

Purpose of Inspection

ERoutine

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Captain D's #3440 Remanent O Mobile Establishment Name Type of Establishment 921 Jefferson St. O Temporary O Seasonal Nashville Time in 10:45 AM AM / PM Time out 11:40: AM AM / PM 06/21/2022 Establishment # 605036099 Embargoed 0 Inspection Date

O Preliminary

O Consultation/Other

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

O Complaint

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTION

| Link transfer | nesi compilatico acaetta (il- | , our, na, no ror eac | n hambered from. For items | marked OUT, mark COS or K for each from an appa | tension. Consider points for entergory or autoentegory. |
|---------------|-------------------------------|-----------------------|----------------------------|---|---|
| omoliance | OUT-not in compliance | NA=not applicable | NO=not observed | COSecomected on-site during inspection | Rerepeat (violation of the same code provision) |

| 10 | # -in ¢ | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | c |
|----|----------------|-------|------|----|---|-----|---|----|
| | | | | | Compliance Status | cos | R | WT |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 |
| | | OUT | NA | NO | Employee Health | | | |
| 2 | ЭX | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 3 | × | 0 | | | Proper use of restriction and exclusion | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Good Hygienic Practices | | | |
| 4 | X | 0 | | 0 | Proper eating, tasting, drinking, or tobacco use | 0 | 0 | |
| 5 | 滋 | 0 | | 0 | No discharge from eyes, nose, and mouth | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Preventing Contamination by Hands | | | |
| 6 | 100 | 0 | | 0 | Hands clean and properly washed | 0 | 0 | |
| 7 | 鉱 | 0 | 0 | 0 | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | 0 | 0 | 5 |
| 8 | X | 0 | | | Handwashing sinks properly supplied and accessible | 0 | 0 | 2 |
| | IN | OUT | NA | NO | Approved Source | | | |
| 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 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | NA | NO | Protection from Contamination | | | |
| 13 | Ž | 0 | 0 | | Food separated and protected | 0 | 0 | 4 |
| 14 | × | 0 | 0 | | Food-contact surfaces: cleaned and sanitized | 0 | 0 | 5 |
| 15 | × | 0 | | | Proper disposition of unsafe food, returned food not re- served | 0 | 0 | 2 |

O Follow-up

| | | | | | Compliance Status | COS | к | WI |
|----|-----|-----|-----|----|---|-----|---|----|
| | IN | OUT | NA | NO | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | |
| 16 | | 0 | 0 | 0 | Proper cooking time and temperatures | 0 | 0 | 5 |
| 17 | 0 | 0 | 0 | 3% | 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 | * | 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 | оит | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | 3% | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 80 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | IN | OUT | NA | NO | Conformance with Approved Procedures | | | |
| 27 | 0 | 0 | X | | Compliance with variance, specialized process, and HACCP plan | 0 | 0 | 5 |

is, chemicals, and physical objects into foods.

| | | | G00 | | |
|----|-----|--|-----|---|----|
| | | OUT=not in compliance COS=con | | | |
| | | Compliance Status | cos | R | W |
| | OUT | | | | |
| 28 | | Pasteurized eggs used where required | 0 | 0 | 1 |
| 29 | 0 | Water and ice from approved source | 0 | 0 | _2 |
| 30 | | 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 | 2 |
| 32 | 0 | Plant food properly cooked for hot holding | 0 | 0 | 1 |
| 33 | 0 | Approved thawing methods used | 0 | 0 | 1 |
| 34 | × | Thermometers provided and accurate | 0 | 0 | 1 |
| | OUT | Food Identification | | | |
| 35 | 0 | Food properly labeled; original container; required records available | 0 | 0 | 1 |
| | OUT | Prevention of Food Contamination | | | |
| 36 | 0 | Insects, rodents, and animals not present | 0 | 0 | 2 |
| 37 | 328 | Contamination prevented during food preparation, storage & display | 0 | 0 | 1 |
| 38 | 0 | Personal cleanliness | 0 | 0 | 1 |
| 39 | 0 | Wiping cloths; properly used and stored | 0 | 0 | 1 |
| 40 | 0 | Washing fruits and vegetables | 0 | 0 | 1 |
| | OUT | Proper Use of Utensils | | | |
| 41 | 0 | In-use utensils; properly stored | 0 | 0 | 1 |
| 42 | 0 | Utensils, equipment and linens; properly stored, dried, handled | 0 | 0 | 1 |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | 1 |
| | | Gloves used properly | 0 | 0 | - |

