TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

5.3		47	125															
10	100		A.C.														_	
					Captain D's #3759										Fermer's Market Food Unit Ø Permanent O Mobile			
			t Nan		271 N. Mt Juliet Rd.					_	Тур	e of l	Establ	ishme	ent © Permanent O Mobile			
	ress						11	· / (6 0									
City								40						me o	It 12:43; PM AM/PM			
Insp	ectio	n Da	rte		10/25/2021 Establishment # 6051				_	Emba		d U						
Pun	oose	of In	spect	ion	Routine O Follow-up O Co	mplaint			O Pr	elimin	ary		C	Cor	nsultation/Other			
Risi	Cat	egor		_	O1 第2 O3	lawa b			O 4	_					up Required O Yes 罠 No Number of		86)
		_													I to the Centers for Disease Control and Prever control measures to prevent illness or injury.	tion		
					FOODBORNE ILLNE													
IN	⊨in c	ompli		ngan		t observed		Rid alt							ach tiom as applicable. Deduct points for category or subcat pection Rvrepeat (violation of the same code provis		,	
_	_	_	_		Compliance Status			R		Ē		_		_	Compliance Status		R	WT
_	_	-	NA	NO	Supervision	and			_		IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	黨				Person in charge present, demonstrates knowledge, performs duties	ang	0	0	5		12	0	0		Proper cooking time and temperatures	0	8	5
2	100	001	NA	NO	Employee Health Management and food employee awareness, reporti	ng	0	0		17	0	0	0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	
3	黨	0			Proper use of restriction and exclusion		0	0	5			OUT			a Public Health Control			
	IN XX	10000	NA		Good Hygienic Practices Proper eating, tasting, drinking, or tobacco use		0		_		0 家	0	0		Proper cooling time and temperature Proper hot holding temperatures	0	0	
5	25	0		0	No discharge from eyes, nose, and mouth		ŏ	ŏ	5	20	25	0	0		Proper cold holding temperatures	0	0	5
	IN 演		NA		Preventing Contamination by Hands Hands clean and properly washed		0	0	_		*		0		Proper date marking and disposition		0	
7	×	0	0	0	No bare hand contact with ready-to-eat foods or app	roved	0	ō	5	22	-	0	×	-	Time as a public health control: procedures and records	0	0	
8		0	-	-	alternate procedures followed Handwashing sinks properly supplied and accessible	,	0	0	2	23	IN O	OUT O	NA X	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	
_	_	<u>оит</u> О	NA	NO	Approved Source Food obtained from approved source	_	0		_	-	IN	OUT		NO	food Highly Susceptible Populations	Ľ		•
10	0	0	0	2	Food received at proper temperature		0	0	5	24	_	0	88		Pasteurized foods used; prohibited foods not offered	0	0	5
	<u>米</u>	0	×	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	•	0	0 0	Ĩ		IN	OUT	-	NO	Chemicals			
			NA	-	Protection from Contamination	-	-	-	_	25	0		25		Food additives: approved and properly used	0	ा	
		0			Food separated and protected			0		26	鬣	0		·	Toxic substances properly identified, stored, used	0	0	5
	_	0	0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not r	re-	_	0	_		_	-	NA	1000	Conformance with Approved Procedures Compliance with variance, specialized process, and			
15	1	0			served		0	0	2	27	0	0	×		HACCP plan	0	0	5
				Goo	d Retail Practices are preventive measure	s to cor	tro	the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
									аr/Л			1CB	3					
				00	T=not in compliance CC Compliance Status	DS=correc		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
-	0	OUT	Dest	a a continue d	Safe Food and Water		~		_		0	UT			Utensils and Equipment			
2		0	Wate	r and	d eggs used where required lice from approved source		0	0	2	4	5				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0	0	Varia	nce d	bitained for specialized processing methods Food Temperature Control		0	0	1	4	6 (o v	Varew	ashin	g facilities, installed, maintained, used, test strips	0	0	1
3	1	0			oling methods used; adequate equipment for tempera	ture	0	0	2	4	_	-	lonfoo	d-cor	tact surfaces clean	0	0	1
3		-	contr		properly cooked for hot holding			-	-	4		UT OF	iot and	1 cold	Physical Facilities water available; adequate pressure	0	0	2
3	_				thawing methods used		ŏ	ŏ	1	4		_			stalled, proper backflow devices		0	2
3	4	0 OUT	Then	morme	eters provided and accurate Food Identification		0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
3	5		Food	l prop	erly labeled; original container; required records avail	able	0	0	1	5	_	_			use properly disposed; facilities maintained	ŏ	0	1
_		OUT		, prop	Prevention of Food Contamination	0.010	-		·	5		-	-	·	ities installed, maintained, and clean	-	0	1
3	6	0	Insec	ts, ro	dents, and animals not present		0	0	2	5	4 (0 4	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
3	7	X	Cont	amina	ation prevented during food preparation, storage & dis	play	0	0	1		0	UΤ			Administrative Items			
3	8	0	Pers	onal o	leanliness		0	0	1	5	5 1	0	urrent	t pern	nit posted	0	ο	
3	_			- N	ths; properly used and stored			0		5	6 (_		-	inspection posted	0	0	0
4	0	OUT	Was	hing f	ruits and vegetables Proper Use of Utensils	-	0	0	1	H			_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
-4	_	0			nsils; properly stored			0		5					with TN Non-Smoker Protection Act	X	0	
4	_	0	Singl	e-use	quipment and linens; properly stored, dried, handled single-service articles; properly stored, used			0		5	9				ducts offered for sale oducts are sold, NSPA survey completed		0	0
4	4	0	Glow	es us	ed properly			0										
															Repeated violation of an identical risk factor may result in revo e. You are required to post the food service establishment perm			
man	nera n. T.	nd po	st the section	most	recent inspection report in a conspicuous manner. You has 14-702, 68-14-706, 68-14-708, 68-14-709, 68-14-719,	ve the righ	t to n	eques							lling a written request with the Commissioner within ten (10) day			
	tr	11	R	42							7		1	1	datta)	1010		
01-	ort.	in ch	Deer	an le	Phataa	10/2	5/2			<u></u>	U	1C	1	/ 4		10/2	25/2	
oigi	atu	e of	rers	un m	Charge	lan			Date						ental Health Specialist			Date
					Additional food safety informat	uon can t	ve to	und (un ou	r wet	isitë.	nttp	onth.c	own	ealth/article/eh-foodservice			

