

Address

Inspection Date

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

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O Farmer's Market Food Unit Captain D's #3529 Remanent O Mobile Establishment Name Type of Establishment 1041 W. Main St. O Temporary O Seasonal Lebanon Time in 02:20 PM AM / PM Time out 02:28; PM AM / PM

11/10/2022 Establishment # 605004215 Embargoed 0

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

Risk Category О3 04 Follow-up Required

Number of Seats 90 O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed COS=corrected on-site during inspection R-repeat (violation of the same code provision)																											
Compliance Status						cos	R	WT	T Compliance Status C						CO	\$	R										
	IN	OUT	NA	NO	Supervision															IN	N OUT	NA	NO	Cooking and Reheating of Time/Temperature	П		
Ε.	6+0	$\overline{}$			Person in charge present, demonstrates knowledge, and	_	_	_	ш	""	00.	160	"	Control For Safety (TCS) Foods													
l٦	氮	0			performs duties	0	0	5	16	凝	0	0	0	Proper cooking time and temperatures	0	7	তা										
	IN	OUT	NA	NO	Employee Health				17	0	0	0	滋	Proper reheating procedures for hot holding	0	\perp	5										
2	ЭK	0			Management and food employee awareness; reporting	0	0		ΙГ					Cooling and Holding, Date Marking, and Time as													
3	×	0			Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control													
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	0	涎	Proper cooling time and temperature	0	T	이										
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	1	0	0	0	Proper hot holding temperatures	0	T	0										
5	×	0			No discharge from eyes, nose, and mouth	0	Ō	ů	20		0	0		Proper cold holding temperatures	0	\pm	8										
		-	NA		Proventing Contamination by Hands				21	*	0	0	0	Proper date marking and disposition	0	T	2]										
6	100	0		0	Hands clean and properly washed	0	0		22	0	lol	×	0	Time as a public health control: procedures and records	١o	ıΙź	o۱										
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	lo	5		_	_				_	Т.	_										
L.			_	_	alternate procedures followed	-		_	I I	IN	OUT	NA	NO	Consumer Advisory	-	_	_										
Lo	×	<u>о</u>	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	0	麗		Consumer advisory provided for raw and undercooked food	0	11	ᄓ										
9	×		TEM	NO	Food obtained from approved source	0	0		ΙЬ	IN		NA	NO	1000													
10			~	3	Food received at proper temperature	8	ŏ		ı⊢	1114	OUT		INC	riigiiiy ousceptible repulations	-	_	_										
144	×	ŏ	-	_	Food in good condition, safe, and unadulterated	ŏ	ŏ	5	24	0	0	323		Pasteurized foods used; prohibited foods not offered	0	414	이										
H::			0-0	_	Required records available: shell stock tags, parasite	-		1	l ⊨						-	_	_										
12	0	0	×	0	destruction	0	0		ш	IN	ОUТ	NA	NO	Chemicals													
			NA	NO	Protection from Contamination				25		0	3%		Food additives: approved and properly used	0		গ										
	篾				Food separated and protected	0	0	4	26	窦	0			Toxic substances properly identified, stored, used	0	\perp	2										
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conformance with Approved Procedures													
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	1	0										

