

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Captin D's</i>		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1139</i>	Date <i>1-31-17</i>
Address <i>656 Wagner Ave Greenville</i>			Category/Descriptive <i>C45</i>	
License holder <i>Captin D's</i>		Inspection time (min) <i>60</i>	Travel time (min) <i>6</i>	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 specify			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

4.4	Maintenance and operation
<input checked="" type="checkbox"/> 4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

#### Poisonous or Toxic Materials

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

#### 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
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

#### Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

#### 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

#### 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

#### 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
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

#### Administrative

901:3-4 OAC
3701-21 OAC

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

*(4.5) Observed a build up on ice scoop and the container holding the scoop. Discussed food contact surfaces shall be free of an accumulation of debris. An employee cleaned container and scoop at time of inspection. critical. CORRECTED*

*(6.4A) Observed a couple of floor tiles broken throughout the kitchen and areas of flooring where the grout is worn down. discussed flooring shall be maintained in good repair so they are smooth and easily cleanable.*

Inspected by <i>Megan Kellee</i>	R.S./SIT # <i>1431310</i>	Licenser <i>Darke Co FID</i>
Received by <i>[Signature]</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Captin D's</i>	License number <i>1139</i>	Date <i>1-31-17</i>
Address <i>656 Wagner Ave Greenville</i>	Category/Descriptive <i>C45</i>	
License holder <i>Captin D's</i>	Inspection time (min) <i>30</i>	Travel time (min)

**Comments:**

*DIC stated the sauces do not need to be refrigerated for food safety. The facility is going to be getting documentation.*

*Discussed new rule changes.*

**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
<i>Baked pot.</i>	<i>Hot Hold</i>	<i>139°F</i>	<i>mac cheese</i>	<i>cold Hold</i>	<i>30°F</i>
<i>chicken</i>	<i>Hot Hold</i>	<i>180°F</i>	<i>rice</i>	<i>cold Hold</i>	<i>35°F</i>
<i>Hush puppies</i>	<i>Hot Hold</i>	<i>161°F</i>	<i>salad</i>	<i>cold Hold</i>	<i>37°F</i>
<i>fish sticks</i>	<i>Hot Hold</i>	<i>155°F</i>	<i>green beans</i>	<i>cold Hold</i>	<i>39°F</i>
<i>mac cheese</i>	<i>Hot Hold</i>	<i>147°F</i>	<i>corn</i>	<i>cold Hold</i>	<i>35°F</i>
<i>green beans</i>	<i>Hot Hold</i>	<i>144°F</i>	<i>baked pot.</i>	<i>cold Hold</i>	<i>36°F</i>
<i>rice</i>	<i>Hot Hold</i>	<i>151°F</i>	<i>tartar</i>	<i>cold Hold</i>	<i>37°F</i>
Inspected by <i>Megan Keller</i>	R.S./SIT# <i>143136</i>	Licensor <i>Danke Co #110</i>			
Received by <i>[Signature]</i>	Title		Phone		