

# 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>4-25-17</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
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
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

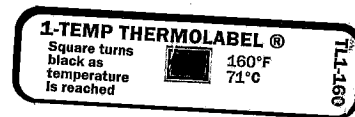
7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

#### 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)

3.4F) Observed cold hold salad ref. at 55°F. PIC stated products were put into the unit at 9:30am and at time of inspection (11:45am) products were moved to a different cold hold unit. Cold holding units shall be maintained at 41°F or below. Critical. Corrected.

4.2H) No irreversible registering temperature indicator available at time of inspection. PIC stated the area director should be getting them some heat thermolabels for the facility.

Inspected by <i>Saurabh Hunter</i>	R.S./SIT # <b>164029</b>	Licensors <b>DCH/D</b>
Received by <i>[Signature]</i>	Title <b>RESTAURANT MANAGER</b>	Phone <b>548-5956</b>

**State of Ohio**  
**Continuation Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Captin D's	Type of visit Standard	Date 4/25/17
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**Violation(s)/Comment(s)**

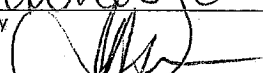
4.4A) Observed front tea/dessert refrigerator ~~holding~~ with a broken bottom seal. Discussed door seals shall be maintained in a good state of repair. Please replace.

2.4C) No written employee health policy available at time of inspection. Food employees and conditional employees are informed in a verifiable manner of their responsibility to report to the person in charge information about their health as it relates to diseases that are transmissible through food.

6.4A) Observed a couple of floor tiles broken throughout the kitchen and areas where entire tiles are missing which possibly could ~~cause~~ be a trip hazzard. Discussed flooring shall be maintained in good repair so they are smooth and easily cleanable.

2.4) PIC stated she is scheduled to take level 2 food protection test on May 17<sup>th</sup> 2017.

Notes: PIC is checking about AnsuL system  
laura.schwieterman@darkecountyhealth.org

Inspected by Laura Schuster	R.S./SIT # 16.4029	Licensors DCHD
Received by 	Title RESTAURANT MANAGER	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>4/25/17</b>
Address <b>656 Wagner Ave Greenville</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Captin D's</b>	Inspection time (min)	Travel time (min)

**Comments:**

- PIC stated the sauces do not need to be refrigerated for food safety. Facility is asking Corp for documentation.

- Level 2 certification test is scheduled for May 17<sup>th</sup> 2017.

VI) Observed cold hold salad unit at 55°F. PIC stated products were put into the unit at 9:30A and at time of inspection products were moved to a different cold hold unit. Cold hold units shall be maintained at 41°F or below.

**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
Sweet corn	COOKING	147°F	MAC-n-cheese	hot hold	157°F
green beans	preparation	46°F	baked potato	hot hold	155°F
lettuce	cold hold	41°F	Fish	cold hold	38°F
baked potato	cold hold	40°F			
tarter sauce	cold hold	47°F			
cole slaw	cold hold	39°F			
chicken strip	hot hold	211°F			
Inspected by <i>Xenia Schuster</i>	R.S./SIT# <b>16-4029</b>	Licensor <b>DCHD</b>			
Received by <i>[Signature]</i>	Title <b>RESTAURANT MANAGER</b>	Phone <b>548-5956</b>			