Food Establishment Inspection Report

Score: 96.5

Establishment Name: CAPTAIN TOM S SEAFOOD

Establishment ID: 3034010058

Date: 01 / 08 / 2013 Status Code: A

Time In: 01 : 30 ○ am ⊗ pm Time Out: 06 : 00 ○ am ⊗ pm

Total Time: 4 hrs 30 minutes

Category #: III

Establishment Type:

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 1265 HWY. 66 SOUTH

City: KERNERSVILLE

State: NC Zip: 27284

County: 34 Forsyth

Permittee: JIMMY PALOUMBAS

Telephone: (336) 996-5951

⊗ Inspection
○ Re-Inspection

Wastewater System:
⊗ Municipal/Community
○ On-Site System

Water Supply:
⊗ Municipal/Community
○ On-Site System

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance
N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection
R= Repeat Violation
VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.
Public Health Interventions: Control measures to prevent foodborne illness or injury.

	Compliance Status		OUT	CDI	R	VR
	Supervision .2652					
1	⊗ IN ○ OUT ○ N/A	PIC Present; Demonstration-Certification by accredited program and perform duties	○ 2 ○ 0	○	○	○
	Employee Health .2652					
2	⊗ IN ○ OUT	Management, employees knowledge; responsibilities & reporting	○ 3 ○ 1.5 ○ 0	○	○	○
3	⊗ IN ○ OUT	Proper use of reporting, restriction & exclusion	○ 3 ○ 1.5 ○ 0	○	○	○
	Good Hygienic Practices .2652, .2653					
4	⊗ IN ○ OUT	Proper eating, tasting, drinking, or tobacco use	○ 2 ○ 1 ○ 0	○	○	○
5	⊗ IN ○ OUT	No discharge from eyes, nose, and mouth	○ 1 ○ 0.5 ○ 0	○	○	○
	Preventing Contamination by Hands .2652, .2653, .2655, .2656					
6	⊗ IN ○ OUT	Hands clean & properly washed	○ 4 ○ 2 ○ 0	○	○	○
7	⊗ IN ○ OUT ○ N/O	No bare hand contact with RTE foods or pre-approved alternate procedure properly allowed	○ 3 ○ 1.5 ○ 0	○	○	○
8	○ IN ⊗ OUT	Handwashing sinks supplied & accessible	○ 2 ○ 1 ⊗ 0	⊗	○	○
	Approved Source .2653, .2655					
9	⊗ IN ○ OUT	Food obtained from approved source	○ 2 ○ 1 ○ 0	○	○	○
10	⊗ IN ○ OUT ○ N/O	Food received at proper temperature	○ 2 ○ 1 ○ 0	○	○	○
11	⊗ IN ○ OUT	Food in good condition, safe & unadulterated	○ 2 ○ 1 ○ 0	○	○	○
12	⊗ IN ○ OUT ○ N/A ○ N/O	Required records available: shellstock tags, parasite destruction	○ 2 ○ 1 ○ 0	○	○	○
	Protection from Contamination .2653, .2654					
13	⊗ IN ○ OUT ○ N/A ○ N/O	Food separated & protected	○ 3 ○ 1.5 ○ 0	○	○	○
14	⊗ IN ○ OUT	Food-contact surfaces: cleaned & sanitized	○ 3 ○ 1.5 ○ 0	○	○	○
15	⊗ IN ○ OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food	○ 2 ○ 1 ○ 0	○	○	○
	Potentially Hazardous Food TIme/Temperature .2653					
16	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cooking time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
17	○ IN ○ OUT ○ N/A ⊗ N/O	Proper reheating procedures for hot holding	○ 3 ○ 1.5 ○ 0	○	○	○
18	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cooling time & temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
19	⊗ IN ○ OUT ○ N/A ○ N/O	Proper hot holding temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
20	⊗ IN ○ OUT ○ N/A ○ N/O	Proper cold holding temperatures	○ 3 ○ 1.5 ○ 0	○	○	○
21	○ IN ⊗ OUT ○ N/A ○ N/O	Proper date marking & disposition	○ 3 ○ 1.5 ⊗ 0	⊗	○	○
22	○ IN ○ OUT ⊗ N/A ○ N/O	Time as a public health control: procedures & records	○ 2 ○ 1 ○ 0	○	○	○
	Consumer Advisory .2653					
23	○ IN ⊗ OUT ○ N/A	Consumer advisory provided for raw or undercooked foods	○ 1 ○ 0.5 ⊗ 0	⊗	○	○
	Highly Susceptible Populations .2653					
24	○ IN ○ OUT ⊗ N/A	Pasteurized foods used; prohibited foods not offered	○ 3 ○ 1.5 ○ 0	○	○	○
	Chemical .2653, .2657					
25	○ IN ○ OUT ⊗ N/A	Food additives: approved & properly used	○ 1 ○ 0.5 ○ 0	○	○	○
26	⊗ IN ○ OUT ○ N/A	Toxic substances properly identified stored, & used	○ 2 ○ 1 ○ 0	○	○	○
	Conformance with Approved Procedures .2653, .2654, .2658					
27	○ IN ○ OUT ⊗ N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	○ 2 ○ 1 ○ 0	○	○	○

