

Address

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Captain D's #3440 Permanent O Mobile Establishment Name Type of Establishment 921 Jefferson St. O Temporary O Seasonal Nashville Time in 01:40 PM AM / PM Time out 02:10: PM AM / PM

09/15/2021 Establishment # 605036099 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **E**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 86 Risk Category О3 04 Follow-up Required 级 Yes O No

- 12	¥=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ			_	OS≃cor	recte	d
ㄷ		_	_		Compliance Status	cos	R	WT	▮⊏	_	_
	IN	OUT	NA	NO	Supervision					IN	l
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	×	H
	IN	OUT	NA	NO	Employee Health				17	0	t
2	300	0			Management and food employee awareness; reporting	0	0				t
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	ľ
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	Г
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	200	T
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0	20	245	Т
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	*	Γ
6	黨	0		0	Hands clean and properly washed	0	0		22	0	Γ
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	0	Ħ
	IN	OUT	NA	NO	Approved Source				23	0	L
9	黨	0			Food obtained from approved source	0	0			IN	C
10	0	0	0	×	Food received at proper temperature	0	0	1 1	24	0	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24	_	L
12	0	0	Ж	0	Required records available: shell stock tags, parasite destruction	0	0			IN	0
	IN	OUT	NA	NO	Protection from Contamination				25	0	Г
13	Ŕ	0	0		Food separated and protected	0	0	4	26	2	Γ
14	0	寒	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	C
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	Γ

					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝		0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	250	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	۰
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

## to control the introduction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes			_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	-2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	Т
33	0	Approved thawing methods used	0	0	7
34	0	Thermometers provided and accurate	0	0	7
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	7
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	'
	OUT	Proper Use of Utensiis			
41	0	In-use utensils; properly stored	0	0	-
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	7
43	0		0	0	r
		Gloves used properly	0	0	_

pect	on	R-repeat (violation of the same code provision)		-	147
		Compliance Status	cos	R	W
	OUT	Utensiis and Equipment	Щ.	_	_
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	黨	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- 3
49	0	Plumbing installed; proper backflow devices	0	0	- 2
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	-
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	題	Current permit posted	0	0	П
56	100	Most recent inspection posted	0	0	_ '
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

09/15/2021

Date Signature of Environmental Health Specialist

09/15/2021 Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Captain D's #3440
Establishment Number #: 605036099

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.	
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	
Garage type doors in non-enclosed areas are not completely open.	$\vdash$
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is inflitrating into areas where smoking is prohibited.	$\vdash$
Smoking observed where smoking is prohibited by the Act.	-

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)					
Triple sink	QA	200						
Dish machine	Heat		158					
Sani bucket		200						

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Walk in cooler	38						
Walk in freezer	20						
Fish cooler	43						
Fry freezer	-6						

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Tartar sauce in cheesecake cooler	Cold Holding	39
Fish in fish cooler	Cold Holding	44
Fried fish	Cooking	189
Mac and cheese in warmer	Hot Holding	165
Hush puppy in warmer	Hot Holding	139
Chicken in warmer	Hot Holding	160
Cole slaw in prep cooler	Cold Holding	38
Cole slaw in walk in cooler	Cold Holding	37
Meat in prep cooler	Cold Holding	39

Observed Markets
Observed Violations
Total #
14: Excessive black buildup observed on inside soda nozzles by drive thru
·
window.
CA - nozzles removed for cleaning
14: Staff indicated they rinse their dishes after being sanitized
CA - training
37: Employee drinks observed stored on bun shelf by kitchen entrance
47: Excessive buildup observed in multiple coolers throughout facility
53: Busted flooring and damaged portions of ceiling observed throughout kitchen
55: Current permit is not posted in public view
56: Most recent inspection is not posted in public view
30. Most recent inspection is not posted in public view

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



## Establishment Information

Establishment Name: Captain D's #3440 Establishment Number: 605036099

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

6:

- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9.

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Temperatures recorded
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: Temperatures recorded
- 20: Temperatures recorded
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

# Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Captain D's #3440	
Establishment Number: 605036099	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	
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Establishment Information

Establishment Information							
Establishment Name: Captain D's #3440							
Establishment Number #:	605036099						
-							
Sources							
Source Type:	Food	Source:	McClain				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						