



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: 11/03/2022
Establishment #: 605036099
Embargoed: 2
Purpose of Inspection: Routine
Risk Category: 1
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 columns: Compliance Status and Compliance Status. Rows include 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, and Chemicals.

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 columns: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: 11/03/2022
Signature of Environmental Health Specialist: [Signature] Date: 11/03/2022

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



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**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	Qa	200	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach-in Freezer 1	11
Reach-in Freezer 2	2
Low Boy Cooler	38
Reach-in Cooler 1	40

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Fish from oven	Cooking	155
Fish on line	Hot Holding	189
Shrimp on line	Hot Holding	154
Mac n cheese on line	Hot Holding	148
Cole slaw in Low Boy Cooler 1	Cold Holding	41
Crab in Low Boy Cooler	Cold Holding	34
Raw fish prepared 30 min ago in Reach-in Cooler	Cooling	48
White rice in Walk-in Cooler	Cold Holding	38
Raw shrimp in Walk-in Cooler	Cold Holding	37
Raw fish in Walk-in Cooler	Cold Holding	38

**Observed Violations**

**Total # 8**

**Repeated # 0**

7: Observed employee handle fried fish ready for a to-go order with their bare hands

Corrective Action: discussed proper hand washing with employee

Corrective Action: discard fish 2 lbs

8: Hot water is unavailable at the only hand sink in the kitchen

Corrective Action: 24 hour notice has been given to repair hot water issue, place work order for hand sink

Corrective Action: a follow up inspection is required

36: Observed a large gap between the ground and bottom of back door of kitchen

47: Observed excessive buildup of food debris on shelves of Reach-in Coolers and Low Boy Cooler

51: No covered trash can in women's restroom

53: Observed an open drainage area in front of ice machine with exposed piping and chipped floor tiles

53: Observed large sections of missing floor tiles throughout kitchen area

53: Observed excessive buildup of black particles around ceiling vents in kitchen



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**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
- 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:
- 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: Food Source: McClane

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Follow-up will be done in 24 hours to check hot water at hand sink in kitchen