



SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

Mohammed Khan

NUMBER AND STREET

Chagga Indus -

COUNTY

Passaic

MUNICIPALITY

STATE

ZIP CODE

COMUN. CODE

ESTABLISHMENT INFORMATION

ESTABLISHMENT TRADING NAME

Dominos Pizza

NUMBER AND STREET

61 State Rd

COUNTY

Mer

MUNICIPALITY

Princeton

ZIP CODE

08540

TELEPHONE NO.

609.688.6870

ESTABLISHMENT STATE LICENSE NO. (if appl.)

COMUN. CODE

INSPECTION

TYPE OF ESTABLISHMENT

☒ RETAIL

☐ OTHER (Specify)

☐

☐

ESTABLISHMENT CODE

Type 2

GOODS

☐ DESTROYED

☐ EMBARGOED

☒ INITIAL INSPECTION

☐ REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

10/27/15

BEGIN

END

11/12/15

Satisfactory Restored

EVALUATION

☐ SATISFACTORY

☐ CONDITIONALLY SATISFACTORY

☐ UNSATISFACTORY

OFFICIAL(S)

LOCAL BOARD OF HEALTH

NAME, ADDRESS AND TELEPHONE NUMBER (print)

PRINCETON HEALTH DEPARTMENT
ONE MONUMENT DRIVE
P.O. BOX 390
PRINCETON, NEW JERSEY 08542
609-497-7608

HEALTH OFFICER
Jeffrey C. Grosser

INSPECTING OFFICIAL

INSPECTOR'S NAME AND TITLE

Keith Levine

INSPECTOR'S SIGNATURE

Keith Levine

INSPECTOR'S PERM. REG. NO.

B-2251

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Dominos	Date	10/27/15
Municipality	Princeton	Tel., Code or ID No.	

Item No.	Remarks
3.5	Bain Marie unit running at temperatures above 41° Chicken, cheeses, cut veggies etc @ 52° * This bain marie unit was running at similar temps last year during inspection. Unit must be repaired <u>or</u> replaced (Food should not be held above 41°)

Notes - All other units running at proper temperatures
Handwash sink properly set up w/ hot water, soap
and paper towels
Dishes & utensil storage proper - clean, dry & kept
off floor.
Spray bottles w/ disposable paper towels used
for sanitizing surfaces
Gloves & utensils used when handling ready-to-
eat food
Food storage in walk-in box proper
Dry food storage proper
No signs of pest activity
3 bay sink properly set up w/ wash/rinse/sanitize
Outside of store (and dumpster) area well maintained
* Please have bain marie unit repaired immediately
Keep food in walk-in box or on ice & check
w/ thermometer to ensure proper temps, re-inspect within 1
week.

Signature of Individual Completing Form

Signature of Owner of Facility, Establishment, etc., if required