

DEPARTMENT OF HEALTH  
DIVISION OF GENERAL ENVIRONMENTAL HEALTH  
SUPPLEMENTAL REMARKS AND RABIES PROGRAM

ESTABLISHMENT OR NAME Domino's 5471  
ADDRESS 2694 Boones Creek Rd. Gray TN DATE 05/02/18  
FO# 301 CO# 90 EST# 155605 STAFF# 870 PROG Food  
REFERRED TO \_\_\_\_\_ PROGRAM CODE 605

Purpose:  
Investigating numerous complaints stating the facility has excessive rodent activity.

Findings:  
Erik Mullins and I conducted a thorough inspection. We observed numerous rodent droppings on floors, shelving, in the toilet room, and in the walk-in cooler. We looked through all trays of dough in the facility, finding 14 trays contaminated with rodent droppings in the trays and/or on the raw dough. These 14 trays were embargoed and immediately discarded all contaminated dough into the garbage.

During our investigation, the Domino's delivery truck arrived. Erik also checked all trays of dough coming in on the delivery truck and found no evidence of rodent droppings.

This facility contracts Styles Pest Control, Inc of Telford, TN. The exterminator normally visits the facility at night when no one is present. Area management contacted the exterminator to come in the morning of Tues May 01 and Wed May 02, 2018 while Domino's Mgmt was present. We observed the 2 invoices and numerous glue boards throughout the facility.

We instructed Domino's management and all employees

Food Temperature Readings:

Sanitization Rinse Concentration/Temperature:

ENVIRONMENTALIST Jane E. Hines TIME 1 hr 50 min

OPERATOR [Signature] # VISITS 1

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SUPPLEMENTAL REMARKS AND RABIES PROGRAM

ESTABLISHMENT OR NAME Dominos 5471  
ADDRESS 2694 Barnes Creek Rd Gray TN DATE 05/02/18  
FO# 301 CO# 90 EST# 155605 STAFF# 870 PROG Food  
REFERRED TO \_\_\_\_\_ PROGRAM CODE 005

present to thoroughly clean and sanitize the facility. The management was instructed to clean and sanitize the entire facility on a daily basis to monitor current and/or any possible future rodent activity.

Management stated that all exterior holes in walls have been sealed/closed.

Action: All priority foundation items must be corrected as soon as possible and no later than 10 days, May 12, 2018. The facility must be maintained clean and sanitized at all times.

Note: Dominos employees are currently cleaning shelving, floors, etc. during our investigation.

Note: Management states the facility will remain closed until facility is thoroughly cleaned.

Food Temperature Readings: \_\_\_\_\_

Sanitization Rinse Concentration/Temperature: \_\_\_\_\_

ENVIRONMENTALIST James E. Hines TIME 1 hr 50 min

OPERATOR [Signature] # VISITS \_\_\_\_\_



# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE  
**86**

Establishment Name Dominic's 5471 Type of Establishment  Permanent  Mobile  
 Address 2694 Barnes Creek Rd.  
 City Gray TN Time in 09:30 AM/PM Time out 11:20 AM/PM  
 Inspection Date 05/02/18 Establishment # 155605 Embargoed \_\_\_\_\_  
 Purpose of Inspection  Routine  Follow-up  Complaint  Preliminary  Consultation/Other \_\_\_\_\_  
 Risk Category  1  2  3  4 Follow-up Required  Yes  No Number of Seats 3

