

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Captin D's</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1139</b>	Date <b>12-30-16</b>
Address <b>6516 Wagner Ave. Greenville</b>		Category/Descriptive <b>C4S</b>	
License holder <b>Captin D's</b>	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

### 3717-1 OAC Violation Checked

#### Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

#### Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
<input checked="" type="checkbox"/> 3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

#### Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

#### Water, Plumbing, and Waste

5.0	Water
<input checked="" type="checkbox"/> 5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

#### Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

#### Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

#### Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

#### Administrative

901:3-4 OAC
3701:21 OAC

### Violation(s)/Comment(s)

3.4G) Observed 4 trays of shrimp dated 12/27. PIC discarded shrimp at time of inspection. All TCS RTE foods shall be discarded / consumed by the 7th day. Critical.

3.4F) Observed tartar sauce, hot tail mustard sauce being held at 50°F. All TCS RTE foods shall be maintained at 41°F or below. PIC voluntarily discarded them at time of inspections. Corrected. Monitor unit multiple times a day to ensure unit maintains 41°F or below.

Inspected by <i>Laura Schuler</i>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>	Phone
Received by <i>Kenn Probst</i>	Title	Phone	

State of Ohio  
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Captain D's	Type of visit Standard	Date 12-30-16
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Violation(s)/Comment(s)

5.10) Observed ice in hand sink. A handwashing sink may not be used for purposes other than handwashing.

Notes: New visors have been ordered

Discussed employee health policy, body fluid spill kit & manager's training. Doc. given.

Inspected by <i>[Signature]</i>	R.S./SIT # 64029	Licensors DCHD
Received by <i>[Signature]</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Captin D's</b>	License number <b>1139</b>	Date <b>12-30-14</b>
Address <b>656 Wagner Ave, Greenville</b>		Category/Descriptive <b>CAS</b>
License holder <b>Captin D's</b>	Inspection time (min)	Travel time (min)

**Comments:**

VI) Observed 4 trays of shrimp dated 12/17 PIC discarded shrimp at time of inspection All TCS RTE foods shall be discarded / consumed by the 7<sup>th</sup> day. Critical.

VI) observed sauces being held at 50°F. All TCS RTE foods shall be maintained at 41°F or below. PIC voluntarily discarded them at time of inspection. Monitor unit to ensure it maintains 41°F or below.

III) observed ice in hand sink. A handwashing sink may not be used for any other purpose than handwashing

**Temperature Log**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Corn	hot hold	145°F	MAC? Cheese	cold hold	42°F
Rice	not hold	141°F	tarter sauce	cold hold	50°F
Fish	frozen	13°F			
Lettuce	cold hold	42°F			
green beans	hot hold	151°F			
cole slaw	cold hold	40°F			
baked potatoes	not hold	179°F			
Inspected by <i>Jama Smullen</i>	R.S./SIT# <b>164029</b>	Licenser <b>DCHD</b>			
Received by <i>[Signature]</i>	Title	Phone			