



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

TIME IN	10:55 am	TIME OUT	1:33 pm
DATE	Jan. 14, 2016	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 and Melinda Byington DBA WTL Enterprises	PERSON IN CHARGE: Shelly Ditch
ADDRESS: 1710 West Columbia	ESTABLISHMENT NUMBER: 4622	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)756-6887	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<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"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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		
	Protection from Contamination				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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" 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		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input 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					Utensils, Equipment and Vending		
<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		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Shelly Ditch</i>	Shelly Ditch	Date:	January 14, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Jan. 29, 2016



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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
Ambient, display cooler		41	Ambient, service counter cooler		35
Ambient, drive-up window cooler		38	Fish, deep fryer		168
White fish, deep fryer		159	Shrimp, hot hold		199
Fish, hot hold		169	Okra, hot hold		159
Shrimp, deep fryer		191	Mac and cheese, hot hold		158

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
7-102.11	Container "pods" of clothes detergent and gallon containers of liquid detergent that are repackaged for retail were not labeled. Containers of poisonous or toxic materials shall bear a legible manufacturer's label. Please label all containers of chemicals for retail with the manufacturer's label.	1/14/16	SD
4-601.11A	Single-use cups stored beneath the tea dispensers in the drive-up service area were soiled with spilled debris. Please dispose of cups. CORRECTED ON SITE by disposing of cups	COS	SD
4-601.11A	Mold observed on the deflector of the ice maker. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, and air dry both top and bottom sections of the ice maker.	1/15/16	
4-601.11A	Black debris observed on the inside of the ice bucket. Please wash, rinse, sanitize ice bucket daily.	1/14/16	
4-601.11A	The ice scoop was stored on the top of the ice maker which had debris on it. Please store ice scoop in a container or on a surface that is washed, rinsed, and sanitized daily.	1/14/16	
4-602.11A	Food trays were observed being wiped with a sanitizer cloth, then immediately restacked for use. Food contact surfaces shall be washed, rinsed, sanitized, air dried. Please clean trays as a food-contact surface.	1/14/16	
4-601.11A	Debris observed on knife hanging on magnetic strip. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize, air dry knife. CORRECTED ON SITE by wash, rinse, sanitize.	COS	
4-202.11A	A plastic food container, stored above 3-vat sink, was crazed and cracked. Food contact surfaces shall be free of imperfections. Please dispose. CORRECTED ON SITE by disposing of container.	COS	
3-306.11	Cut lemons are held on the customer-self service beverage counter without protection. Food on display shall be protected from contamination by use of food guards, display cases, or other effective means. Please protect lemons from contamination.	1/15/16	

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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-501.13	The vents for the mechanical fans in both bathrooms had an accumulation of dust. Ventilation systems shall be kept clean. Please clean as often as needed to keep clean.	1/29/16	SD
4-601.11C	The toilet seat in the women's bathroom was cracked and rough, preventing effective cleaning. Please replace toilet seat.	1/29/16	
4-601.11C	Accumulation of debris observed in the cabinet below the customer self-service soda dispenser. Please clean non-food contact surfaces as often as needed to prevent debris accumulation.	1/15/16	
3-602.11B	Gallons of tea that were prepared on-site and packaged for retail were not labeled. Please label with the ingredients if made from two or more ingredients, the quantity, and name and place of business.	1/14/16	
3-302.11	A container of orange liquid with a pump installed, stored in the dessert display cooler, was not labeled. Please label all containers of food with the name of the contents.	1/14/16	
3-304.12B	The handle of the in-use scoop was in contact with the sugar stored in a bulk container. Please store handles of in-use utensils above the surface of non-potentially hazardous food.	1/14/16	
6-501.12A	Accumulation of debris and grease under fryers and behind adjacent McCall cooler. Please clean as often as needed to keep clean.	1/29/16	
6-202.15A	Daylight was observed between the door and frame of the back entry door. Outer openings shall be sealed to reduce pest entry points. Please seal door.	1/29/16	
6-202.11A	The fluorescent bulb cover in the walk-in freezer was broken. Please shield bulb or replace cover.	1/29/16	
3-302.11A	Hushpuppy mix was stored on the floor in the outside storage unit. Food shall be stored at least six inches off floor. CORRECTED ON SITE by placing mix on shelf.	COS	

EDUCATION PROVIDED OR COMMENTS

NOTE: The exit interview was interrupted when computer shut down. Exit interview scheduled for January 15, 2016.
 NOTE: Exit interview was conducted from approximately 1:35 pm to 1:55 pm on January 15, 2016.

Person in Charge /Title: <i>Shelly Ditch</i> Shelly Ditch		Date: January 14, 2016	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Jan. 29, 2016



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Rice, hot hold		139	Green beans, hot hold		146
Water, rethermolizer		209	Ambient, Delfield prep cooler, bottom		39
Cut lettuce, Delfield prep cooler, top		39	Cheese, prep cooler, top		39
Ambient, McCall refrigerator/freezer		38/0	Ambient, cooler below broiler		31
Ambient, walk-in cooler		34	Ambient, walk-in freezer		0

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2-301.14 2-301.12	Employees were observed not washing hands when changing gloves, one employee rinsing hands in water and drying on pants, and another wiping hands on seat of pants without washing hands afterwards. Hands shall be washed when putting on new gloves. Hands shall be dried with disposable towel. Please ensure all employees know when and how to wash hands.	1/14/16	SD
3-701.11 3-501.1	Whole, cooked potatoes in the walk-in cooler had temperatures ranging from 39 to 49F. These potatoes were placed in the cooler yesterday. Please cool foods by the following method: place foods in single layer in a pan nested in another pan of ice water. Cover loosely and allow to vent. Monitor so that food temp falls from 135F to 70F in two hours and from 70F to 41F in an additional four hours. If the first benchmark is not met, reheat to 165F and begin timing again. If second benchmark is not met, discard food. NOTE: potatoes with temperatures were greater than 41F were discarded.	1/14/16	SD
3-501.14	Whole, cooked potatoes were being cooled on the prep table without monitoring. Internal temperatures ranged from 91 to 130F after two hours. Please use correct cooling method as outlined above. NOTE: employee began process of reheating during visit, but visit was completed before potatoes reached 165F.	1/14/16	
NOTE	TEMPERATURES, continued, in degrees Fahrenheit, held in walk-in cooler Cooked corn on cob - 40 Cooked rice - 40 cooked g. beans - 39 whole, cooked potatoes - 39 to 49 whole, cooked potatoes, cooling - 91 to 130 (on prep table at room temperature)		

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5-501.113	The dumpster lid was open, and both lids were broken. Outside dumpsters shall have tight-fitting lids and kept closed. Please have dumpster company repair or replace lids.	1/29/16	SD
5-501.115	A deep fryer was stored in the dumpster enclosure. The fryer had debris, grease, and water in it. Unused equipment shall be removed from premises and dumpster enclosures kept free of litter and unused equipment. Please remove fryer and clean area.	1/29/16	
4-601.11C	The creases on the doors of the service counter cooler had an accumulation of debris. Please clean as often as needed to keep clean.	1/14/16	

EDUCATION PROVIDED OR COMMENTS

Employee was coached through correct cooling procedure.
 NOTE: This inspection was conducted simultaneously with a Risk Factor study inspection.

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Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: Jan. 29, 2016