**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.**

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

IN=in compliance				OUT=not in compliance				NA=not applicable				NO=not observed				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)										
Compliance Status												COS	R	WT	Compliance Status												COS	R	WT	
<b>Supervision</b>															<b>Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods</b>															
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties				<input type="radio"/>	<input type="radio"/>		5	16	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooking time and temperatures				<input type="radio"/>	<input type="radio"/>		5					
<b>Employee Health</b>															<b>Cooling and Holding, Date Marking, and Time as a Public Health Control</b>															
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness: reporting				<input type="radio"/>	<input type="radio"/>		5	17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding				<input type="radio"/>	<input type="radio"/>							
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion				<input type="radio"/>	<input type="radio"/>		5	<b>Consumer Advisory</b>																	
<b>Good Hygienic Practices</b>															<b>Highly Susceptible Populations</b>															
4	<input checked="" type="radio"/>	<input type="radio"/>			Proper eating, tasting, drinking, or tobacco use				<input type="radio"/>	<input type="radio"/>		5	18	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cooling time and temperature				<input type="radio"/>	<input type="radio"/>							
5	<input checked="" type="radio"/>	<input type="radio"/>			No discharge from eyes, nose, and mouth				<input type="radio"/>	<input type="radio"/>		5	19	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper hot holding temperatures				<input type="radio"/>	<input type="radio"/>							
<b>Preventing Contamination by Hands</b>															<b>Chemicals</b>															
6	<input checked="" type="radio"/>	<input type="radio"/>			Hands clean and properly washed				<input type="radio"/>	<input type="radio"/>		5	20	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cold holding temperatures				<input type="radio"/>	<input type="radio"/>							
7	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed				<input type="radio"/>	<input type="radio"/>		5	21	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition				<input type="radio"/>	<input type="radio"/>							
8	<input checked="" type="radio"/>	<input type="radio"/>			Handwashing sinks properly supplied and accessible				<input type="radio"/>	<input type="radio"/>		2	22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records				<input type="radio"/>	<input type="radio"/>							
<b>Approved Source</b>															<b>Conformance with Approved Procedures</b>															
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source				<input type="radio"/>	<input type="radio"/>		5	23	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food				<input type="radio"/>	<input type="radio"/>		4					
10	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature				<input type="radio"/>	<input type="radio"/>		5	<b>Highly Susceptible Populations</b>																	
11	<input type="radio"/>	<input checked="" type="radio"/>			Food in good condition, safe, and unadulterated				<input type="radio"/>	<input type="radio"/>		5	24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Pasteurized foods used; prohibited foods not offered				<input type="radio"/>	<input type="radio"/>		5					
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction				<input type="radio"/>	<input type="radio"/>		5	<b>Chemicals</b>																	
<b>Protection from Contamination</b>															<b>Conformance with Approved Procedures</b>															
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food separated and protected				<input type="radio"/>	<input type="radio"/>		4	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Food additives: approved and properly used				<input type="radio"/>	<input type="radio"/>		5					
14	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food-contact surfaces: cleaned and sanitized				<input type="radio"/>	<input type="radio"/>		5	26	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toxic substances properly identified, stored, used				<input type="radio"/>	<input type="radio"/>		5					
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served				<input type="radio"/>	<input type="radio"/>		2	<b>Conformance with Approved Procedures</b>																	
															Compliance with variance, specialized process, and HACCP plan												<input type="radio"/>	<input type="radio"/>		5

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

### GOOD RETAIL PRACTICES

OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision)

OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)																					
Compliance Status												COS	R	WT	Compliance Status												COS	R	WT
<b>Safe Food and Water</b>															<b>Utensils and Equipment</b>														
28	<input type="radio"/>	<input type="radio"/>			Pasteurized eggs used where required				<input type="radio"/>	<input type="radio"/>		1	45	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				<input type="radio"/>	<input type="radio"/>		1				
29	<input type="radio"/>	<input type="radio"/>			Water and ice from approved source				<input type="radio"/>	<input type="radio"/>		2	46	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Warewashing facilities, installed, maintained, used, test strips				<input type="radio"/>	<input type="radio"/>		1				
30	<input type="radio"/>	<input type="radio"/>			Variance obtained for specialized processing methods				<input type="radio"/>	<input type="radio"/>		1	47	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Nonfood-contact surfaces clean				<input type="radio"/>	<input type="radio"/>		1				
<b>Food Temperature Control</b>															<b>Physical Facilities</b>														
31	<input type="radio"/>	<input type="radio"/>			Proper cooling methods used; adequate equipment for temperature control				<input type="radio"/>	<input type="radio"/>		2	48	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Hot and cold water available; adequate pressure				<input type="radio"/>	<input type="radio"/>		2				
32	<input type="radio"/>	<input type="radio"/>			Plant food properly cooked for hot holding				<input type="radio"/>	<input type="radio"/>		1	49	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Plumbing installed; proper backflow devices				<input type="radio"/>	<input type="radio"/>		2				
33	<input type="radio"/>	<input type="radio"/>			Approved thawing methods used				<input type="radio"/>	<input type="radio"/>		1	50	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Sewage and waste water properly disposed				<input type="radio"/>	<input type="radio"/>		2				
34	<input type="radio"/>	<input type="radio"/>			Thermometers provided and accurate				<input type="radio"/>	<input type="radio"/>		1	51	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Toilet facilities: properly constructed, supplied, cleaned				<input type="radio"/>	<input type="radio"/>		1				
<b>Food Identification</b>															<b>Administrative Items</b>														
35	<input type="radio"/>	<input type="radio"/>			Food properly labeled; original container; required records available				<input type="radio"/>	<input type="radio"/>		1	52	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Garbage/refuse properly disposed; facilities maintained				<input type="radio"/>	<input type="radio"/>		1				
<b>Prevention of Food Contamination</b>															<b>Compliance Status</b>														
36	<input checked="" type="radio"/>	<input type="radio"/>			Insects, rodents, and animals not present				<input type="radio"/>	<input type="radio"/>		2	53	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Physical facilities installed, maintained, and clean				<input type="radio"/>	<input type="radio"/>		1				
37	<input checked="" type="radio"/>	<input type="radio"/>			Contamination prevented during food preparation, storage & display				<input type="radio"/>	<input type="radio"/>		1	54	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Adequate ventilation and lighting; designated areas used				<input type="radio"/>	<input type="radio"/>		1				
38	<input type="radio"/>	<input type="radio"/>			Personal cleanliness				<input type="radio"/>	<input type="radio"/>		1	<b>Non-Smokers Protection Act</b>																
39	<input type="radio"/>	<input type="radio"/>			Wiping cloths; properly used and stored				<input type="radio"/>	<input type="radio"/>		1	55	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Current permit posted				<input type="radio"/>	<input type="radio"/>		0				
40	<input type="radio"/>	<input type="radio"/>			Washing fruits and vegetables				<input type="radio"/>	<input type="radio"/>		1	56	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Most recent inspection posted				<input type="radio"/>	<input type="radio"/>		0				
<b>Proper Use of Utensils</b>															<b>Compliance Status</b>														
41	<input checked="" type="radio"/>	<input type="radio"/>			In-use utensils; properly stored				<input type="radio"/>	<input type="radio"/>		1	<b>Non-Smokers Protection Act</b>																
42	<input checked="" type="radio"/>	<input type="radio"/>			Utensils, equipment and linens; properly stored, dried, handled				<input type="radio"/>	<input type="radio"/>		1	57	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Compliance with TN Non-Smoker Protection Act				<input type="radio"/>	<input type="radio"/>		0				
43	<input checked="" type="radio"/>	<input type="radio"/>			Single-use/single-service articles; properly stored, used				<input type="radio"/>	<input type="radio"/>		1	58	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Tobacco products offered for sale				<input type="radio"/>	<input type="radio"/>		0				
44	<input type="radio"/>	<input type="radio"/>			Gloves used properly				<input type="radio"/>	<input type="radio"/>		1	59	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	If tobacco products are sold, NSPA survey completed				<input type="radio"/>	<input type="radio"/>		0				

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

Signature of Person in Charge \_\_\_\_\_ Date \_\_\_\_\_ Signature of Environmental Health Specialist James E. Thomas Date 05/02/18

\*\*\* Additional food safety information can be found on our website, <http://tn.gov/health/article/eh-foodservice> \*\*\*

DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
RISK BASED FOOD INSPECTION REMARKS



