

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|--|---|-------------------------------|----------------------------------|
| Name of facility <i>Captain D's #3362</i> | | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number <i>1139</i> | Date <i>7-11-18</i> |
| Address <i>656 Wagon Ave. Greenville</i> | | Category/Descriptive <i>045</i> | | |
| License holder <i>Captain D's LLC</i> | | 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

| | | |
|-------------------------------------|-----|----------------------|
| <input type="checkbox"/> | 2.1 | Employee health |
| <input type="checkbox"/> | 2.2 | Personal cleanliness |
| <input type="checkbox"/> | 2.3 | Hygienic practices |
| <input checked="" type="checkbox"/> | 2.4 | Supervision |

Food

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

Equipment, Utensils, and Linens

| | | |
|--------------------------|-----|---------------------------------------|
| <input type="checkbox"/> | 4.0 | Materials for construction and repair |
| <input type="checkbox"/> | 4.1 | Design and construction |
| <input type="checkbox"/> | 4.2 | Numbers and capacities |
| <input type="checkbox"/> | 4.3 | Location and installation |

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

Water, Plumbing, and Waste

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

Physical Facilities

| | | |
|-------------------------------------|-----|--|
| <input type="checkbox"/> | 6.0 | Materials for construction and repair |
| <input checked="" type="checkbox"/> | 6.1 | Design, construction, and installation |
| <input type="checkbox"/> | 6.2 | Numbers and capacities |
| <input type="checkbox"/> | 6.3 | Location and placement |
| <input checked="" type="checkbox"/> | 6.4 | Maintenance and operation |

Poisonous or Toxic Materials

| | | |
|--------------------------|-----|---------------------------------------|
| <input type="checkbox"/> | 7.0 | Labeling and identification |
| <input type="checkbox"/> | 7.1 | Operational supplies and applications |
| <input type="checkbox"/> | 7.2 | Storage and display separation |

Special Requirements

| | | |
|--------------------------|-----|--|
| <input type="checkbox"/> | 8.0 | Fresh juice production |
| <input type="checkbox"/> | 8.1 | Heat treatment dispensing freezers |
| <input type="checkbox"/> | 8.2 | Custom processing |
| <input type="checkbox"/> | 8.3 | Bulk water machine criteria |
| <input type="checkbox"/> | 8.4 | Acidified white rice preparation criteria |
| <input type="checkbox"/> | 9.0 | Facility layout and equipment specifications |
| <input type="checkbox"/> | 20 | Existing facilities and equipment |

Administrative

| | |
|--------------------------|-------------|
| <input type="checkbox"/> | 901:3-4 OAC |
| <input type="checkbox"/> | 3701-21 OAC |

Violation(s)/Comment(s)

3.2 ~~2.4~~ No written employee health policy available at the time of inspection. Employees shall be informed to report to the PIC information as it relates to diseases transmissible through food. Another example document given.

6.4 A Observed several missing/broken floor tile in kitchen area. PIC stated work order put in.

6.1 C Observed missing coverage floor + wall junctures shall be covered to facilitate cleaning.

6.4 B Floors in kitchen/walk in freezer had buildup of debris. Clean as often as necessary.

6.4 B Observed accumulation of dirt in ceiling vent above front prep line. Clean.

| | | |
|-----------------------------------|---------------------------|--------------------------|
| Inspected by <i>Camilletti</i> | R.S./SIT # <i>2534</i> | Licensors <i>DCHD</i> |
| Received by <i>Amber Beck</i> | Title | Phone |

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

7-11-18

| | |
|------------------------------------|--------------------------------|
| Facility name Captain Dis #3362 | Type of inspection Standard |
|------------------------------------|--------------------------------|

Violation(s)/Comment(s)

6.4 B (cont'd) as often as necessary to prevent contamination of foods below.

6.4 A Observed cracked ceiling caving in above can opener/ mop sink area. Facilities shall be maintained in good repair.

~~4.4~~ 4.4 A Bottom prep shelf of back table was rusty w/paint chipping. Non-food contact surfaces shall be smooth easily cleanable and kept in good repair.

4.4 A 2 door prep unit has a seal falling off. Equipment shall be maintained in good condition. PIC said new seal is ordered.

4.8 E Observed paint, paintbrushes, + other misc maintenance related items on the floor of back storeroom. Items shall be kept 6" off the floor to facilitate proper cleaning.

3.2 D Container of sugar out of original container on front line used for tea. Foods shall be identified with their common name when out of original packaging to prevent misuse.

4.8 E Observed evidence of tea spillage on wrappers of cups on the front line and ~~away~~ from ice machine ~~dripping~~ into cabinet below where ^{wrapped} single service items are stored. All single service items + equipment shall be stored in a clean dry location.

| | | |
|------------------------------|--------------------|-------------------|
| Inspected by Camille Khan | R.S./SIT # 2534 | Licensors DCHD |
| Received by Amanda Black | Title | Phone |

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

| | | |
|--|------------------------------------|------------------------|
| Name of facility Captain D's 3362 | License number 1139 | Date 7-11-18 |
| Address 656 Wagner Ave. Greenville | Category/Descriptive C4S | |
| License holder Captain D's LLC | Inspection time (min) | Travel time (min) |

Comments:

~~X~~ **3.2 D Containers of sugar out of original packaging. Foods shall be identified with their common name. A label was noted.**

✓ Proper food handling observed at the time of inspection - no bare hand contact with RTE foods

✓ Food items date marked with prep date day stickers

✓ 200 ppm Quat used for warewashing + wiping cloths changed hourly

2 door prep line reach in 38°F Creamer cooler 40°F 1 door upright ice ^{prep} 38°F
Tea cooler 39°F Walk in 35°F

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 |
|---------------|--|-------------|-----------|--|-------------|
| lobster salad | holding | 33°F | | | |
| slaw on line | holding | 34°F | | | |
| fish on line | holding | 180°F | | | |
| beans | holding | 156°F | | | |
| rice | holding | 158°F | | | |
| mac + cheese | holding | 140°F | | | |

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|--------------------------------------|--------------------------|-------------------------|
| Inspected by Camie Whitman | R.S./SIT# 2534 | Licensor DCHD |
| Received by Amanda Hech | Title | Phone |