



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name: Captain D's #3759
Address: 271 N. Mt Juliet Rd.
City: Mount Juliet
Inspection Date: 03/14/2023
Time in: 12:16 PM
Time out: 01:23 PM
Risk Category: 01
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 sections: 'Supervision' and 'Employee Health' on the left; 'Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods' and 'Cooling and Holding, Date Marking, and Time as a Public Health Control' on the right. Includes columns for compliance status (IN, OUT, NA, NO), COS, R, and WT.

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 sections: 'Safe Food and Water' and 'Food Temperature Control' on the left; 'Utensils and Equipment' and 'Physical Facilities' on the right. Includes columns for compliance status (OUT), COS, R, and WT.

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: 03/14/2023
Signature of Environmental Health Specialist: [Signature] Date: 03/14/2023

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

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-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)
Bucket	QA	300	

Equipment Temperature

Description	Temperature (Fahrenheit)
Turno air ric Line	33
Turbo air ric	36
Delfield ric	39
Turbo air rif	0

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Fish	Hot Holding	170
Shrimp	Hot Holding	135
Lobster roll mix	Cold Holding	39
Green beans	Hot Holding	138
Crab cake	Cold Holding	39
Salmon	Cold Holding	38
White fish	Cold Holding	41
Fried fish	Cooking	193

Observed Violations

Total # 4

Repeated # 0

- 41: Scoop handle laying down in green bean seasoning
- 42: Pans stacked wet on shelf across from 3 comp sink
- 43: Food boxes stored turned up on make line
- 45: Green cutting board severely grooved



Establishment Information

Establishment Name: Captain D's #3759

Establishment Number : 605199202

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: Employees washed hands when changing gloves. Employee washed hands when changing jobs
- 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: (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 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: Chicken tenders, fried shrimp, and fried fish are held in tilt on line under heat lamps but thrown out after a set time if not served
- 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.

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

Sources

Source Type: Water Source: City

Source Type: Food Source: McLane

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments