

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION

REPORT

O Farmer's Market Food Unit

SCORE

Captain D's #3146 Permanent O Mobile Establishment Name Type of Establishment 5106 Hixson Pike O Temporary O Seasonal Chattanooga Time in 01:00 PM AM / PM Time out 01:40: PM AM / PM

04/24/2023 Establishment # 605145227 Embargoed 0 Inspection Date

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Number of Seats 72 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	e in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observ	ed		C	05:
					Compliance Status	COS	R	WT	П
	IN	OUT	NA	NO	Supervisien				П
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	
	IN	OUT	NA	NO	Employee Health				П
2	380	0			Management and food employee awareness; reporting	0	0		Н
3	×	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices	\top			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	П
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	۰	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				
6	100	0		0	Hands clean and properly washed	0	0		
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	П
	IN	OUT	NA	NO	Approved Source				
9	200	0			Food obtained from approved source	0	0		П
10	0	0	0	3%	Food received at proper temperature	0	0		П
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	П
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				
13	X	0	0		Food separated and protected	0	0	4	
14	X	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	

			Compliance Status	COS	R	WT			
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods								
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5	
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	۰	
	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	×		Pasteurized foods used; prohibited foods not offered	0	0	5	
	IN	оит	NA	NO	Chemicals				
25	0	0	X		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	

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			G00		
		OUT not in compliance COS-com			
	OUT	Compliance Status Safe Food and Water	cos	K	w
00	-		-		
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0	Water and ice from approved source	0	0	_
30	0	Variance obtained for specialized processing methods	0	0	Ŀ
	OUT	Food Temperature Control			_
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	Г
34	0	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	1
37	0	Contamination prevented during food preparation, storage & display	0	0	
38	0	Personal cleanliness	0	0	г
39	0	Wiping cloths; properly used and stored	0	0	г
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0	Single-use/single-service articles; properly stored, used	0	0	г
44		Gloves used properly	0	0	_

specti	ion	R-repeat (violation of the same code provision)		
	OUT	Compliance Status Utensils and Equipment	COS	R	WT
45	0	Food and nonfood-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	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
$\overline{}$		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h en (10) days of the date of the

04/24/2023

04/24/2023 Date

Signature of Person In Charge

**** 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) 4232098110 Please call (to sign-up for a class.

Date Signatu

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Establishment Name: Captain D's #3146
Establishment Number #: 605145227

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 sink - sanibucket	Quat	300						

Equipment Temperature					
Description		Temperature (Fahrenheit)			

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Crab	Cold Holding	39
Rice	Hot Holding	165
Grn beans	Hot Holding	170
Slaw	Cold Holding	40
Fish	Hot Holding	156
Potato	Hot Holding	170
Fish	Hot Holding	157
Raw fish	Cold Holding	40
Cut lettuce	Cold Holding	41
Rawfish	Cold Holding	40
Chx	Cooking	198

Observed Violations							
Total # 2							
Repeated # ()							
47: Build up on cooler gaskets, water build up in bottom of low boy.							
53: Floor tiles in poor repair.							
""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 #3146
Establishment Number: 605145227

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Pic familiar with posted policy
- 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: Hands washed
- 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: Approved
- 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: Chicken cooked correctly
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed
- 19: Hot holding adequate
- 20: Cold holding adequate
- 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.
- (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:

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 #3146				
Establishment Number: 605145227				
Comments/Other Observations (cont'd)				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information				
Establishment Name: Captain D's #3146				
Establishment Number #:	605145227			il and the second
Sources				
Source Type:	Water	Source:	Hud	
Source Type:	Food	Source:	Mclane	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			