

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|--------------------|------------|------------|-------|-----------------------|--|----------|
| DOMINOS PIZZA | REGULAR | 2018-04-30 | No | 5-205.11.(A) | Hand wash facility not accessible. | N |
| | | | | 6-301.14 | Hand wash signage not provided for employee hand sink or lavatory. | N |
| | | | | 4-501.114.(C). (2) | Quaternary ammonium compound solution concentration is too low or too high. | C |
| | | | | 4-601.11.(A) | Equipment food-contact surfaces and utensils are not clean to sight and touch. | C |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |
| | | | | 4-501.14 | Ware washing equipment not cleaned before use, at a frequency necessary to prevent recontamination, or every 24 hours. | N |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 5-202.13 | Air gap required. | C |
| | | | | 5-501.17 | Covered receptacle not provided. (Female use) | N |
| | | | | 6-501.18 | Plumbing Fixtures such as hand washing sinks, toilets, and urinals not cleaned as often as necessary to keep them clean. | N |
| | | | | 6-501.19 | Toilet room door is not closed. | N |
| | | | | 6-501.113 | Improper storage of maintenance tools. | N |
| DOMINOS PIZZA | REGULAR | 2021-02-11 | No | 4-904.11.(A). (C) | Single service/use items are improperly handled/stored/displayed/dispensed. | N |
| | | | | 4-204.112.(B). (C) | Cold or hot holding not equipped with integral or permanently fixed temperature measuring device. | N |
| | | | | 3-304.12 | Improper between-use storage of in-use utensils. | N |