

Address

Risk Category

City

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Number of Seats 90

O Farmer's Market Food Unit Captain D's #3529 Permanent O Mobile Establishment Name Type of Establishment 1041 W. Main St. O Temporary O Seasonal Lebanon Time in 01:48 PM AM/PM Time out 02:49: PM AM/PM

04/19/2022 Establishment # 605004215 Embargoed 0 Inspection Date

**K**Routine O Follow-up O Complaint O Preliminary Purpose of Inspection O Consultation/Other **O**3

Follow-up Required

04

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	compli	ance		OUT=not in compliance NA=not applicable NO=not observ	red		C	05=	con	recte	d on-si	te
					Compliance Status	COS	R	WT	1 [			_	Ξ
	IN	OUT	NA	NO	Supervision				П		IN	оит	1
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ	16	×	0	-
	IN	OUT	NA	NO	Employee Health				Ιŀ	17	0	0	П
2	TX:	0			Management and food employee awareness; reporting	0	О		ır	╛			П
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	,
	IN	OUT	NA	NO	Good Hygienic Practices				ΙĪ	18	0	0	Г
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0		Ιŀ	19	嵩	0	П
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	5	l li	20	25	0	П
	IN	OUT	NA	NO	Preventing Contamination by Hands				l li	21	*	0	П
6	巡	0		0	Hands clean and properly washed	0	0		I I	22	0	0	l e
7	800	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	ΙĽ	"	U	_	1
	500	_	0	_	alternate procedures followed	_			ı		IN	OUT	١
8	<b>X</b>	0			Handwashing sinks properly supplied and accessible	0	0	2	ΙŒ	23	0	0	9
		OUT	NA	NO	Approved Source				l Ľ	,,,	_	Ľ	l °
9	200	0			Food obtained from approved source	0	0		П	П	IN	OUT	N
10	0	0	0	×	Food received at proper temperature	0	0	1	l Iz	24	0	0	T <sub>9</sub>
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l l'	24	U	١٧١	ľ
12	0	0	333	0	Required records available: shell stock tags, parasite	0	0	1	П	٦	IN	оит	,
		_		_	destruction		_	$\perp$	l L				Ц
	IN	OUT	NA	NO	Protection from Contamination	_				25		0	13
13	9	0	0		Food separated and protected	0	0	4	l li	26	000	0	ш
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5			IN	OUT	١
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	[	27	0	0	8

					Compliance Status	COS	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	×	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	3%	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	涎	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	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	OUT	NA	NO	Chemicals			
25	0	0	<b>X</b>		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

O Yes 疑 No

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		_		_
28	0	Pasteurized eggs used where required	0	0	Ľ
29	0		0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	×	Thermometers provided and accurate	0	0	Г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	
	OUT	Proper Use of Utensils			Π
41	0	In-use utensils; properly stored	0	0	
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	Т
44		Gloves used properly	0	0	_

specti		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W.
	OUT	Utensils and Equipment	1		
45	0	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	羅	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_ :
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	-
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١.
53	2%	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Γ,
56	0	Most recent inspection posted	0	0	,
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

n (10) days of the date of the

04/19/2022

04/19/2022

Date

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

Date

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Captain D's #3529
Establishment Number #: 605004215

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.	$\top$
"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 inflitrating into areas where smoking is prohibited.	+
Smoking observed where smoking is prohibited by the Act.	+-

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

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Walk in cooler (wic)	39						
Walk in freezer (wif)	10						
Reach in cooler (ric) sandwich	34						
Reach in freezer (rif) fish	8						

Food Temperature		
Description	State of Food	Temperature ( Fahrenheit)
Catfish filet	Cooking	205
Fish	Hot Holding	144
Green beans	Hot Holding	135
Fried shrimp	Hot Holding	157
Chicken tenders	Hot Holding	156
Crab cake	Cold Holding	37
White fish	Hot Holding	136
White fish	Cold Holding	40
Salmon Wic	Cold Holding	41

Observed Maladiana
Observed Violations
Total # 6
Repeated # ()
34: Unable to locate thermometer in rif with okra
37: Employee drinks and cell phone stored on top of baked potato warmer with
spatula and foil sheets used for food in the oven
39: Wiping cloth left laying on top of baked potato warmer
42: Pans stacked wet on shelf beside 3 comp sink
47: Food debris build up bottom of rif
53: Walls and ceiling around air vent in kitchen dirty. Walls in prep area dirty

<sup>&</sup>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

Establishment Name: Captain D's #3529 Establishment Number: 605004215

### 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 after handling raw fish. 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: (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: (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:

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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 Inform	mation			
Establishment Name: Ca	aptain D's #3529			
Establishment Number #:	605004215			The state of the s
Sources				
Source Type:	Food	Source:	McLane	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Additional Comme	nts			