Food Establishment Inspection Report

Establishment Name: CAPTAIN TOM'S SEAFOOD								
Location Address: 1265 HWY. 66 SOUTH								
City: KERNERSVILLE	State: North Carolina							
Zip: 27284 Cou	unty: 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 Supply							

Establishment ID:	3034010058						
Date: 01/12/2022 Time In: 2:10 PM	_Status Code: A Time Out: 5:40 PM						
Category#: III							
FDA Establishment Type: Full-Service Restaurant							
No. of Risk Factor/Intervention Violations: 3							

Good Retail Practices

No. of Repeat Risk Factor/Intervention Violations: 1

Score:

		V	<i>y</i> IV	luli	icipal/Community On-Site Supply						
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											
_	_						, OU1	_	CDI	R	۷R
Sı	upe	ervis	ion		.2652						
1	X	оит	N/A		PIC Present, demonstrates knowledge, & performs duties	1		0			
2	M	оит	N/A		Certified Food Protection Manager	1		0			
Er	mp	loye	e H	ealt	h .2652						
3	×	оит			Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0			
4	X	оит			Proper use of reporting, restriction & exclusion	3	1.5	0			
5	X	оит			Procedures for responding to vomiting & diarrheal events	1	0.5	0			
				nic I	Practices .2652, .2653	1.		_			
5 7	-	OUT	_	Н	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose, and mouth	1	0.5	-			
	, ,		_	`~-	<u> </u>		0.3	10			
B		OUT		oni	tamination by Hands .2652, .2653, .2655, .265 Hands clean & properly washed	4	2	0			
9	Ĺ.,	оит		N/O	No bare hand contact with RTE foods or pre- approved alternate procedure properly followed	4	2	0			
10	M	OUT	N/A	H	Handwashing sinks supplied & accessible	2	1	0			
		ove	_	ourc	• ''						
	/ `	оит	_		Food obtained from approved source	2	1	0			
_	-	оит	-	1)¥¢		2	1	0			
	ŕ	оит оит		N/O	Required records available: shellstock tags,	2	1	0			
				Ш	parasite destruction	_		L			
					Contamination .2653, .2654	-					
	-	OX(T OUT	-	N/O	Food separated & protected Food-contact surfaces: cleaned & sanitized	3	1.5	0	Х		
_	f `			Н	Proper disposition of returned, previously served,	+	1.5	Н			
		ОИТ			reconditioned & unsafe food	2	1	0			
		OUT			Proper cooking time & temperatures	3	1.5	0			Π
	/ `	OUT	-	-		3	1.5	-			
		оит				3	1.5	-			
		оит			Proper hot holding temperatures	3	1.5	0			
	-	о) (т	-	-	Proper cold holding temperatures	3	135	0	Х	Χ	
	Т	о)∢ т оит		Н	Proper date marking & disposition Time as a Public Health Control; procedures &	3	1.5	0	Х		
_	L		I	Ш	records	Ĺ	L	Ĺ			
		_			Consumer advisory provided for raw/	_					
	L	оит		Ш	Consumer advisory provided for raw/ undercooked foods	1	0.5	0			
Hi	gh	ly S	usc	epti	ble Populations .2653	_					
		оит			Pasteurized foods used; prohibited foods not offered	3	1.5	0			
	_	nica			.2653, .2657	-					
_	-	OUT		-	Food additives: approved & properly used	1	_	0			
	, ,	оит	_	ш	Toxic substances properly identified stored & used	2	1	0			
		OUT			ith Approved Procedures .2653, .2654, .2658 Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2	1	0			
	\perp				on gon passaging sitteria or in tool plan	\perp					

