

Chemung County Department of Health  
Environmental Health Services  
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588  
(607) 737 - 2019  
EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: DOMINO'S PIZZA - HORSEHEADS (ID: 945263)  
Facility Name: DOMINO'S PIZZA - HHDS  
Facility Code: 01228-01 Facility Email: None  
Facility Address: 2104 GRAND CENTRAL AVENUE HORSEHEADS, NY 14845

To the Attention of:  
CHRIS MACPHERSON MacPHERSON PIZZA NY, LLC  
7807 NUMBER 5 WEST RD.  
FABIUS , NY 13063- Owner/Operator Email: macpherson\_c@hotmail.com

Inspection  
Date: JAN 22, 2018 02:11 PM  
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)  
Responsible Person: Josh Carver  
(email: )

Summary  
Number of public health hazards found: 0  
Number of public health hazards NOT corrected: 0  
Number of other violations found: 1

Each item found in violation is reported below along with the code requirement.

**IMPROPER SANITARY FACILITIES AND CONTROLS.**

ITEM # 12D WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Toilet facilities inadequate, inconvenient, dirty, in disrepair, toilet paper missing, not self-closing doors, missing hand wash signs

Inspector Findings

Employee restroom door open during inspection. Door does have top hinge to be self-closing but door sticks. Discussed requirement for door to be closed during hours of operation. Recommended adjusting door to be self-closing. Door closed during inspection. CORRECTED

Additional Information Collected During Inspection

Comments

Observed facility's accurate probe thermometers being used in top of pizza make unit. Recommended having a probe thermometer available for taking cooking temperatures by oven. Observed sanitizer (Quaternary Ammonia) at 200ppm per facility's test strips in 3 bay sink. Observed temperature of time and temperature control for safety (TCS/PHF) food in top of pizza make unit at temperatures of 44-38dF. Temperature of tcs food in walk-in cooler at temperature of 38dF. Discussed hand washing and glove use when preparing ready to eat food items. Discussed ill food worker policy and requirement to contact CCHD with any complaints of food-borne illness.

END of REPORT