Food Establishment Inspection Report, continued

Establishment Name: CAPTAIN TOM S SEAFOOD Establishment ID: 3034010058

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

   IN= In Compliance, OUT= Not in compliance
   N/O=Not Observed, N/A= Not Applicable

6. Click or check the appropriate boxes for CDI and/or R, VR

   CDI= Corrected during Inspection
   R= Repeat Violation
   VR= Verification Required

   Calculate the "Total Deductions" and record.

7. Sign and complete "Signature Block".

8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".

9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

MARK SMITH
Person in Charge (Print)

Person in Charge (Signature)

Greg Gartner REHS
Regulatory Authority (Print)

REHS
Regulatory Authority (Signature)

Contact Number: (336) 70 - 3383

Verification Required Date: ___/___/_____

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 3

No. of Repeat Risk Factor/Intervention Violations: _____

Good Retail Practices

Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

	Compliance Status		OUT	CDI	R	VR
	Safe Food and Water	.2653, .2655, .2658				
28	⊗ IN ○ OUT	Pasteurized eggs used where required	○ 1 ○ 0.5 ○ 0	○	○	○
29	⊗ IN ○ OUT	Water and ice from approved source	○ 2 ○ 1 ○ 0	○	○	○
30	○ IN ○ OUT ⊗ N/A	Variance obtained for specialized processing methods	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Temperature Control	.2653, .2654				
31	○ IN ⊗ OUT	Proper cooling methods used; adequate equipment for temperature control	○ 1 ⊗ 0.5 ○ 0	○	○	○
32	⊗ IN ○ OUT ○ N/A ○ N/O	Plant food properly cooked for hot holding	○ 1 ○ 0.5 ○ 0	○	○	○
33	⊗ IN ○ OUT ○ N/A ○ N/O	Approved thawing methods used	○ 1 ○ 0.5 ○ 0	○	○	○
34	⊗ IN ○ OUT	Thermometers provided & accurate	○ 1 ○ 0.5 ○ 0	○	○	○
	Food Identification	.2653				
35	⊗ IN ○ OUT	Food properly labeled: original container	○ 2 ○ 1 ○ 0	○	○	○
	Prevention of Food Contamination	.2652, .2653, .2654, .2656, .2657				
36	⊗ IN ○ OUT	Insects & rodents not present; no unauthorized animals	○ 2 ○ 1 ○ 0	○	○	○
37	○ IN ⊗ OUT	Contamination prevented during food preparation, storage & display	○ 2 ⊗ 1 ○ 0	○	○	○
38	○ IN ⊗ OUT	Personal cleanliness	○ 1 ○ 0.5 ⊗ 0	○	○	○
39	○ IN ⊗ OUT	Wiping cloths: properly used & stored	○ 1 ○ 0.5 ⊗ 0	○	○	○
40	⊗ IN ○ OUT	Washing fruits & vegetables	○ 1 ○ 0.5 ○ 0	○	○	○
	Proper Use of Utensils	.2653, .2654				
41	⊗ IN ○ OUT	In-use utensils: properly stored	○ 1 ○ 0.5 ○ 0	○	○	○
42	⊗ IN ○ OUT	Utensils, equipment & linens: properly stored, dried & handled	○ 1 ○ 0.5 ○ 0	○	○	○
43	⊗ IN ○ OUT	Single-use & single-service articles: properly stored & used	○ 1 ○ 0.5 ○ 0	○	○	○
44	○ IN ⊗ OUT	Gloves used properly	○ 1 ○ 0.5 ⊗ 0	○	○	○
	Utensils and Equipment	.2653, .2654, .2663				
45	○ IN ⊗ OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used	○ 2 ⊗ 1 ○ 0	○	○	○
