## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

	714																
Establishment Name		t Name	Captain D's #3141					Farmer's Market Food Unit     Permanent O Mobile									
Address			5001 Oak Hill Rd.					Type of Establishment     O Temporary     O Seasonal									
			11:00 AM AM / PM Time out 11:40 AM AM / PM														
Inspection Date 10/10/2022 Establishment # 605145229																	
			MRoutine	O Follow-up	O Complaint	-		- O Pr			-		Cor	nsultation/Other			
						04							r of Soah	72	>		
Nak Ce	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 COB 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 pro									sion) COS R WT								
IN	OUT	NA NO		Supervision			~		F	IN	OUT	NA	Cooking and Reporting of Time/Temperature				
1 展	0			resent, demonstrates kn	owledge, and	0	0	5	16	0	0			Control For Safety (TCS) Foods Proper cooking time and temperatures		10	
		NA NO		Employee Health						ŏ	ŏ			Proper reheating procedures for hot holding	- 0	00	5
2 <u>炭</u> 3 炭			Management and for Proper use of restric	ood employee awarenes ction and exclusion	s; reporting	0	0	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time a Public Health Control	83		
		NA NO		d Hygionic Practicos	1	Ū	-	-	18	0	0	0	X	Proper cooling time and temperature	- 0	0	
4 送 5 送	00			ng, drinking, or tobacco i eyes, nose, and mouth	use	00	0	5	19	XX	0	0		Proper hot holding temperatures Proper cold holding temperatures	8	8	1
IN	OUT	NA NO	Preventin	ng Contamination by	Hands					100			0	Proper cold holding temperatures Proper date marking and disposition	- 6	8	5
6 嵐			Hands clean and pr No bare hand conta	operly washed oct with ready-to-eat foor	is or approved		0	5	22	0	о	0	鼠	Time as a public health control: procedures and reco	ds O	0	
7 嵐 8 嵐		0 0	alternate procedure			0	0	_		_		NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooke		-	-
IN	OUT	NA NO		Approved Source	COESSIDIE			1	23		0	黛		food	° 0	0	4
9 <u>実</u> 10 O		0 5	Food obtained from Food received at pr			8	0			IN	OUT			Highly Susceptible Populations	-		
11 💢	0		Food in good condit	tion, safe, and unadulter vailable: shell stock tags		0	0	5	24		0	82		Pasteurized foods used; prohibited foods not offered	0	0	5
12 O	0	X 0	destruction			0	0			IN	OUT			Chemicals			
IN 13 黛		NA NO	Food separated and	tion from Contamina d protected	tion	0	0	4		<b>0</b> 刻	00	X		Food additives: approved and properly used Toxic substances properly identified, stored, used		8	5
14 溪	0	0		ces: cleaned and sanitiz		0	0	5		IN	OUT	NA	-	Conformance with Approved Procedures		-	
15 黛	0		Proper disposition of served	of unsafe food, returned	food not re-	0	0	2	27	0	0	邕		Compliance with variance, specialized process, and HACCP plan	0	0	5
		Go	od Retail Practice	es are preventive m	easures to co	ntro	l the	intr	oduc	tion	of	atho	oens	, chemicals, and physical objects into food			
								ETA			_		_				
		0	JT=not in compliance	liance Status	COS=corre		n-site	during						R-repeat (violation of the same code provis Compliance Status		10	WT
	OUT			ood and Water				_		0	UT			Utensiis and Equipment		<u> </u>	
28 29			ed eggs used where d ice from approved s			8	0	1	4	5 8				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
30			obtained for specializ	ed processing methods		ŏ	ŏ	ĩ	4	6 (	- P			g facilities, installed, maintained, used, test strips	0	0	1
24		Proper co		adequate equipment for	temperature	0	0	2	4	7 8	K N	Vonfoo	d-con	tact surfaces clean	0	0	1
31	邕	control	d organity analysid far	hat haldes		-				_	UT	1	l cold	Physical Facilities	0	10	
33			d properly cooked for thawing methods us			0	0			O Hot and cold water available; adequate pressure     O Plumbing installed; proper backflow devices						Ō	2
34	O TUO	Thermore	eters provided and a	courate		0	0	1	5	_	-			waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
35	0	Eood pro		container; required reco	vds available	0	0	1	5	_	_			use properly disposed; facilities maintained	0	6	1
	OUT	1 000 pro		Food Contamination		Ū	-	-			- I.	-		lities installed, maintained, and clean	-0	0	1
36	0	Insects, r	odents, and animals r	not present		0	0	2	5	_	_			ntilation and lighting; designated areas used	0	0	1
37	0	Contamir	ation prevented durin	ng food preparation, stor	age & display	0	0	1		0	υт			Administrative items			
38			cleanliness			0	0	1	5	5 (	<b>o</b>   0	Jurrent	perm	nit posted	0	0	
39			oths; properly used a			0	0		5	6 (	_		-	inspection posted	0	0	0
40	OUT	_	fruits and vegetables Proper	Use of Utensils		0	0	1	H			_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
41			ensils; properly stored	i	hard a d		0		5	7				with TN Non-Smoker Protection Act		0	
42 43	0	Single-us	e/single-service articl	c properly stored, dried, les; properly stored, use			0	1	5					ducts offered for sale oducts are sold, NSPA survey completed	0		Ů
44 O Gloves used properly O O 1																	
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 a report. T	nd po .C.A.	st the mos sections 68	recent inspection repo -14-703, 65-14-706, 68-14	rt in a conspicuous manne 4-708, 68-14-709, 68-14-711,	<ol> <li>You have the rig 68-14-715, 68-14-7</li> </ol>	PR to n 16, 4-5	eques 320.	t a hei	ring	egard	ing th	is repo	nt by f	lling a written request with the Commissioner within ten (10	days of th	e date	e of this
$\mathcal{C}$	).	$^{\prime}$	:/e		10/1			2		K	Л	1	0	4):1	10/	10/	2022
Signatu	re of	Person I	n Charge					Date	Si	gnatu	re of	Envir	onme	ental Health Specialist		-014	Date
				Additional food safety	information can	be fo											
**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****         PH-2267 (Rev. 6-15)         Free food safety training classes are available each month at the county health department.         PH-2267 (Rev. 6-15)         Places call         Places call																	