	-			
PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
reader from end	Please call () 6154445325	to sign-up for a class.	101.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Captain D's #3759 Establishment Number #: 605199202

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-Brooking" 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info											
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)								
3 comp sink	QA	300									

Equipment Temperature					
Description	Temperature (Fahrenheit)				
	40				
Wic	38				
Wif	3				
Ric	35				

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Fried shrimp	Hot Holding	137					
Fried fish	Hot Holding	148					
Green beans	Hot Holding	179					
White fish	Cold Holding	37					
Salmon	Cold Holding	37					
Crab cakes	Cold Holding	39					
White fish	Hot Holding	158					
Lobster roll mix	Cold Holding	41					
Catfish	Cooking	173					
Crab cake	Cooking	157					
Fish	Cooking	185					
Fried shrimp	Cooking	200					
Rice	Cold Holding	41					
Shrimp	Cooking	154					

Observed Violations

Total # 3

Repeated # 0

- 37: Employee drink stored on prep table with plastic wrap and seasoning mix
- 42: Dishes stacked wet on shelf across from 3 comp sink
- 53: Water standing on floor by wic and wif

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Establishment Number : 605199202

Comments/Other Observations

1: (IN): ANSI Certified Manager present.

- 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: Employee washed hands when changing gloves

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 source info

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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 food temps

- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.

19: See food temps

20: See food temps

- 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.

Establishment Information

Establishment Name: Captain D's #3759

Establishment Number : 605199202

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Captain D's #3759

Establishment Number # 605199202

Water	Source:	City	
Food	Source:	McLane	
	Source:		
	Source:		
	Source:		
		Food Source: Source: Source:	Food Source: McLane Source: Source:

Additional Comments