ESTABLISHMENT OR NAME Domino's #5471  
ADDRESS 2694 Barnes Creek Rd. Gray TN  
FO# 301 CO# 90 EST# 155605 STAFF# 870

PROG Food 605

Document all Corrective Actions Completed at the time of Inspection

COOKING TEMPS ITEM/TEMP		COLD HOLDING TEMPS ITEM/TEMP		HOT HOLDING TEMPS ITEM/TEMP		COOLING TEMPS ITEM/TEMP	
N/A	°F	Cooked noodles pizza	34 °F	N/A	°F	N/A	°F
	°F	Parmesan prep	38 °F		°F		
	°F	Sausage	35 °F		°F		
	°F	Ham	37 °F		°F		
	°F	Ham w/i cooler	41 °F		°F		

Temp Observations: Sausage off truck 40°F

pic (Christen) is knowledgeable about food safety.  
+ Rob

PERSONAL HYGIENE: (EHP, BHC-EDUCATION, HANDWASHING OBSERVATIONS)

1) Employee health policy:  Y  N Health policy posted in office and a signed copy  
Describe: of form FDA 1B in each employees' file.  
Christen is aware of and enforces the exclusion of all employees.

2) Barehand contact with RTE (Do not mark at this time, EDUCATE) Education provided:  Y  N

Action taken: Employees use gloves and utensils to avoid BHC with RTE Foods.

3) Handwashing/hygiene observations: Observed Rob wash hands using adequate technique.  
Discussed proper handwashing technique.

CROSS CONTAMINATION & WAREWASHING:

Sanitization Concentration: Temp \_\_\_\_\_ °F ppm N/A Discussed the proper dilution of QAT.

FOOD SOURCE: Domino's Commissary in Alpharetta GA

- ★ 11 Rodent droppings on trays of dough, in trays of dough, on boxes + shelving in walk-in cooler. Embroidered approx 14 trays of raw dough, 6-8 dough balls on each tray.
- 46 No chemical test strips for QAT sanitizer.
- 37 Rodent droppings found in trays of dough stored in walk-in cooler.
- 53 No cover on floor drain at 3-way sink or in w/i cooler floor drain

Environmental Health Specialist

Janeé Hennis  
Signature

Time: 1 hr 50 min

Establishment Representative

Rob  
Signature

Date: 05/02/18

DEPARTMENT OF HEALTH  
DIVISION OF GENERAL ENVIRONMENTAL HEALTH  
SUPPLEMENTAL REMARKS AND RABIES PROGRAM

ESTABLISHMENT OR NAME Domino's 5471

ADDRESS 2694 Brones Creek Rd Gay TN DATE 05/02/18

FO# 301 CO# 90 EST# 155605 STAFF# 870 PROG Food

REFERRED TO \_\_\_\_\_ PROGRAM CODE 605

Note: Facility contracts Styles Pest Control, Inc. 423-257-3339  
They visited the facility on ~~Th~~ Tues 05/01/18 and Wed 05/02/18

36 Back door at bottom is not tight-fitting.

41 No scoop on handle in walk corn meal mix

Note: Facility receives dough, Mon-Wed-Fri from Domino's

Commissary in Alpharetta GA CDPD, LLC 1-800-477-6733

53 Holes in wall of toilet room (between walls) behind TP + hand towel boxes.

36 Front entry doors are not tight fitting in the middle or at middle/bottom

36 Rodent droppings on floor up front near corn meal walk container

36 Rodent droppings on soda 2L shelving and on floor below 2L shelving

36 Rodent droppings on floor between 2 rolling wire racks.

43 Rodent droppings in chocolate lava boxes - assembled/empty.

37 Screw top lid of water on prep counter. Immediately removed.

36 Rodent droppings on floor in office + toilet room.

48 Water is not on at the maps sink.

Food Temperature Readings:

Sanitization Rinse Concentration/Temperature:

ENVIRONMENTALIST Jane Esthames TIME 1 hr 50 min

OPERATOR [Signature] # VISITS 1