



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

87

Establishment Name Captain D's #3529 Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 1041 W. Main St. ☐ Temporary ☐ Seasonal
City Lebanon Time in 03:33 PM AM / PM Time out 04:34 PM AM / PM
Inspection Date 05/31/2023 Establishment # 605004215 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 90

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.)

| 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 | | |
|--|----|-----|----|----|--|--|--|----------|--|---|
| Supervision | | | | | Compliance Status | | | COS R WT | | |
| 1 | IN | OUT | NA | NO | Person in charge present, demonstrates knowledge, and performs duties | | | | | 5 |
| Employee Health | | | | | Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods | | | | | |
| 2 | IN | OUT | NA | NO | Management and food employee awareness, reporting | | | | | 5 |
| 3 | IN | OUT | NA | NO | Proper use of restriction and exclusion | | | | | |
| Good Hygienic Practices | | | | | Cooling and Holding, Date Marking, and Time as a Public Health Control | | | | | |
| 4 | IN | OUT | NA | NO | Proper eating, tasting, drinking, or tobacco use | | | | | 5 |
| 5 | IN | OUT | NA | NO | No discharge from eyes, nose, and mouth | | | | | |
| Preventing Contamination by Hands | | | | | Consumer Advisory | | | | | |
| 6 | IN | OUT | NA | NO | Hands clean and properly washed | | | | | 5 |
| 7 | IN | OUT | NA | NO | No bare hand contact with ready-to-eat foods or approved alternate procedures followed | | | | | |
| 8 | IN | OUT | NA | NO | Handwashing sinks properly supplied and accessible | | | | | 2 |
| Approved Source | | | | | Highly Susceptible Populations | | | | | |
| 9 | IN | OUT | NA | NO | Food obtained from approved source | | | | | 5 |
| 10 | IN | OUT | NA | NO | Food received at proper temperature | | | | | |
| 11 | IN | OUT | NA | NO | Food in good condition, safe, and unadulterated | | | | | |
| 12 | IN | OUT | NA | NO | Required records available: shell stock tags, parasite destruction | | | | | 5 |
| Protection from Contamination | | | | | Chemicals | | | | | |
| 13 | IN | OUT | NA | NO | Food separated and protected | | | | | 4 |
| 14 | IN | OUT | NA | NO | Food-contact surfaces: cleaned and sanitized | | | | | 5 |
| 15 | IN | OUT | NA | NO | Proper disposition of unsafe food, returned food not re-served | | | | | 2 |
| 16 | IN | OUT | NA | NO | Proper cooking time and temperatures | | | | | 5 |
| 17 | IN | OUT | NA | NO | Proper reheating procedures for hot holding | | | | | |
| 18 | IN | OUT | NA | NO | Proper cooling time and temperature | | | | | 5 |
| 19 | IN | OUT | NA | NO | Proper hot holding temperatures | | | | | |
| 20 | IN | OUT | NA | NO | Proper cold holding temperatures | | | | | |
| 21 | IN | OUT | NA | NO | Proper date marking and disposition | | | | | |
| 22 | IN | OUT | NA | NO | Time as a public health control: procedures and records | | | | | |
| 23 | IN | OUT | NA | NO | Consumer advisory provided for raw and undercooked food | | | | | 4 |
| 24 | IN | OUT | NA | NO | Pasteurized foods used; prohibited foods not offered | | | | | 5 |
| 25 | IN | OUT | NA | NO | Food additives: approved and properly used | | | | | 5 |
| 26 | IN | OUT | NA | NO | Toxic substances properly identified, stored, used | | | | | |
| 27 | IN | OUT | NA | NO | Compliance with variance, specialized process, and HACCP plan | | | | | 5 |

