



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
 FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	1:38pm	TIME OUT	4:22pm
DATE	10-11-16	PAGE	1 of 3

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Captain D's	OWNER: Ken & Melinda Byington, dba WTL Enterprises	PERSON IN CHARGE: Shelly Yuengel
ADDRESS: 1710 West Columbia	ESTABLISHMENT NUMBER: 4622	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-6887	FAX: na
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
ESTABLISHMENT TYPE: <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL: <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY: <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
<b>Employee Health</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<b>Approved Source</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
<b>Protection from Contamination</b>				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance    OUT = not in compliance N/A = not applicable    N/O = not observed COS=Corrected On Site    R=Repeat Item			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
<b>Food Temperature Control</b>					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge, Title: <i>Shelly Yuengel</i>	Shelly Yuengel	Date: October 11, 2016
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573) 431-1947
	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 10-27-16



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Captain D's		ADDRESS 1710 West Columbia	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot hold fish	158	Sandwich prep cooler amb	50
Hot hold chicken	140	McCall freezer #1 & #2	10, 0
Hot hold: grn beans, mac chz, rice	168,192,156	Fish cooler amb	32
Hot hold corn	170	Slaw cooler amb	30
Cold hold: lettuce, cheese	50, 51	Condiment cooler #1 & #2	38, 32

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-501.16B	Lettuce, cheese and baked potatoes were measured at a temperature of 50F in the sandwich prep cooler. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. The ambient temperature of the this unit was 48-50F. According to the manager, the food was prepared within the last two hours. This food was moved to the walk-in cooler. Do not place anything inside the sandwich prep cooler until it has been repaired and has been demonstrated to maintain food temperatures of 41F or less.	10-27-16	
4-601.11A	Food residue was observed on the upper interior surfaces of the microwaves across from the fryers. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interiors.	10-11-16	
7-201.11B	Spray bottles of degreaser were observed hanging from wire shelving above the drain boards of the three compartment sink. Toxic materials shall be stored where they cannot contaminate food, food contact surfaces, single use items and clean linens. COS by removing the cleaners.	COS	
4-601.11A	Food residue was observed on knives in storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by moving these items to ware washing.	COS	
4-601.11A	Food residue was observed on equipment in clean storage in the ware washing area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize soiled equipment in the clean storage area.	10-11-16	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
6-301.12	Paper towels were not available at the hand wash sink near the fryers. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by replacing paper towels.	COS	
4-601.11C	Food residue was observed on the inside, outside, and in the door seals of the fryer freezers. Non-food contact surfaces shall be kept clean. Please clean the freezer surfaces and door seals.	10-27-16	
4-601.11C	Food residue was observed on the inside, outside, and in the door seals of the fish cooler. Non-food contact surfaces shall be kept clean. Please clean the cooler surfaces and door seals.		
4-501.11B	The door seals of the McCall fryer freezer were observed to be broken and accumulating food debris. Door seals shall be kept in good repair. Please replace the door seals.		
4-601.11C	An accumulation of food debris was observed on shelving below the grill, the microwave and on horizontal surfaces in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all counter, shelving and equipment surfaces in the kitchen.		
4-601.11C	An accumulation of food residue was observed on areas surrounding the cold wells of the sandwich prep cooler. Non-food contact surfaces shall be kept clean. Please clean this area.		
3-305.11	Condensation from the corn-on-the-cob hot holding unit was observed dripping back into the corn-holding unit from corroded and soiled open steel shelving holding water conditioning equipment. Food shall be protected from sources of contamination. COS by moving the corn hot-holding unit.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: Shelly Yuengel Date: October 11, 2016

Inspector: John Wiseman Telephone No. (573) 431-1947 EPHS No. 1507 Follow-up:  Yes  No Follow-up Date: 10-27-16



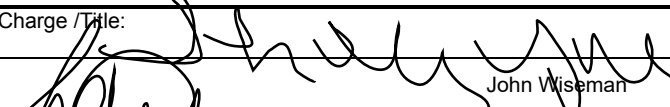
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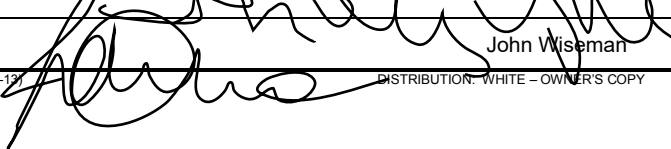
ESTABLISHMENT NAME Captain D's		ADDRESS 1710 West Columbia		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in cooler		36			
Walk-in freezer		0			

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4-202.11A	Broken plastic lids and containers were observed in clean storage in the ware washing area. Multi-use food contact surfaces shall be free of cracks, breaks and imperfections that inhibit effective cleaning and sanitizing. Please remove damaged equipment from service.	10-27-16	SH

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4-901.11A	Various cleaned pieces of equipment were observed wet nested in clean storage in the ware washing area. After cleaning and sanitizing, equipment shall be air dried. Please air dry equipment after cleaning.	10-27-16	SH
4-501.11B	The door seals of the walk-in cooler were observed to be broken and dirty. Door seals shall be maintained in good repair. Please replace the door seals.		
4-601.11C	Food residue and mold was observed on the surface of the rolling carts in the walk-in cooler. Non-food contact surfaces shall be kept clean. Please clean the carts.		
4-601.11C	An accumulation of debris was observed in the door glides of the dessert cooler at the service counter. Non-food contact surfaces shall be kept clean. Please clean the door glides.		
6-501.12A	An accumulation of dust and debris was observed on the fan covers on the cooling units in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the fan covers.		
5-501.113	The facility dumpster lids were open. Please close the dumpster lids to discourage pests and rodents.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Shelly Yuengel Date: October 11, 2016

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