

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
DOMINOS PIZZA	REGULAR	2018-06-11	No	2-102.11.(A). (B)	C: The person in charge could not demonstrate required knowledge, either by complying with this code and no critical violations during this inspection or not having a current CFPM certificate.	C
				4-602.11.(C)	Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours.	C
DOMINOS PIZZA	REGULAR	2023-03-28	No	3-501.19.(C). (1).(2).(3)	Cold Food held without temperature control not displayed with an initial temperature of 41 F or below, exceeds 70 F or is held beyond 6 hours.	C
				7-102.11	Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies are not clearly and individually identified with the common name of the material.	C