



Food Establishment Inspection Report

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| Johnson County Public Health 855 S Dubuque ST STE 113 Iowa City, IA 52240-0083 | No. Of Risk Factor/Intervention Violations No. Of Repeat Factor/Intervention Violations | 1 0 | Date: 6/5/2026 Time In: 10:38 AM Time Out: 11:57 AM |
| Establishment: DOMINO'S PIZZA | Address: 1534 S GILBERT ST | City/State: Iowa City, IA | Zip: 52240 |
| License/Permit#: 161869 - Food Service Establishment License | Permit Holder: PIZZA BRAKE INC. | Inspection Reason: Routine | Est. Type: Restaurants |
| | | | Telephone: 319-338-0030 |
| Risk Category: Risk Level 2 (Low) | | | |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable (*) = Corrected on site during inspection (COS) R = Repeat violation

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| Supervision 1. Person in charge present, demonstrates knowledge, and performs duties IN 2. Certified Food Protection Manager IN Employee Health 3. Management, food employee and conditional employee knowledge, responsibilities and reporting IN 4. Proper use of exclusions and restrictions N/O 5. Procedures for responding to vomiting and diarrheal events IN Good Hygienic Practices 6. Proper eating, tasting, drinking, or tobacco use N/O 7. No discharge from eyes, nose, and mouth IN Control of Hands as a Vehicle of Contamination 8. Hands clean and properly washed IN 9. No bare hand contact with ready to eat foods IN 10. Hand washing sinks properly supplied and accessible IN Approved Source 11. Foods obtained from an approved source IN 12. Foods received at proper temperatures N/O 13. Food in good condition, safe, and unadulterated IN 14. Required records available; shellstock tags, parasite destruction N/A Protection from Contamination | 15. Food separated and protected (Cross Contamination and Environmental) IN 16. Food contact surfaces: cleaned and sanitized IN 17. Proper disposition of returned, previously served, reconditioned, and unsafe food IN Potentially Hazardous Food Time/Temperature Control for Safety 18. Proper cooking time and temperatures IN 19. Proper reheating procedures of hot holding N/O 20. Proper cooling time and temperatures N/A 21. Proper hot holding temperatures N/O 22. Proper cold holding temperatures OUT, (*) 23. Proper date marking and disposition IN 24. Time as a public health control: procedures and records N/A Consumer Advisory 25. Consumer advisory provided for raw or undercooked foods N/A Highly Susceptible Populations 26. Pasteurized foods used; prohibited foods not offered N/A Food/Color Additives and Toxic Substances 27. Food additives: approved, properly stored, and used N/A 28. Toxic substances properly identified, stored and used IN Conformance with Approved Procedures 29. Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan N/A |
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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

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| Safe Food and Water 30. Pasteurized eggs used where required N/A 31. Water and ice from approved source IN 32. Variance obtained for specialized processing methods N/A Food Temperature Control 33. Proper cooling methods used; adequate equipment for temperature control IN 34. Plant food properly cooked for hot holding IN 35. Approved thawing methods N/O 36. Thermometers provided and accurate OUT Food Identification 37. Food properly labeled; original container IN Prevention of Food Contamination 38. Insects, rodents, and animals not present/outer openings protected IN 39. Contamination prevented during food preparation, storage and display IN 40. Personal cleanliness IN 41. Wiping cloths: properly used and stored IN 42. Washing fruits and vegetables N/O | Proper Use of Utensils 43. In use utensils: properly stored IN 44. Utensils, equipment, and linens: properly stored dried and handled IN 45. Single-use/single service articles: properly stored and used IN 46. Slash-resistant and cloth glove use N/O Utensils, Equipment, and Vending 47. Food and non-food contact surfaces are cleanable, properly designed, constructed, and used IN 48. Warewashing facilities: installed, maintained, and used; test strips OUT, (*) 49. Non-food contact surfaces clean IN Physical Facilities 50. Hot and Cold water available; adequate pressure IN 51. Plumbing installed; proper backflow devices IN 52. Sewage and waste water properly disposed IN 53. Toilet facilities: properly constructed, supplied, and cleaned IN 54. Garbage and refuse properly disposed; facilities maintained IN 55. Physical facilities installed, maintained, and clean IN 56. Adequate ventilation and lighting; designated areas used IN 57. Licensing; posting licenses and reports; smoking IN |
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Inspection reports shall be posted no higher than eye level where the public can see and in a manner that the public can reasonably read the report.

P - Priority PF- Priority Foundation C - Core

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-------------------|----------------|---|-----------------|
| 22. | 3-501.16(A)(2) | P | <p>Observation: All TCS food containers stored in the make-line cold holding unit, including cooked pork, beef, chicken, diced tomatoes, and cheese, were measured at internal temperatures above 41°F.</p> <p>Corrected By: The person in charge stated the items had been out of temperature control for less than four hours. The products were voluntarily removed from the make-line unit and transferred to the walk-in cooler for rapid cooling.</p> | COS |

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| Item Number | Violation of Code | Priority Level | Comment | Correct By Date |
|-------------|-------------------|----------------|--|-----------------|
| 36. | 4-502.11(B) | PF | Observation: The walk-in cooler and freezer ambient air thermometers are in disrepair. | 6/15/2026 |
| 48. | 4-303.11 | | <p>Observation: No sanitizer was available during active food preparation activities.</p> <p>Corrected By: The sanitizer was prepared and tested, then made available for use.</p> | COS |

Inspection Published Comment:

This onsite visit was conducted as a routine inspection. An illness complaint investigation was also completed at the time of inspection.

The complainant reported becoming ill after consuming food from the establishment. Management was not aware of the complaint and stated that no employees had reported illness during the previous week. Management also reported that there were no water or power interruptions, equipment malfunctions, or other operational issues around the time of the alleged illness.

The complaint is UNVERIFIABLE.


Discussion with Management:

Temperature logs dated 06/04/2026 showed both make-line units and top bins maintaining temperatures at or below 41°F. During today's inspection, the refrigeration cabinets were maintaining 41°F or below; however, food temperatures in the top bins were above 41°F.

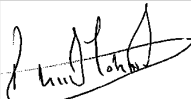
The person in charge stated the elevated temperatures were likely due to a busy morning and high kitchen temperatures. Management was advised to monitor product temperatures more frequently, keep products properly chilled, and ensure the top bins consistently maintain foods at 41°F or below.

The following guidance documents have been issued:

| Document Name | Description |
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| DIA_22ProperColdHoldingTemperatures | 22 Proper Cold Holding Temperatures |
| DIA_36Thermometers ProvidedAndAccurate | 36 Thermometers Provided and Accurate |
| DIA_48TestStrips | 48 Test Strips |



Warren Truesdale
Person In Charge



Ahmed Mohammed
Inspector