

Establishment Name

Address

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TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

REPORT SCORE

Captain D's #3440		O Farmer's Mark	et Food Unit	'
	Type of Establishment	Permanent	O Mobile	(
921 Jefferson St.	. The or comprehensive	O Temporary	O Seasonal	'

City Nashville Time in 02:55 PM AM / PM Time out 03:50; PM AM / PM Inspection Date 04/20/2023 Establishment # 605036099 Embargoed 0

Purpose of Inspection Reporting O Follow-up O Complaint O Preliminary O Consultation/Other

Risk Category O1 \$2 O3 O4 Follow-up Required \$ Yes O No Number of Seats 86

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

sk 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 (IK, OUT, HA, NO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for categories

IN-in compliance OUT-not in compliance NA-not applicable NO-not observe				d		CC)\$=c	omect	id on-s	ite duri	ing ins	spection Rerepeat (violation of the same code provis	ion)			_				
Compliance Status					COS	R	WT						Compliance Status	COS	R	W	Ε			
I	IN OUT NA NO Supervisien						Г	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature				Ī				
ì	1 8	9	$\overline{}$	Person in charge present, demonstrates knowledge, and		0		$\overline{}$						Control For Safety (TCS) Foods						
ı	ין י	۹.	ч			performs duties		0		9	10	6 0	0	0	黨	Proper cooking time and temperatures	0	0	- 5	Т
					110		 					-	-	400	-	0 1 2 1 4 1 1 1 1	-	-		Α.

			100					
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	380	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN OUT NA NO		NO	Good Hygienic Practices				
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	×	黨 ○ ○		0	No discharge from eyes, nose, and mouth	0	0	
	IN	N OUT NA NO		NO	Preventing Contamination by Hands			
6	200	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5
Ŀ	-				alternate procedures followed		Ŭ	
8	0	200			Handwashing sinks properly supplied and accessible	0	0	2
		OUT	NA	NO	Approved Source		_	\blacksquare
9	200	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	512	0	Required records available: shell stock tags, parasite	0	0	
	_	_	(40)	_	destruction		_	Щ
	IN	OUT	NA	NO	Protection from Contamination			
13	×	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5

Proper disposition of unsafe food, returned food not re

	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	300	0	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	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	0	黨	0		Proper cold holding temperatures	0	0	5
21	*	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	333		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	黨	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

04/20/2023

Date

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

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	GOOD RETAIL PRACTICES											
		OUT=not in compliance COS=corre						R-repeat (violation of the same code provision)				
	Compliance Status	cos	R	WT Compliance Status				COS	R	WT		
OUT Safe Food and Water						OUT	Utensiis and Equipment					
28 29		Pasteurized eggs used where required Water and ice from approved source	8	_		45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1	
30		Variance obtained for specialized processing methods	ŏ	ŏ	0 1			+-	_			
	OUT		_	1		46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1	
31	0	Proper cooling methods used; adequate equipment for temperature	0	O O 2 47		羅	Nonfood-contact surfaces clean	0	0	1		
"	I۳	control	ľ	I۲	*	2 001		Physical Facilities				
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold water available; adequate pressure	0	0	2	
33	0	Approved thawing methods used	0	0	1	49	0	Plumbing installed; proper backflow devices	0	0	2	
34	X	Thermometers provided and accurate	0	0	1	50	0	Sewage and waste water properly disposed	0	0	2	
	OUT	Food Identification			51 O Toilet facilities: properly constructed, supplied, clea		Toilet facilities: properly constructed, supplied, cleaned	0	0	1		
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed, facilities maintained	0	0	1	
	OUT	Prevention of Feed Contamination				53	120	Physical facilities installed, maintained, and clean	0	0	1	
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventilation and lighting; designated areas used	0	0	1	
37	85	Contamination prevented during food preparation, storage & display	0	0	1		OUT	Administrative Items				
38	0	Personal cleanliness	0	О	1	55	凝	Current permit posted	0	О		
39	0	Wiping cloths; properly used and stored	0	0	1	56		Most recent inspection posted	0	0	o l	
40	0	Washing fruits and vegetables	0	0	1			Compliance Status			WT	
OUT Proper Use of Utensils			_				Non-Smokers Protection Act		_	\neg		
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with TN Non-Smoker Protection Act	0	D)(I	\neg	
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58	7	Tobacco products offered for sale	0	0	0	
43		Single-use/single-service articles; properly stored, used	0	0	1	59	1	If tobacco products are sold, NSPA survey completed	0	0		
44	0	Gloves used properly	0	0	0 1							

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-705, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

gnature of Person In Charge Date Signature of Environmental Health Specialist

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 6153405620 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.	Т
"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 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 (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

^{***}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): 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:

Additional Comments

See last page for additional comments.

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

^{***}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 Inform	nation			
	ptain D's #3440			
Establishment Number #:	605036099			
Sources				
Source Type:	Water	Source:	City	
Source Type:	Food	Source:	Mcclain	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Commen	nts			