



SANITARY INSPECTION REPORT

IDENTIFICATION

OWNER INFORMATION

(Complete this section only if different from establishment information)

NAME OF OWNER(S), CORPORATION OR REGISTERED AGENT

~~Hadi Wahid~~ Mohammed Khan
(New owner)

NUMBER AND STREET

6092 Jo-Margen rd

MUNICIPALITY

Store Mgr - 995 Rana

ZIP CODE

COMUN. CODE

732.406.0070

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

☒ 1 RETAIL

☐ 2 OTHER (Specify)

☐ 3

☐ 4

ESTABLISHMENT CODE

Type 2

GOODS

☐ 1 DESTROYED

☐ 2 EMBARGOED

☒ INITIAL INSPECTION

☐ 2 REINSPECTION (other than initial inspection)

TIME - (2400 HOURS)

DATE

BEGIN

END

11/04/14

Delayed Posting

11/21/14

Sink being worked on still

EVALUATION

11/24/14

Satisfactory Restored

☐ SATISFACTORY

☐ CONDITIONALLY SATISFACTORY

☐ UNSATISFACTORY

OFFICIAL(S)

LOCAL BOARD OF HEALTH

NAME, ADDRESS AND TELEPHONE NUMBER (print)

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

HEALTH OFFICER

David A. Henry

INSPECTING OFFICIAL

INSPECTOR'S NAME AND TITLE

Keith Levine REHS

INSPECTOR'S SIGNATURE

Keith Levine

INSPECTOR'S PERM. REG. NO.

B2257

CONTINUATION SHEET

(for Inspections, Surveys, Audits, etc.)

Name (Individual, Facility, Establishment, etc.)	Dominos Pizzas	Date	11/04/14
Municipality	Princeton	Tel. Code or ID No.	

Item No.	General Condition	Remarks
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3.5 Bain Marie unit running warm - meats, cheeses at 48° .
Top of unit also warm. Unit was charged 1 month ago w/
refrigerant, possible leak.

6.7 Handwash sink - cold water knob not functioning. Please
have repaired

- Notes -
All other refrigerators/freezers functioning properly
Pizza oven functioning properly
Equipment & utensils maintained properly - clean,
dry & stored off floor
Employees use gloves or utensils when handling
ready-to-eat foods.
Food storage proper in refrigerators and in
dry storage area

* Sanitize Buckets should be used in food prep areas
- Quaternary Ammonium or bleach can be used. Store
cloth rags in this solution to prevent bacterial growth
and for sanitizing surfaces. (If bleach is used,
 $\frac{1}{2}$ cupful of Bleach per $\frac{1}{2}$ gallon of hot water)

→ 2 weeks given to correct violations - Please call if more
time is needed.

Signature of Individual Completing Form	Signature of Owner of Facility, Establishment, etc., if required
Keith Ferne	