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

| OUT=not in compliance COS=corrected on-site during inspection R=repeat (violation of the same code provision) | | | | | Compliance Status | | | COS R WT | | |
|---|-----|--|--|--|---|-----|--|-----------|--|---|
| Safe Food and Water | | | | | Utensils and Equipment | | | | | |
| 28 | OUT | | | | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | | | | 1 |
| 29 | OUT | | | | Warewashing facilities, installed, maintained, used, test strips | | | | | 1 |
| 30 | OUT | | | | Nonfood-contact surfaces clean | | | | | 1 |
| Food Temperature Control | | | | | Physical Facilities | | | | | |
| 31 | OUT | | | | Proper cooling methods used; adequate equipment for temperature control | | | | | 2 |
| 32 | OUT | | | | Hot and cold water available; adequate pressure | | | | | 2 |
| 33 | OUT | | | | Plumbing installed; proper backflow devices | | | | | 2 |
| 34 | OUT | | | | Sewage and waste water properly disposed | | | | | 2 |
| Food Identification | | | | | 51 | OUT | | | | 1 |
| 35 | OUT | | | | Toilet facilities: properly constructed, supplied, cleaned | | | | | 1 |
| Prevention of Food Contamination | | | | | 52 | OUT | | | | 1 |
| 36 | OUT | | | | Garbage/refuse properly disposed; facilities maintained | | | | | 1 |
| 37 | OUT | | | | Physical facilities installed, maintained, and clean | | | | | 1 |
| 38 | OUT | | | | Adequate ventilation and lighting; designated areas used | | | | | 1 |
| 39 | OUT | | | | Administrative Items | | | | | |
| 40 | OUT | | | | 55 | OUT | | | | 0 |
| Proper Use of Utensils | | | | | 56 | OUT | | | | 0 |
| 41 | OUT | | | | Current permit posted | | | | | |
| 42 | OUT | | | | Most recent inspection posted | | | | | |
| 43 | OUT | | | | Compliance Status | | | YES NO WT | | |
| 44 | OUT | | | | Non-Smokers Protection Act | | | | | |
| | | | | | 57 | OUT | | | | 0 |
| | | | | | 58 | OUT | | | | |
| | | | | | 59 | OUT | | | | |

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. For questions 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

Signature of Person In Charge M. K. W. A. N. Date 05/31/2023 Signature of Environmental Health Specialist Paige B. B. B. Date 05/31/2023

**** 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 #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.

"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) |
|---------------------------|----------------|-----|---------------------------|
| Hobart Three comp sink | | | 72 |

Equipment Temperature

| Description | Temperature (Fahrenheit) |
|-----------------|---------------------------|
| M3Turbo Air RIF | -2 |
| Turbo Air RIC | 42 |
| Turbo Air RIF | 4 |
| M3Turbo Ar RIF | 30 |

Food Temperature

| Description | State of Food | Temperature (Fahrenheit) |
|------------------------|---------------|---------------------------|
| Fish Filets | Hot Holding | 158 |
| Chicken Tenders | Hot Holding | 148 |
| White Fish | Cooking | 198 |
| Crab Cake/Stuffed Crab | Hot Holding | 149 |
| Shrimp | Hot Holding | 158 |
| Mac and Cheese | Hot Holding | 160 |
| Cole Slaw | Cold Holding | 32 |
| Corn on the Cob | Hot Holding | 135 |
| Crab Cake | Cold Holding | 39 |
| Salmon | Hot Holding | 135 |
| Tilapia Filet | Hot Holding | 139 |
| Chicken Tenders | Cold Holding | 33 |
| Baked Potatoes | Hot Holding | 165 |
| White Fish | Cold Holding | 39 |
| Cat Fish | Cold Holding | 38 |

Observed Violations

Total # 5

Repeated # 0

14: No sanitizer at three comp sink PIC checked chemical supply and stated that establishment is out of sanitizer for three comp sink; Hobart Dish Machine temping at 115 degrees with plate thermometer

26: Chemical spray bottle stored in cabinets at front counter POS with boxed food items and plastic ware

37: Employee drink stored on hand sink located in cook line area next to M3 Turbi Air RIF

42: Large plastic containers stacked wet on shelving above three comp sink

47: Food debris buildup in bottom of M3 Turbo RIF next to frying station

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Establishment has employee illness 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: Good hand washing observed
- 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 sources
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: See temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No foods cooled or cooling during inspection
- 19: See temps
- 20: See temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NO) Time as a public health control is not being used during the inspection.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24:
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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|-------------------------|-----------|
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|-------------------------|-----------|

Additional Comments