Good Retail Practices are preventive mea

COS=co Compliance Status Safe Food and Water leggs used where required e from approved source ained for specialized processing methods Food Temperature Control leg methods used; adequate equipment for temperature operly cocked for hot holding leving methods used rs provided and accurate Food Identification	0 0 0 0 0	0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	1 2 1 1 1 1		0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	R-repeat (violation of the same code p Compliance Status Utensils and Equipment Food and nonfood-contact surfaces cleanable, properly desig constructed, and used Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices
Compliance Status Safe Food and Water eggs used where required e from approved source ained for specialized processing methods Food Temperature Control eg methods used; adequate equipment for temperature experty cooked for hot holding ewing methods used es provided and accurate Food Identification	0 0 0	000 000	1 2 1 1 1 1	45 46 47 48 49	0 0 0 0 0 0 0 0	Compliance Status Utensils and Equipment Food and nonfood-contact surfaces cleanable, properly desig constructed, and used Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices
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eggs used where required e from approved source ained for specialized processing methods Food Temperature Control eg methods used; adequate equipment for temperature experty cooked for hot holding ewing methods used es provided and accurate Food Identification	0 0 0 0	0 0 0	2 1 1 1	46 47 48 49	0 0 0 0 0 0 0	Food and nonfood-contact surfaces cleanable, properly desig constructed, and used Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices
e from approved source ained for specialized processing methods Food Temperature Control ag methods used; adequate equipment for temperature operly cooked for hot holding twing methods used rs provided and accurate Food Identification	0 0 0 0	0 0 0	2 1 1 1	46 47 48 49	0 0 00 00 0	constructed, and used Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices
pained for specialized processing methods Food Temperature Control ag methods used; adequate equipment for temperature operly cooked for hot holding twing methods used rs provided and accurate Food Identification	0 0 0	0	2 1 1	47 48 49	0 0 0	Warewashing facilities, installed, maintained, used, test strips Nonfood-contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices
Food Temperature Control g methods used; adequate equipment for temperature operly cooked for hot holding twing methods used rs provided and accurate Food Identification	0 0 0	0	2 1 1	47 48 49	0 0 0	Nonfood-contact surfaces clean Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices
operly cooked for hot holding twing methods used rs provided and accurate Food Identification	0 0	0	1	48 49	OUT O	Physical Facilities Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices
wing methods used rs provided and accurate Food Identification	0 0	0	1	49	0	Hot and cold water available; adequate pressure Plumbing installed; proper backflow devices
wing methods used rs provided and accurate Food Identification	0	0	1	49	Ŏ	Plumbing installed; proper backflow devices
rs provided and accurate Food Identification	ō	_	_		-	
Food identification		0	1	50	_	
100110000000000000000000000000000000000			_		0	Sewage and waste water properly disposed
and the standard of the standa				51	0	Toilet facilities: properly constructed, supplied, cleaned
y labeled; original container; required records available	0	0	1	52	0	Garbage/refuse properly disposed; facilities maintained
Prevention of Feed Contamination				53	2%	Physical facilities installed, maintained, and clean
nts, and animals not present	0	0	2	54	0	Adequate ventilation and lighting, designated areas used
n prevented during food preparation, storage & display	0	0	1		OUT	Administrative items
anliness	0	0	1	55	0	Current permit posted
c properly used and stored	- 0	0	1	56	0	Most recent inspection posted
s and vegetables	0	0	1			Compliance Status
Proper Use of Utensils						Non-Smokers Protection Act
ls; properly stored	0	10	1	57		Compliance with TN Non-Smoker Protection Act
ipment and linens; properly stored, dried, handled				58		Tobacco products offered for sale
ngle-service articles: properly stored, used				59		If tobacco products are sold, NSPA survey completed
		10				
	ents, and animals not present on prevented during food preparation, storage & display santiness is; properly used and stored its and vegetables	ents, and animals not present on prevented during food preparation, storage & display on prevented during food preparation food preparation food preparation food preparation food preparation food preparation food prepara	ents, and animals not present on prevented during food preparation, storage & display on prevented during food preparation food preparation food preparation food preparation food preparation food preparation food prepara	ents, and animals not present on prevented during food preparation, storage & display on prevented during	ents, and animals not present on prevented during food preparation, storage & display on prevented during food preparation food prevented during food preparation food prevented during food preparation foo	ents, and animals not present on prevented during food preparation, storage & display on prevented during food preparation food preparation

11/10/2022

You have the right to request a n (10) days of the date of the

Environmental Health Specialist

11/10/2022 Date

**** 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) 6154445325 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information				
Establishment Name: Captain D's #35.				
Establishment Number #: 605004215				
NSPA Survey - To be completed if			_	
Age-restricted venue does not affirmatively rest twenty-one (21) years of age or older.	trict access to its buildings o	r facilities at all times to	persons who are	
Age-restricted venue does not require each per	rson attempting to gain entry	y to submit acceptable fo	orm of identification.	
"No Smoking" signs or the international "Non-S	moking" symbol are not con	spicuously posted at eve	ery entrance.	
Garage type doors in non-enclosed areas are r	not completely open.			
Tents or awnings with removable sides or vents	s in non-enclosed areas are	not completely removed	or open.	
Smoke from non-enclosed areas is inflitrating in	nto areas where smoking is	prohibited.		
Constitution of the consti	Churcha Ant			
Smoking observed where smoking is prohibited	by the Act.			
Warewashing Info				
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)
Equipment Temperature				
Description			Temperature (Fahi	renhelf)
			·	
Food Temperature			1	
Description		State of Food	Temperature (Fah	renheit)
			1	
1				

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
39: 42: 53:
42:
53:

[&]quot;"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

14: 15: 16:

17: 18:

19: 20: 21: 22: 23: 24: 25:

26: 27: 57: 58:



Establishment Name: Captain D's #3529	
Establishment Number: 605004215	
Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7: 8: 9:	
3:	
4:	
5:	
6:	
7:	
8:	
9:	
11: Item corrected. Lemons thrown out during inspection	
12: 13:	

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 #3529	
Establishment Number: 605004215	
Comments/Other Observations (cont'd)	
4 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 - 1 -	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information

Establishment Information						
Establishment Name: Captain D's #3529						
Establishment Number #: 605004215						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						