46	○ IN ⊗ OUT	Warewashing facilities: installed, maintained, & used; test strips	○ 1 ○ 0.5 ⊗ 0	○	○	○
47	⊗ IN ○ OUT	Non-food contact surfaces clean	○ 1 ○ 0.5 ○ 0	○	○	○
	Physical Facilities	.2654, .2655, .2656				
48	⊗ IN ○ OUT	Hot & cold water available; adequate pressure	○ 2 ○ 1 ○ 0	○	○	○
49	⊗ IN ○ OUT	Plumbing installed; proper backflow devices	○ 2 ○ 1 ○ 0	○	○	○
50	⊗ IN ○ OUT	Sewage & waste water properly disposed	○ 2 ○ 1 ○ 0	○	○	○
51	○ IN ⊗ OUT	Toilet facilities: properly constructed, supplied & cleaned	○ 1 ○ 0.5 ⊗ 0	○	○	○
52	⊗ IN ○ OUT	Garbage & refuse properly disposed; facilities maintained	○ 1 ○ 0.5 ○ 0	○	○	○
53	○ IN ⊗ OUT	Physical facilities installed, maintained & clean	⊗ 1 ○ 0.5 ○ 0	○	⊗	○
54	○ IN ⊗ OUT	Meets ventilation & lighting requirements; designated areas used	○ 1 ○ 0.5 ⊗ 0	○	○	○
		Total Deductions:	3.5			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: CAPTAIN TOM S SEAFOOD

Establishment ID: 3034010058

Date: 01/08/2013

Status Code: A

Category #: III

Email 1: captaintomsseafood@gmail.c

Email 2:

Email 3:

Location Address: 1265 HWY. 66 SOUTH

City: KERNERSVILLE State: NC

County: 34 Forsyth Zip: 27284

Wastewater System: ⊗ Municipal/Community ○ On-Site System

Water Supply: ⊗ Municipal/Community ○ On-Site System

Permittee: JIMMY PALOUMBAS

Telephone: (336) 996-5951

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
popcorn	heat lamp	155	clam chower	woup well	163	spaghetti	walk in (cooling)	52
fried oysters	heat lamp	165	sweet potatoe	oven hot hold	156	rice	walk in (cooling)	50
popcorn	final cook	206	baked potato	oven hot hold	186	cheese	walk in	38
baked potato	heat lamp	150	iceberg	make top	46	baked potato	walk in	38
mashed	steam well	146	hardboiled	make top	41	soup	walk in	38
rice	steam well	166	chef salad	make bottom	45	air temp	waitress upright	38
steamed	steam well	156	cole slaw	upright	40	air temp	beer reach in	37
shecrab soup	soup well	163	shrimp	upright	40			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

Spell

8 In customer men's room, left handsink tempered water measures 86°F and right sink measures 96°F. 15A NCAC 18A .2655 ref. 5-202.12(A): A handwashing sink shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet. / No handwash sign at bar handsink. 15A NCAC 18A .2656 ref. 6-301.14: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.

21 No datemarking system in place. 15A NCAC18A .2653 ref. 3-501.17 (A): Refrigerated, ready-to-eat, potentially hazardous food prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1. (1): 41°F or less for a maximum of 7 days; or (2): between 41°F and 45°F for a maximum of 4 days *Commercially prepared and packaged foods must be marked once opened with appropriate date whereas the date opened is counted as Day 1. The date mark may not exceed a manufacturer's use-by date if the date is based on food safety.

