

Food Establishment Inspection Report

Score: 97

Establishment Name: CAPTAIN TOM'S SEAFOOD

Establishment ID: 3034012914

Location Address: 1265 HWY 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: TRIXONIS INC

Telephone: (336) 996-5951

☒ Inspection ☐ Re-Inspection ☐ Educational Visit

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 06/11/2025 Status Code: U

Time In: 1:45 PM Time Out: 4:40 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 2

No. of Repeat Risk Factor/Intervention Violations: 0

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

Good Retail Practices

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					
30	<input checked="" type="checkbox"/> IN OUT	Pasteurized eggs used where required	1	0.5	0
31	<input checked="" type="checkbox"/> OUT	Water and ice from approved source	2	1	0
32	<input checked="" type="checkbox"/> IN OUT	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> IN OUT	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	<input checked="" type="checkbox"/> IN OUT	Plant food properly cooked for hot holding	1	0.5	0
35	<input checked="" type="checkbox"/> IN OUT	Approved thawing methods used	1	0.5	0
36	<input checked="" type="checkbox"/> OUT	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	<input checked="" type="checkbox"/> IN OUT	Food properly labeled: original container	2	1	X
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT	Insects & rodents not present; no unauthorized animals	2	1	0
39	<input checked="" type="checkbox"/> OUT	Contamination prevented during food preparation, storage & display	2	1	0
40	<input checked="" type="checkbox"/> OUT	Personal cleanliness	1	0.5	0
41	<input checked="" type="checkbox"/> OUT	Wiping cloths: properly used & stored	1	0.5	0
42	<input checked="" type="checkbox"/> OUT/N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT	In-use utensils: properly stored	1	0.5	0
44	<input checked="" type="checkbox"/> OUT	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	<input checked="" type="checkbox"/> OUT	Single-use & single-service articles: properly stored & used	1	0.5	0
46	<input checked="" type="checkbox"/> OUT	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	<input checked="" type="checkbox"/> OUT	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0.5	0
48	<input checked="" type="checkbox"/> IN OUT	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	<input checked="" type="checkbox"/> IN OUT	Non-food contact surfaces clean	1	0	0
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT/N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	<input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	2	1	0
52	<input checked="" type="checkbox"/> OUT	Sewage & wastewater properly disposed	2	1	0
53	<input checked="" type="checkbox"/> OUT/N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	<input checked="" type="checkbox"/> OUT	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	<input checked="" type="checkbox"/> IN OUT	Physical facilities installed, maintained & clean	1	0	0
56	<input checked="" type="checkbox"/> OUT	Meets ventilation & lighting requirements; designated areas used	1	0.5	0
TOTAL DEDUCTIONS:					3



Comment Addendum to Food Establishment Inspection Report

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☐ Educational Visit Status Code: U

Comment Addendum Attached? ☒ Category #: III

Email 1: Captaintomsseafood@gmail.com

Email 2: _____

Email 3: _____

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot water/three comp sink	138	salmon/walk in	38		
sanitizer (qac)/three comp sink (ppm)	200	white fish/walk in	37		
hot plate temp/dish machine	168	steak/walk in	39		
chicken/final cook	182	oyster/walk in	38		
steak/final cook	172	mashed potato/walk in	41		
popcorn shrimp/final cook	179	rice/walk in	40		
VA724SS/Oysters (walk in)	0	flounder/ice bath	37		
She crab soup/hot well	167	shrimp/ice bath	40		
clam chowder/hot well	158				
mashed potato/hot hold	159				
rice/hot hold	150				
baked potato/hot hold	154				
okra/hot hold	146				
green beans/hot hold	155				
white fish/make unit	40				
flounder/make unit	39				
shrimp/make unit	39				
potatoes/make unit	37				
crab dip mix/make unit	39				
lettuce/make unit	41				

First
Person in Charge (Print & Sign): Dellanira

Last
Melo N

First
Regulatory Authority (Print & Sign): Joseph

Last
Chrobak



REHS ID: 2450 - Chrobak, Joseph Verification Dates: Priority:

Priority Foundation: 06/13/2025 Core:

REHS Contact Phone Number: (336) 703-2618

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

● Division of Public Health ● Environmental Health Section
DHHS is an equal opportunity employer.
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● Food Protection Program



Comment Addendum to Inspection Report

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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.

- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Five pans stored as clean with sticker residue from date marking stickers. Food contact surfaces shall be kept clean to sight and touch. CDI - Pans were cleaned and residue removed. Overall utensils clean and sanitized properly.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Scallops in make unit cooler top at 40 - 46F. Shrimp in make unit at 51 - 56F. Raw chicken, hamburger, steak, and whitefish in low boy cooler at 44-46F. One large pan of white fish in ice bath at 57F. Low boy cooler with an air temperature of 48F, all other coolers functioning correctly. Time temperature control for safety foods held cold must be maintained at 41F or lower at all times. CDI: The listed food was moved to the walk in cooler where they cooled during the inspection to 38 - 41F Staff shall check temperatures regularly to verify foods are holding at correct temperatures, coolers shall be closed when not in active use to maintain temperatures, any cold held foods prepared must be cooled to 41F or lower prior to moving to make units as they are not designed to cool foods.
- 33 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) Low boy cooler had an air temperature of 48F and was holding multiple TCS foods at over 41F. Equipment for cooling and holding cold food shall be sufficient in number and capacity to provide required food temperatures. Foods were removed from the cooler. The establishment has contacted a repair person who is to arrive the morning of 6/12. Establishment must have cooler repaired by 6/13 and verified by REHS prior to resuming use of the cooler. Establishment shall contact Joseph Chrobak at Chrobajb@forsyth.cc or (336) 703-2618 for verification. The cooler must be kept empty until repaired AND verified by the REHS.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C) One large barrel of sugar and two small bins of breeding mix did not have labels. Working containers holding food or ingredients that are removed from their original packages shall be identified with the common name of the stored food. CDI: PIC labelled the containers.
- 48 4-501.14 Warewashing Equipment, Cleaning Frequency (C) Doors and top of the dish machine need to be cleaned to remove dried food debris. Ware washing equipment shall be cleaned at least every 24 hours. Clean the dish machine to remove dried on debris.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Cleaning needed on shelving in dry storage to remove flour and debris. Cleaning needed on wheels of fryers and under door handles to remove accumulated grease. Non food contact surfaces shall be kept clean.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) As noted in transitional addendum, Floor repair needed throughout for broken tiles and grout. Repair needed on wall under three compartment sink to seal hole. Seal pipe and cable entries into the ceiling. Recaulk prep and hand washing sinks to the walls. Repair damaged wooden door frames. Physical facilities shall be kept in good repair.