

Food Inspection Program

Page 1 of 2

Business Name: Domino's Pizza Operator: Phone: ( )

Address: 408 East Queen Street, Chambersburg City ZIP Seat / Checkouts

General Health Record ID: PR 2010-330 P/E Date: 10/26/10 EHS Activity Time Travel Time

Red High Risk Factors

High Risk Factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Circles indicate compliance status (IN, OUT, N/O, N/A) for each item.

IN = in compliance OUT = not in compliance N/O = not observed N/A = not applicable CDI = corrected during inspection R = repeat violation

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Demonstration of Knowledge (PIC certified, Food Worker Cards), Employee Health (Proper ill worker practices), Preventing Contamination by Hands (Hands washed, Proper methods), Approved Source, Wholesome, Not Adulterated (Food obtained, Water supply), Protection from Cross Contamination (Food contact surfaces, Raw meats).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Potentially Hazardous Food Time/Temperature (Proper cooling, Proper hot holding, Proper cooking, No room temperature storage), Consumer Advisory (Proper Consumer Advisory posted), Highly Susceptible Populations (Pasteurized foods), Chemical (Toxic substances), Conformance with Approved Procedures (Compliance with risk control plans).

- Service: 128 [X] Scheduled, 129 [ ] Return, 126 [ ] Fld PI Rvw, 130 [ ] Complaint, 133 [ ] Illness / Injury, 134 [ ] Permit Inv., 136 [ ] Field Education, 127 [ ] Pre-Operat., 106 [ ] HACCP

- Results: 01 [ ] Satisfactory, 02 [ ] Unsatisfactory, 03 [X] Complete, 04 [ ] Incomplete

- Action: 04 [ ] Suspend, 07 [X] Approved, 10 [X] Disapproved, 26 [ ] Follow-up Req'd

- Meals Served: 6020 [ ] Breakfast, 6025 [X] Lunch, 6030 [X] Dinner, 6035 [ ] Cater, 6040 [X] Other

- Meal Observed: 6045 [ ] Breakfast, 6050 [X] Lunch, 6055 [X] Dinner, 6060 [ ] Cater, 6065 [X] Other

Blue Low Risk Factors

Low Risk Factors are preventive measures to control the addition of pathogens, chemicals, and physical objects into foods. Circled points indicate items not in compliance.

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Food Temperature Control (Food received at proper temperature, Adequate equipment), Food Identification (Proper labeling), Protection from Contamination (Insects, rodents, Wiping cloths), Proper Use of Utensils (In-use utensils, Utensils, equipment, linens).

Table with columns: Compliance Status, CDI, R, PTS. Rows include: Utensils and Equipment (Food and non-food surfaces, Warewashing facilities), Physical Facilities (Plumbing, Sewage, Toilet facilities, Garbage, Physical facilities, Adequate ventilation, Posting of permit).

Red Critical Points: 0 Blue Points: 0 Total Points: 0

Based on an inspection this day, the above items are violations, which must be corrected in the time specified by the health officer. A food establishment permit may be suspended without warning, notice or hearing if the requirements of the food code and/or directives of the health officer are not met or if violations are not corrected in the time stated in this report.

Person in Charge (Printed Name): [Signature] Waker Regulatory Authority (Printed Name): Alicia Schooley [Signature] Alicia Schooley