23 Management expressed interest in offering foods cooked to order per customer request. Refer to 15A NCAC 18A .26 .2653 ref. 3-603.11 for guidance on menu advisories regarding disclosures and reminders. Consumer advisory must be in place before offering these foods cooked to order.

31 Soup (18" thick) in large plastic container in ice bath (4" thick) and in walk in freezer. Soup measured between 150-160°F had been inside for approximately 30 minutes. Potatoes and soup cooling uncovered under freezer condensor. 15A NCAC 18A .2653 ref. 3-501.15: (A) Cooling shall be accomplished by using one ore more of the following methods: Placing the food in shallow pans, Separating the food into smaller or thinner portions, Using rapid cooling equipment, Stirring the food in a container placed in an ice water bath, Using containers that facilitate heat transfer (such as metal containers), Adding ice as ingredient, Other effective methods (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be: (1) Arranged to provide maximum heat transfer through container walls and (2) Loosely covered, or uncovered if protected from overhead contamination

Comment Addendum to Food Establishment Inspection Report

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Observations and Corrective Actions

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Spell

37 Pre-made salads uncovered in make unit, bell peppers on direct contact with shelving, breaded onion rings uncovered in walk in. Flour only rolled down in dry storage area. Foods must be covered during storage. Several seafood items and hardboiled eggs in make top stored in ice water. 15A NCAC 18A .2653 ref. 3-303.12 (B): Unpackaged food may not be stored in direct contact with undrained ice. Exemptions are whole or cut raw fruits, vegetables, and tofu. Raw chicken/fish that are received immersed in ice in shipping containers may remain in that condition while in storage awaiting preparation, display, service, or sale.

38 Some employess have unrestrained beards while working with exposed foods, others have jewelry on wrists. 15A NCAC 18A .2652 ref. 2-402.11 (A): Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles 15A NCAC 18A .2652 ref. 2-303.11: Except for a plain ring such as a wedding band, while preparing food, food employees may no wear jewelry on their arms or wrists

39 Wiping cloths stored improperly throughout kitchen. 15A NCAC 18A .2653 ref. 3-304.14(B-E) Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at proper concentration and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Chemical sanitizing solution shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment.
Single-use disposable sanitizer wipes shall be used in accordance with EPA-approved manufacturer's label use instructions

44 Some employees change gloves without washing hands. Hands must be washed between glove changes and any other time they may be potentially contaminated.

45 Replace all the torn gaskets in the make units and walk in units. (Repeat) / Continue to remove all cracked, rusted, and damaged utensils as they are no longer easily cleanable (cracked plastic, rusting mixer, broken strainer basket, etc.). / Rusted/deteriorating components of underside brackets of 2 vat sink must be properly addressed, removed, or repaired. / Try to remove rusting under air drying side of dish machine. / Frost build up in walk in freezer must be addressed. Freezer door does not appear to continuosly seal properly. / Replaced damaged faucet handle of hot tap of 2 vat warewashing sink.

46 Rinse gauge on dish machine is not measuring correctly during rinse cycle. Repair. 15A NCAC 18A .2654 ref. 4-204.118(A): Warewashing machines that provide a fresh hot water sanitizing rinse shall be equipped with a pressure gauge or similar device that measures and displays the water pressure in the supply line immediately before entering the warewashing machine.

51 Trash can in employee restroom uncovered. 15A NCAC 18A .2655 ref. 5-501.17: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins

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Spell

53 Ceiling paneling in walk in cooler is beginning to separate, forming an uncleanable surface (Repeat). Repair to be smooth and cleanable. Replace missing cam lock covers in both walk in units (Repeat). Floor and tile grouting needed throughout facility, particularly around walk in thresholds and 2 vat warewashing sink. / Metal door frames and tiles at several door thresholds are deteriorating.

54 Lighting measure below required minimum 20 foot candle (fc) intensity in the following areas: men's restroom toilets and handsinks (4-11fc), women's toilets and handsinks (4-14fc), and employee restroom (4fc).

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Spell