

State of Ohio
Food Inspection Report
Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Captain D's</i>	Check one ☒ FSO ☐ RFE	License Number <i>1139</i>	Date <i>4/21/25</i>
Address <i>656 Wagner Ave</i>	City/State/Zip Code <i>Greenville OH 45331</i>		
License holder <i>Captain D's LLC</i>	Inspection Time <i>100</i>	Travel Time <i>10</i>	Category/Descriptive <i>C45</i>
Type of Inspection (check all that apply) ☒ Standard ☒ Critical Control Point (FSO) ☐ Process Review (RFE) ☐ Variance Review ☐ Follow up ☐ Foodborne ☐ 30 Day ☐ Complaint ☐ Pre-licensing ☐ Consultation		Follow up date (if required)	Water sample date/result (if required)

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Compliance Status		Compliance Status	
Supervision		Time/Temperature Controlled for Safety Food (TCS food)	
1	☒ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties	23	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper date marking and disposition
2	☒ IN ☐ OUT ☐ N/A Certified Food Protection Manager	24	☐ IN ☐ OUT ☐ N/A ☐ N/O Time as a public health control: procedures & records
Employee Health		Consumer Advisory	
3	☒ IN ☐ OUT ☐ N/A Management, food employees and conditional employees; knowledge, responsibilities and reporting	25	☐ IN ☐ OUT ☒ N/A Consumer advisory provided for raw or undercooked foods
4	☐ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion	Highly Susceptible Populations	
5	☒ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events	26	☐ IN ☐ OUT ☒ N/A Pasteurized foods used; prohibited foods not offered
Good Hygienic Practices		Chemical	
6	☐ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use	27	☐ IN ☐ OUT ☒ N/A Food additives: approved and properly used
7	☒ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth	28	☒ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used
Preventing Contamination by Hands		Conformance with Approved Procedures	
8	☒ IN ☐ OUT ☐ N/O Hands clean and properly washed	29	☐ IN ☐ OUT ☒ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
9	☐ IN ☐ OUT ☐ N/A ☐ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed	30	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Fresh Juice Production
10	☐ IN ☒ OUT ☐ N/A Adequate handwashing facilities supplied & accessible	31	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Heat Treatment Dispensing Freezers
Approved Source		32	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Custom Processing
11	☒ IN ☐ OUT Food obtained from approved source	33	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Bulk Water Machine Criteria
12	☐ IN ☐ OUT ☐ N/A ☒ N/O Food received at proper temperature	34	☐ IN ☐ OUT ☒ N/A ☐ N/O Special Requirements: Acidified White Rice Preparation Criteria
13	☒ IN ☐ OUT Food in good condition, safe, and unadulterated	35	☐ IN ☒ OUT ☐ N/A Critical Control Point Inspection
14	☐ IN ☐ OUT ☒ N/A ☐ N/O Required records available: shellstock tags, parasite destruction	36	☐ IN ☐ OUT ☒ N/A Process Review
Protection from Contamination		37	☐ IN ☐ OUT ☒ N/A Variance
15	☐ IN ☒ OUT ☐ N/A ☐ N/O Food separated and protected	Risk factors are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.	
16	☐ IN ☒ OUT ☐ N/A ☐ N/O Food-contact surfaces: cleaned and sanitized		
17	☒ IN ☐ OUT Proper disposition of returned, previously served, reconditioned, and unsafe food		
Time/Temperature Controlled for Safety Food (TCS food)			
18	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper cooking time and temperatures		
19	☐ IN ☐ OUT ☐ N/A ☒ N/O Proper reheating procedures for hot holding		
20	☐ IN ☐ OUT ☐ N/A ☒ N/O Proper cooling time and temperatures		
21	☒ IN ☐ OUT ☐ N/A ☐ N/O Proper hot holding temperatures		
22	☒ IN ☐ OUT ☐ N/A Proper cold holding temperatures		

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GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Safe Food and Water		Utensils, Equipment and Vending	
38	☐ IN ☐ OUT ☒ N/A ☐ N/O	Pasteurized eggs used where required	54
39	☒ IN ☐ OUT ☐ N/A	Water and ice from approved source	55
Food Temperature Control		Physical Facilities	
40	☐ IN ☐ OUT ☐ N/A ☒ N/O	Proper cooling methods used; adequate equipment for temperature control	56
41	☐ IN ☐ OUT ☐ N/A ☒ N/O	Plant food properly cooked for hot holding	57
42	☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used	58
43	☒ IN ☐ OUT ☐ N/A	Thermometers provided and accurate	59
Food Identification		Administrative	
44	☒ IN ☐ OUT	Food properly labeled; original container	65
Prevention of Food Contamination		Observations and Corrective Actions	
45	☒ IN ☐ OUT	Insects, rodents, and animals not present/outer openings protected	66
46	☐ IN ☒ OUT	Contamination prevented during food preparation, storage & display	
47	☒ IN ☐ OUT ☐ N/A	Personal cleanliness	
48	☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used and stored	
49	☐ IN ☐ OUT ☐ N/A ☒ N/O	Washing fruits and vegetables	
Proper Use of Utensils		Administrative	
50	☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored	65
51	☒ IN ☐ OUT ☐ N/A	Utensils, equipment and linens: properly stored, dried, handled	66
52	☒ IN ☐ OUT ☐ N/A	Single-use/single-service articles: properly stored, used	
53	☒ IN ☐ OUT ☐ N/A ☐ N/O	Slash-resistant, cloth, and latex glove use	

Observations and Corrective Actions

Mark "X" in appropriate box for COS and R: COS=corrected on-site during inspection R=repeat violation

Item No:	Code Section	Priority Level	Comment	COS	R
10/35	5.10	C	Observed ice in hand sink and employee dumping water in hand sink. Informed managers that hand sinks are for hand washing only. Ice had melted after running water	☒	☐
62	6.4 B	NC	Observed floor, walls, and outside of equipment dirty in kitchen	☐	☐
56	4.5 A2	NC	Observed dirty seals on all prep unit seals	☐	☒
54	4.4 A	NC	Observed seals in front counter unit needing replaced due to being torn	☐	☐
46	3.2 Y	NC	Observed fan guard in walk-in refrigerator dirty	☐	☐

Person in Charge <i>[Signature]</i>	Date: <i>4/21/25</i>
Environmental Health Specialist <i>[Signature]</i>	Licensor: <i>DC6HD</i>

PRIORITY LEVEL: C=CRITICAL NC=NON-CRITICAL

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State of Ohio
Continuation Report

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Name of Facility <i>Captain D's</i>	Type of Inspection <i>Standard / CCP</i>	Date <i>4/21/25</i>
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Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R. COS=corrected on-site during inspection R=repeat violation

Item No.	Code Section	Priority Level	Comment	COS	R
16/35	4.5A	C	Observed drip board To ice maker dirty. PIC cleaned during inspection	☒	☐
55	4.25	NC	Observed outdated Test strip for quat sanitization dated 8/2021. Informed PIC To get new ones and discussed testing sanitization concentration on a regular basis	☐	☐
15/35	3.2C	C	Observed pitcher for water To mix for batter in front of and slightly below hand sink in Kitchen. PIC moved pitcher during inspection	☒	☐
Critical Control Point Inspection				☐	☐
III Preventing Contamination by hands				☐	☐
16/35	5d O	C	Observed ice in hand sink and employee dumping water in hand sink. Informed manager that hand sinks are for hand washing only. Ice had melted after running water	☒	☐
VII Protection from Contamination				☐	☐
16/35	4.5A	C	Observed drip board To ice maker dirty. PIC cleaned during inspection	☒	☐
15/35	3.2C	C	Observed pitcher for water To mix for batter in front of and slightly below hand sink in Kitchen. PIC moved pitcher during inspection	☒	☐

Person in Charge: <i>Michael S. ...</i>	Date: <i>4/21/25</i>	
Sanitarian: <i>Mindy Apperly</i>	Licensors: <i>DCGHD</i>	

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

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