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA		
(19220) (1004. 0-10)	Please call (	) 4232098110	to sign-up for a class.	nDr o

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



## Establishment Information

Establishment Name: Captain D's #3141 Establishment Number #: 605145229

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 wenty-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.	
Sarage 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 (Fahrenhelt)					
Triple sink	QA	200						
QA bucket	QA	200						

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Walk in cooler	37			
Reach in cooler	39			
Low boy	38			

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Green beans	Hot Holding	172				
Chicken tenders	Hot Holding	142				
Fried shrimp	Hot Holding	144				
Raw fish (low boy)	Cold Holding	38				
Raw fish (walk in cooler)	Cold Holding	37				
Crab cakes (walk in cooler)	Cold Holding	37				
Crab cakes	Hot Holding	143				
Coleslaw (walk in cooler)	Cold Holding	38				

#### Observed Violations

Total # 5

Repeated # 0

31: Coleslaw in prep area sitting on ice only making contact with bottom of coleslaw container. Ice bath must cover majority of pan to help ensure product is kept below 41°F.

45: Numerous reach in cooler gaskets in poor repair.

47: Racks in reach in coolers dirty, bottom of reach in coolers dirty.

47: Walk in freezer with excessive ice build up.

53: Broken floor tiles in rear of establishment, broken wall tiles near rear exit door.

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#### Establishment Information

Establishment Name: Captain D's #3141

Establishment Number : 605145229

#### Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by having no violations of priority violations during current inspection.
- 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: Good handwashing 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: Food from approved 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.
- 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See temperatures.
- 20: See temperatures.
- 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: (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 #3141

Establishment Number : 605145229

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

# Establishment Information

Establishment Name: Captain D's #3141 Establishment Number #: 605145229

Sources						
Source Type:	Water	Source:	Public			
Source Type:	Food	Source:	Mclane			
Source Type:		Source:				
Source Type:		Source:				
Source Type:		Source:				

# Additional Comments