



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Facility Name: DOMINO'S PIZZA
Address: 28 PARISH AVE
 JOHNSTOWN, CO 80534
Phone: (970) 222-1651
Inspection Date: February 12, 2020
Owner: BRIAN DELGROSSO
Inspection Type: REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
10 pts.	Plumbing installed; proper backflow devices Comment: (Corrected) Sink found with atmospheric vacuum breaker (avb) and a cutoff downstream (sprayer head). Atmospheric vacuum breakers (avb) are not approved with a cutoff downstream. Either remove cutoff or provide appropriate back flow prevention device approved for a downstream cutoff. Corrected by removing sprayer head.	51
2 pts.	Wiping Cloths; properly used & stored Comment: (Corrected) Found two spray bottles with no measurable sanitizer. Wiping cloth sanitizer solution shall be maintained clean and at the proper concentration (50-200 ppm chlorine or 150-400 ppm Quaternary Ammonia). Corrected by refilling sanitizer bottles.	41
0 pts.	Proper date marking and disposition Comment: (Corrected) Found one container of spinach with two dates marked, found large container of wings with date marked incorrectly, found pineapple, and two small containers of chicken with date marked incorrectly. Ready-to-eat, potentially hazardous food (time/temperature control for safety food) held in a food establishment for more than 24 hours shall be clearly marked to indicate the time the original container is opened/cooked and the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41°F (5°C) or less for a maximum of 7 days (6 day after opening) or manufacturer use-by date whichever occurs first. Corrected by marking correct date on each container, recommend training with employees to ensure consistent method is used.	23