

**EXCELLENT**

## RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

**Facility Name:** DOMINOS

**Address:** 201 ELM AVE  
EATON, CO 80615

**Phone:** (970) 222-1651

**Inspection Date:** January 31, 2019

**Owner:** BAD ZS PIZZA LLC

**Inspection Type:** REGULAR INSPECTION

POINTS	VIOLATION	VIOLATION ID
5 pts.	<b>Procedures for responding to vomiting and diarrheal events</b> Comment: <b>(Corrected)</b> Facility did not have cleanup procedure as required. A food establishment shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures shall address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter. Corrected at time of inspection.	05
5 pts.	<b>Proper date marking and disposition</b> Comment: Found food items requiring date marking (feta, pre-cooked chicken, pre-cooked sausage) that were opened from commercial package and labeled with a discard date beyond 7 days. 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. Items were prepped today, correcting by relabeling dates.	23
5 pts.	<b>Toxic substances properly identified, stored &amp; used</b> Comment: <b>(Corrected)</b> Found two different unlabeled chemical spray bottles. Chemical spray bottles shall be labeled with the contents to ensure proper use. Corrected at time of inspection.	28