	Good Retail Fractices										
	G	ood	Reta	ail P	ractices: Preventative measures to control the addition of pa	tho	gens	, ch	nemica	als,	
L					and physical objects into foods.	_					
С	Compliance Status		OUT			CDI	R	VR			
Sa	ife	Food	an	d Wa	ater .2653, .2655, .2658						
30	IN	OUT	Ŋ (A		Pasteurized eggs used where required	1	0.5	0			
31	Ж	OUT			Water and ice from approved source	2	1	0			
32	IN	оит)X A		Variance obtained for specialized processing methods	2	1	0			
Fo	Food Temperature Control .2653, .2654										
33	Х	оит			Proper cooling methods used; adequate equipment for temperature control	1	0.5	0			
34		OUT		≫	Plant food properly cooked for hot holding	1	0.5	0			
-	- 1	OUT	N/A	N/O	Approved thawing methods used	1	0.5	0		Ш	
36)X	OUT		Ш	Thermometers provided & accurate	1	0.5	0			
		lder	ntific	atio							
37	X	OUT			Food properly labeled: original container	2	1	0			
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657											
38	×	оит			Insects & rodents not present; no unauthorized animals	2	1	0			
		оит			Contamination prevented during food preparation, storage & display	2	1	0			
40	ж	OUT			Personal cleanliness	1	0.5	0			
-		OUT			Wiping cloths: properly used & stored	1	0.5	0			
42	M	OUT	N/A		Washing fruits & vegetables	1	0.5	0			
Pı	оре	er Us	se o	f Ute	ensils .2653, .2654						
43	M	OUT			In-use utensils: properly stored	1	0.5	0			
44	M	оит			Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0			
45	×	оит			Single-use & single-service articles: properly stored & used	1	0.5	0			
46	×	OUT			Gloves used properly	1	0.5	0	<u> </u>		
Ut	tens	sils a	and	Equ	ipment .2653, .2654, .2663			_		_	
47	IN	% (т			Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	1	0%5	0			
48	×	оит			Warewashing facilities: installed, maintained & used; test strips	1	0.5	0			
49	M	OUT			Non-food contact surfaces clean	1	0.5	0			
Pi	nys	ical	Faci	litie	s .2654, .2655, .2656						
50	M	OUT	N/A		Hot & cold water available; adequate pressure	1	0.5	0			
-	-	OUT			Plumbing installed; proper backflow devices	2	1	0			
52	M	OUT		\square	Sewage & wastewater properly disposed	2	1	0		Ц	
53	×	оит	N/A		Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0			
54		о) (т			Garbage & refuse properly disposed; facilities maintained	1	0.5			Ц	
55	IN	о)(т			Physical facilities installed, maintained & clean	1	0.5	Ø		H	
56	×	оит			Meets ventilation & lighting requirements; designated areas used	1	0.5	0			
					TOTAL DEDUCTIONS:	2					
D1											



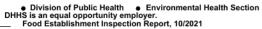


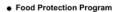
Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034010058 Establishment Name: CAPTAIN TOM'S SEAFOOD Date: 01/12/2022 Location Address: 1265 HWY. 66 SOUTH X Inspection Re-Inspection State: NC City: KERNERSVILLE Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27284 Water sample taken? Yes X No Category #: III Email 1:captaintomsseafood@gmail.com Municipal/Community On-Site System Water Supply: Permittee: JIMMY PALOUMBAS Email 2: Telephone: (336) 996-5951 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 0 56 roast tomato grill make unit 45-56 Candice Jones 41 70 front make unit lettuce eggs 40 41 shrimp tomato 40 172 final rinse dish machine feta 100 148 chlorine collards steam unit sani bucket 153 sweet potato 137 green bean 205 fish final cook 208 shrimp 178 broiled fish 38 walk in ribs 40 slaw 38 fish 38 potato 45 broiler make unit potato 45 mozzarella 35 scallop 54 1 pc flounder 38 oyster 40 shrimp

1.0 = C First Last Person in Charge (Print & Sign): Candice **Jones** First Last Regulatory Authority (Print & Sign): Nora Sykes

> REHS ID: 2664 - Sykes, Nora Verification Required Date:









Comment Addendum to Inspection Report

Establishment Name: CAPTAIN TOM'S SEAFOOD Establishment ID: 3034010058

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.

- 15 3-302.11 Packaged and Unpackaged Food Separation, Packaging, and Segregation (P)- In drawers under grill: ground beef in drawer above steak and fish. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. CDI-Foods stacked appropriately.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Eggs in front make unit, potatoes and one piece of flounder and mozzarella in broil unit, roasted tomatoes in sandwich make unit all above 41F as noted in temperature log. Maintain TCS foods at 41F or below. CDI-PIC discarded foods.
- 23 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf)/3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P)- Boiled eggs, roasted tomatoes, chopped tomatoes, cooked onion with no datemark. Ribs datemarked as cooked on 1/4 exceeded 7 day hold time. Date mark all TCS foods that are ready-to-eat once opened or prepared and held more than 24hrs. Discard the food requiring date labels once time/temperature window has expired, if it is not been labeled, or if the label is incorrect. CDI-Foods discarded by PIC.
- 47 4-202.11 Food-Contact Surfaces Cleanability (Pf)- Dicer guide chipped and in poor repair. Multiuse food-contact surfaces shall be smooth, in good repair, free of sharp angles, and finished to have smooth seams and joints. CDI-Removed from service. //4-501.11 Good Repair and Proper Adjustment Equipment (C)- Torn gaskets in the following: front make unit, broiler make unit, grill area make unit, front servers line cooler. Drink machine near large ice machine functions with ice bin open.
- 54 5-501.114 Using Drain Plugs (C)- Drain plugs missing.
- 55 6-201.11 Floors, Walls and Ceilings Cleanability (C)- Low grout throughout. One missing ceiling tile over beer cooler in back. Install threshold where produce (beer) cooler meets floor. Some cracks in wall tiles. Fill holes in ceilings at pipe penetrations. // 6-501.12 Cleaning, Frequency and Restrictions (C)- Clean vent and ceiling around vent on hot food line.

Additional Comments

Establishment no longer has a need for 2 compartment sink variance. Three compartment sink has been installed at some point in the past.