



Time In:	10:30 AM
Time Out:	11:15 AM

**FOOD ESTABLISHMENT INSPECTION REPORT**

FACILITY NAME: Domino's		OWNER: Flour Power LLC
ADDRESS: 1003 Royal Gorge Blvd Cañon City CO 81212		
DATE: 04/23/2021		INSPECTION TYPE:
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>		
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.		
Compliance status to be designated as IN, OUT, NA, NO for each numbered item		
IN= in compliance    OUT= not in compliance    NO= not observed    NA= not applicable    COS=Corrected on Site    R=Repeat violation		
<b>Compliance Status</b>		<b>COS</b> <b>R</b>
<b>Supervision</b>		
1		Person in charge present, demonstrates knowledge, and performs duties
2		Certified Food Protection Manager
<b>Employee Health</b>		
3		Management, food employee and conditional employee; knowledge, responsibilities and reporting
4		Proper use of restriction and exclusion
5		Procedures for responding to vomiting and diarrheal events
<b>Good Hygienic Practices</b>		
6		Proper eating, tasting, drinking, or tobacco use
7		No discharge from eyes, nose, and mouth
<b>Presenting Contamination by Hands</b>		
8	IN	Hands clean & properly washed
9		No bare hand contact with RFE food or a pre-approved alternative procedure properly allowed
10	IN	Adequate handwashing sinks properly supplied and accessible
<b>Approved Source</b>		
11		Food obtained from approved source
12		Food received at proper temperature
13		Food in good condition, safe, & unadulterated
14		Required records available, shellstock tags, parasite destruction
<b>Protection from Contamination</b>		
15		Food separated and protected
16		Food contact surfaces; cleaned & sanitized
17		Proper disposition of returned, previously served, reconditioned & unsafe food
<b>Time/Temperature Control for Safety</b>		
18		Proper cooking time & Temperatures
19		Proper reheating procedures for hot holding
20		Proper cooling time and temperature
21		Proper hot holding temperatures
22		Proper cold holding temperatures
23		Proper date marking and disposition
24		Time as a Public Health Control; procedures & records
<b>Consumer Advisory</b>		
25		Consumer advisory provided for raw/undercooked food
<b>Highly Susceptible Populations</b>		
26		Pasteurized foods used; prohibited foods not offered
<b>Food/Color Additives and Toxic Substances</b>		
27		Food Additives: approved & Properly used
28		Toxic substances properly identified, stored & used
<b>Conformance with Approved Procedures</b>		
29		Compliance with variance/ specialized process/ HACCP

Facility Name: Domino's Pizza

<b>GOOD RETAIL PRACTICES</b>				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.				
"OUT" marked in box if numbered item is <b>not</b> in compliance			COS= Corrected on Site R= Repeat Violation	
<b>Compliance Status</b>			<b>COS</b>	<b>R</b>
<b>Safe Food and Water</b>				
30		Pasteurized eggs used where required		
31	IN	Water and ice from approved source		
32		Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometer provided & accurate		
<b>Food Identification</b>				
37		Food properly labeled; original container		
<b>Prevention of Food Contamination</b>				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping Cloths; properly used & stored		
42		Washing fruits & vegetables		
<b>Proper Use of Utensils</b>				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	IN	Hot & cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage & waste water properly disposed		
53		Toilet facilities; properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		
<b>Regulatory Action</b>				
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure
<b>On-Site Actions</b>				
Voluntary Condemnation		Compliance Agreement		Embargo Notice
<b>Resolution</b>				
Reinstatement of License		Violation Correction Sheet		Embargo Release

Person In Charge:

Inspector:

Name: no signature

  
Name: Amy Jamison

Observed Violations <i>(See additional pages if necessary)</i>
<p>. &amp;nbsp; - &amp;nbsp;</p>

General Comments

Total Value: \$ 0.00

FCDPHE received an anonymous call about concerns for the Canon City Dominos. This was not a formal complaint but due to the nature of the call a wellness check was conducted.

The caller stated that the water had not been working, and although the water was now fixed, dishes were not being done properly. Concrete is setting and there is plywood on the floor. There is dust everywhere, creating unsafe and unsanitary conditions and the employer is refusing to shut down. No contact information was given so no additional information was able to be collected.

An onsite visit was conducted the next morning. Plumbing is in working order. The manager and owner, at separate times, both stated the business had closed during the plumbing issues and repair work. The plumbing had backed up, Dominos had to replace piping from the business out to the street. The business additionally added in a grease trap while the work was being done. The flooring was not finished during visit, but several mats have been placed on the floor. Management stated the flooring would be finalized after close of business today. There is currently a hole in the wall from repair, but as long as this is repaired quickly, FCDPHE does not see an imminent concern. Plumbing is in working order. Adequate quaternary ammonia measured in sanitizing compartment of 3-comp sink.