#### Employee Health
- **3** IN OUT N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting
- **4** IN OUT N/A Proper use of restriction and exclusion
- **5** IN OUT N/A Procedures for responding to vomiting and diarrheal events

#### Good Hygienic Practices
- **6** IN OUT NO Proper eating, tasting, drinking, or tobacco use
- **7** IN OUT NO No discharge from eyes, nose, and mouth

#### Preventing Contamination by Hands
- **8** IN OUT N/A Hands clean and properly washed
- **9** N/A N/A N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- **10** IN OUT N/A Adequate handwashing facilities supplied & accessible

#### Approved Source
- **11** IN OUT Food obtained from approved source
- **12** IN OUT N/A Food received at proper temperature
- **13** IN OUT Food in good condition, safe, and unadulterated
- **14** N/A N/A N/A Required records available: shellstock tags, parasite destruction

#### Protection from Contamination
- **15** IN OUT N/A Food separated and protected
- **16** IN OUT N/A Food-contact surfaces: cleaned and sanitized
- **17** IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)
- **18** IN OUT N/A Proper cooking time and temperatures
- **19** IN OUT N/A Proper reheating procedures for hot holding
- **20** IN OUT N/A Proper cooling time and temperatures
- **21** IN OUT N/A Proper hot holding temperatures
- **22** IN OUT N/A Proper cold holding temperatures

### Risk Factors
are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public health interventions
are control measures to prevent foodborne illness or injury.
Food Temperature Control

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>3717-1-04.8(E)(2)</td>
<td>C</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td>3717-1-04.8(E)(2)</td>
<td>C</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

Food Identification

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>3717-1-04.8(E)(2)</td>
<td>C</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td>3717-1-04.8(E)(2)</td>
<td>C</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td>3717-1-04.8(E)(2)</td>
<td>C</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>10</td>
<td>3717-1-05.1(O)</td>
<td>C</td>
<td>Using a handwashing sink - operation and maintenance. SINK WAS CLEANED AND SANITIZED DURING THE INSPECTION.</td>
</tr>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. Uncovered mushrooms in the pizza prep table. When removed from the original container the working container must be labeled with the common name of the food. COVERED DURING THE INSPECTION.</td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07(B)</td>
<td>C</td>
<td>Poisonous or toxic materials: Working containers - common name. Unlabeled cleaner bottle on the window ledge of office. When removed from the original container the working container must be labeled with the product name. BOTTLE WAS LABELED DURING THE INSPECTION.</td>
</tr>
<tr>
<td>51</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Clean equipment and utensils stored in a self-draining position and covered or inverted. Spatulas on the table by the office and a bowl on the top shelf of the metal racks to the right of the coke cooler not stored covered or inverted to prevent contamination. CORRECTED DURING THE INSPECTION.</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(2)</td>
<td>NC</td>
<td>Single-service articles and single-use articles - storage. Open bag of pizza boxes under the breaker box stored with the food contact surface of the box exposed.</td>
</tr>
</tbody>
</table>
**Name of Facility**
DOMINO’S PIZZA

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>COVERED DURING THE INSPECTION.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Type of Inspection**
sta

**Date**
11/25/2019

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Person in Charge**

**Sanitarian**
KENT MARTZ

**Licensor:**
Auglaize County Health Department

**Observations and Corrective Actions (continued)**

Mark “X” in appropriate box for COS and R:

- COS = corrected on-site during inspection
- R = repeat violation

**As per HEA 5351 The Baldwin Group, Inc. (10/19)**

**As per AGR 1268 The Baldwin Group, Inc. (10/19)**