| pecti | | R-repeat (violation of the same code provision) Compliance Status | cos | R | W. |
|-------|-----|--|-----|----|-----|
| | OUT | Utensils and Equipment | | | |
| 45 | 0 | Food and norfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 凝 | Nonfood-contact surfaces clean | 0 | 0 | 1 |
| | OUT | Physical Facilities | | | |
| 48 | 0 | Hot and cold water available; adequate pressure | 0 | 0 | - |
| 49 | 0 | Plumbing installed; proper backflow devices | 0 | 0 | -: |
| 50 | 0 | Sewage and waste water properly disposed | 0 | 0 | - 2 |
| 51 | 0 | Toilet facilities: properly constructed, supplied, cleaned | 0 | 0 | - |
| 52 | 0 | Garbage/refuse properly disposed; facilities maintained | 0 | 0 | ١. |
| 53 | 2% | Physical facilities installed, maintained, and clean | 0 | 0 | |
| 54 | 0 | Adequate ventilation and lighting; designated areas used | 0 | 0 | ' |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | Г |
| 56 | 0 | Most recent inspection posted | 0 | 0 | ١ ' |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | 0 | W. | |
| 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 hi ten (10) days of the date of the

Signature of Person In Charge

06/21/2022

06/21/2022

**** 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.

Date

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 wenty-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. | |
| Sarage type doors in non-enclosed areas are not completely open. | |
| Fents 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 not set up | Qa | | | | | | |
| | | | | | | | |

| Equipment Temperature | | | | | |
|------------------------------|--------------------------|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | |
| Reach-in Freezer behind line | 4 | | | | |
| Fish Reach-in Cooler | 41 | | | | |
| Low Boy Cooler 2 | 38 | | | | |
| Walk-in Cooler | 38 | | | | |

| Food Temperature | | |
|--|---------------|---------------------------|
| Description | State of Food | Temperature (Fahrenheit) |
| Fried fish on line | Hot Holding | 180 |
| Cole slaw on line | Cold Holding | 41 |
| Mac n cheese on line | Hot Holding | 149 |
| Green beans on line | Hot Holding | 148 |
| Fried shrimp on line | Hot Holding | 154 |
| Fried chicken on line | Hot Holding | 164 |
| Cole slaw in Low Boy Cooler 1 | Cold Holding | 41 |
| Raw shrimp prepped 90 min ago in fish Reach-in | Cooling | 46 |
| Stuffed crab in Low Boy Cooler 2 | Cold Holding | 32 |
| Fish from fryer | Cooking | 168 |
| Raw fish in Walk-in Cooler | Cold Holding | 38 |
| Raw shrimp in Walk-in Cooler | Cold Holding | 38 |
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| Observed Visitations | | | | | | | | |
|--|--|--|--|--|--|--|--|--|
| Observed Violations | | | | | | | | |
| Total # 7 Repeated # 0 | | | | | | | | |
| | | | | | | | | |
| 34: Thermometer needed in Low Boy Cooler 1 | | | | | | | | |
| 37: Boxes of fish observed sitting on the floor of Walk-in Freezer | | | | | | | | |
| 47: Observed brown residue and particles on the inside walls, air vent, and top | | | | | | | | |
| surface of ice machine | | | | | | | | |
| 53: Excessive food buildup and debris observed undrneath equipment | | | | | | | | |
| throughout kitchen | | | | | | | | |
| 53: Excessive buildup of black particles around vents in the ceiling in the kitching | | | | | | | | |
| 53: Large area of missing floor tiles observed throughout kitchen area | | | | | | | | |
| 53: Observed ceiling tiles caving in above fish Reach-in Cooler | | | | | | | | |
| 33. Observed ceiling thes eaving in above hish reach in Cooler | | | | | | | | |
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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: Observed employees washing their hands
- 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: See next
- 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: See temp log
- 17: (NO) No TCS foods reheated during inspection.
- 18: See temp log
- 19: See temp log
- 20: See temp log
- 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: Missing "no smoking" signs at entrances of building

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 | |
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| Comments/Other Observations (cont'd) | |
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| Additional Comments (cont'd) | |
| See last page for additional comments. | |
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Establishment Information

| Establishment Information | | | | | | |
|---------------------------|---------------|---------|---------|--|--|--|
| | ain D's #3440 | | | | | |
| Establishment Number #: 6 | 605036099 | | | | | |
| Sources | | | | | | |
| | | | | | | |
| Source Type: | Food | Source: | McClane | | | |
| Source Type: | | Source: | | | | |
| Source Type. | | Source. | | | | |
| Source Type: | | Source: | | | | |
| | | | | | | |
| Source Type: | | Source: | | | | |
| Source Type: | | Source: | | | | |
| Source Type. | | | | | | |
| Additional Comments | 5 | | | | | |
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