



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

TIME IN	12:10 pm	TIME OUT	2:35 pm
DATE	Mar. 3, 2015	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: Autumn Montgomery
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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" 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 checked="" 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 type="checkbox"/> IN <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 type="checkbox"/> IN <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 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 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Autumn Montgomery</i>	Autumn Montgomery	Date:	March 3, 2015
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:	March 10, 2015



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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
White-Fish, deep fryer		172	Fish, hot hold		167
Crab, hot hold		152	Ambient, walk-in cooler		39
Ambient, walk-in freezer		0	Rice, reheat in microwave		119-135
Water, corn cooker		203	Ambient, McCall refrigerator		42
Ambient, McCall freezer		25	Cooler beneath roller oven, ambient		39

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
4-702.11	Food serving trays were wiped with sanitizer cloth between uses. Please wash, rinse, and sanitize trays between uses.	3/3/15	am
4-601.11A	Debris observed on the blade and holster of the table-mounted can opener. Please wash, rinse, and sanitize blade at least every four hours, and holster as often as needed to keep clean.	COS	am
4-601.11A	A Hamilton Beach crock pot, stored on the dry storage shelf, had debris on its inside and outside surfaces. Food contact surfaces shall be clean to sight and touch. Please clean.		
3-201.11A	Quart jars of unlabeled honey were observed in a Ball mason jar box. Honey labeled as "WTX" from Farmington, MO was displayed for sale at the front counter. Food shall be obtained from an inspected and approved source. Please provide inspection of facility in which honey is processed, or remove all honey that is not under inspection from premises.		
3-501.14A	Green beans were being cooled in the walk-in cooler. The temperatures were between 97 and 110F. According to employee, these beans were placed in the cooler approximately 2 hours previously. Food shall be cooled from 135F to 70F within two hours, then from 70 to 41F within an additional four hours. Please reheat these green beans to 165F for 15 seconds, then place in shallow pans and ice, vent corners, stir, and monitor. If time/temperature requirements are not met, reheat to 165F for 15 seconds and begin timing. If not at 41F at the end of six hours, discard food. COS by reheating beans to 165F		
NOTE	Temperatures, continued: Ambient, display case, serving line 40		

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
5-205.11B	A tea filter holder was stored in the vat of the handwashing sink next to the tea brewer. Handwashing sinks shall be used only for handwashing and shall be accessible at all times. Please use handwashing sinks only for handwashing.	3/3/15	am
3-304.14	A wet cloth was observed beneath the handwashing sink in the warewash area. Wet wiping cloths shall be stored in sanitizer between uses.	3/3/15	am
3-305.11A	Ice was observed dripping from condenser and ceiling of walk-in freezer onto food packages. Food shall be protected from contamination from drippage. Please remove all ice, protect packages from drippage, and have freezer serviced to prevent ice accumulation.	3/10/15	
6-501.12A	Debris observed on the freezer floor. Please clean as often as needed to keep clean.	↓	
4-204.112	Thermometers were not found in several of the coolers/freezers. Please ensure thermometers are located in a convenient-to-read location in the warmest part of the units.		
4-501.11A	Water and debris observed in the counter display cooler. Please determine source of water, repair, and clean unit.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, prep table, bottom		33	Cheese, prep table, top		39
Cut lettuce, prep table, top		39	Slaw, cold hold		39
Rice, hot hold		172	Green beans, hot hold		168
Ambient, cooler beneath hot hold		42	Ambient, Delfield freezer		30
Ambinet, drive-up window cooler		32	Ambient, cooler beneath service counter		43

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4-202.11A	Deeply grooved, black areas were observed on the cutting board attached to the prep table. Food contact surfaces shall be clean to sight and touch, smooth, and free of imperfections. Please resurface or replace.	3/10/15	dm ↓
3-403.11A	Rice that was reheated in the microwave for hot holding had an internal temperature between 119 and 135F. Green beans that were reheated for hot holding had an internal temperature of 135F. Food that is reheated shall be heated to an internal temperature of 165F for 15 seconds. Please use a food thermometer to check food temperatures for cooking and reheating. COS by reheating rice to 179F and reheating green beans to 165F.	COS	
2-301.14H	Employee observed putting on gloves without washing hands. Employees shall wash hands between glove use. Please ensure employees know when to wash hands.	3/3/15	
4-601.11A	Accumulation of debris and/or mold observed on the soda dispensing nozzles (round part) in the drive-up window area. Food contact surfaces shall be clean to sight and touch. Please disassemble, wash, rinse, sanitize daily.	3/3/15	
4-601.11A	Debris/mold observed on the dispensing nozzles of the customer self-serve soda dispenser. Please disassemble, wash, rinse, sanitize daily.	3/3/15	
NOTE	The Delfield freezer next to the deep fryers had an ambient temperature of 30. The food held in this unit was still frozen. Please monitor temperature to ensure it maintains temperature below 32F and keeps food frozen.		

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4-601.11C	Debris observed in the creases of the door seals on the prep table. Please clean as often as needed to keep clean.	3/10/15	dm ↓
4-501.11A	A seal on the right side door of the prep table was torn. Equipment shall be maintained in good repair. Please replace torn seal.	3/10/15	
3-307.11	An employee drink was stored on the table where shrimp was being prepped. Employee drinks shall be stored where contamination of food, linens, equipment, or single use items cannot occur. Please store employee food in a designated location where food is protected.	3/3/15	
4-601.11B	An accumulation of baked on debris observed on the sprockets and rollers of the conveyer cooker, stored next to the prep table. Please clean as often as needed to keep clean.	3/10/15	
4-203.11B	The thermometer used for food measured temperatures from 50 to 550F. Food thermometers shall measure temperatures from 0 to 220F. Please supply food thermometers that measure in this range.		
4-601.11C	Accumulation of debris and ice observed on the inside of the McCall freezer. Please remove ice, clean, and service unit to prevent ice build-up.		
4-501.11A	Torn seal on the door of the Delfield freezer. Please replace to keep equipment in good repair and functioning properly.		
6-202.15A	Daylight was observed beneath one drive-up window. Please seal to prevent pest entry.		

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