



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
88

Establishment Name: Captain D's #3440
Address: 921 Jefferson St.
City: Nashville
Inspection Date: 04/20/2023
Time in: 02:55 PM
Time out: 03:50 PM
Risk Category: 01
Number of Seats: 86

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, and Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main sections: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Compliance Status, and Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 04/20/2023
Signature of Environmental Health Specialist: [Signature] Date: 04/20/2023

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.	
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

**Warewashing Info**

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
3 compartment sink	Quaternary		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Turbo air freezer	-6
Walk in cooler	40
Walk in freezer	20

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Fried shrimp in warmer	Hot Holding	146
Chicken tenders in warmer	Hot Holding	155
Mac and cheese in steamwell	Hot Holding	167
Greenbeans in steamwell	Hot Holding	154
Fried catfish in warmer	Hot Holding	160
Bin of coleslaw in icebath	Cold Holding	55
Crab salad in prep cooler	Cold Holding	41
Coleslaw in cooler	Cold Holding	40
Raw shrimp in cooler	Cold Holding	40
Raw pollock in cooler	Cold Holding	39
Coleslaw in walk in cooler	Cold Holding	42

## Observed Violations

Total # 14

Repeated # 0

- 8: Kitchen hand sink and mens restroom hand sink soap dispenser not working. Corrective Action: replace batteries, in mean time use pump handsoap.
- 20: Container of coleslaw in icebath reading 55F. Corrective Action: train to have icebath reading top rim of container, Person in charge stored in cooler no rapidly cool.
- 34: No visible thermometers in multiple coolers.
- 37: Personal speaker stored next to serve line next.
- 43: Several boxes of single use items stored directly on floor in storage area.
- 47: Observed excessive buildup of grease underneath fryer and bottom shelf of warmer on cookline.
- 47: Interior of several coolers containing build up of food debris.
- 53: Several ceiling tiles missing throughout kitchen. Currently have plastic tarp covering until restored. Person in charge states they recently had a new air unit put in and have been waiting for couple weeks to get ceiling tiles put back.
- 53: Food debris build up observed underneath and between cooking equipment.
- 53: Walls and ceiling inside walk in cooler contain moldlike growth.
- 53: Multiple ceiling tiles contain black buildup.
- 53: Several ceiling tiles damaged in poor repair in dining area.
- 55: Current permit not posted.
- 56: Most recent inspection not posted.



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy 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: Observed multiple employees properly wash hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: See source.
- 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No cooking of raw animal foods. Person in charge knowledgeable in cooking temperatures.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: No cooling of foods. Any left over foods are embargoed.
- 19: See temp.
- 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: No smoking sign required on all entrances.
- 58:

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

**Additional Comments**

**See last page for additional comments.**

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

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***Comments/Other Observations (cont'd)***

***Additional Comments (cont'd)***

***See last page for additional comments.***

**Establishment Information**

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**Sources**

Source Type: Water

Source: City

Source Type: Food

Source: McClain

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**