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

TIME IN 10:20 am	TIME OUT 2:43 pm
DATE July 18, 2017	PAGE 1 of 5

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: Benjamin Gibson

ADDRESS: 1710 West Columbia	ESTABLISHMENT NUMBER: 4622	COUNTY: St. Francois

CITY/ZIP: Farmington 63640	PHONE: 573/756-6887	FAX: none	P.H. PRIORITY: ■H ☐M ☐L

ESTABLISHMENT TYPE

☐ BAKERY   ■ RESTAURANT   ☐ C. STORE   ☐ SCHOOL   ☐ CATERER   ☐ SENIOR CENTER   ☐ DELI   ☐ SUMMER F.P.   ☐ GROCERY STORE   ☐ TAVERN   ☐ INSTITUTION   ☐ TEMP.FOOD   ☐ MOBILE VENDORS

PURPOSE

☐ Pre-opening   ■ Routine   ☐ Follow-up   ☐ Complaint   ☐ Other _____

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
☐ Approved ☐ Disapproved ■ Not Applicable	■ PUBLIC ☐ PRIVATE	■ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
License No. _____		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
IN ☒OUT	Person in charge present, demonstrates knowledge, and performs duties			☒IN OUT N/O N/A	Proper cooking, time and temperature		
Employee Health				☒IN OUT N/O N/A	Proper reheating procedures for hot holding		
☒IN OUT	Management awareness; policy present			IN ☒OUT N/O N/A	Proper cooling time and temperatures		
☒IN OUT	Proper use of reporting, restriction and exclusion			☒IN OUT N/O N/A	Proper hot holding temperatures		
Good Hygienic Practices				IN ☒OUT N/A	Proper cold holding temperatures		
☒IN OUT N/O	Proper eating, tasting, drinking or tobacco use			☒IN OUT N/O N/A	Proper date marking and disposition		
☒IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O ☒N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				**Consumer Advisory**			
IN ☒OUT N/O	Hands clean and properly washed			IN OUT ☒N/A	Consumer advisory provided for raw or undercooked food		
☒IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			**Highly Susceptible Populations**			
IN ☒OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O ☒N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				**Chemical**			
☒IN OUT	Food obtained from approved source			IN OUT ☒N/A	Food additives: approved and properly used		
IN OUT ☒N/O N/A	Food received at proper temperature			IN ☒OUT	Toxic substances properly identified, stored and used		
☒IN OUT	Food in good condition, safe and unadulterated			**Conformance with Approved Procedures**			
IN OUT N/O ☒N/A	Required records available: shellstock tags, parasite destruction			IN OUT ☒N/A	Compliance with approved Specialized Process and HACCP plan		
Protection from Contamination							
IN ☒OUT N/A	Food separated and protected						
IN ☒OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT ☒N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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

Person in Charge /Title: Benjamin Gibson	Date: July 18, 2017
Inspector: Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390	Follow-up: ■ Yes ☐ No Follow-up Date: July 25, 2017

MO 580-1814 (9-13)   DISTRIBUTION: WHITE – OWNER'S COPY   CANARY – FILE COPY   E6.37

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

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Captain D's	1710 West Columbia	Farmington 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Water in corn on cob cooker	199	Delfield sandwich prep cooler, bottom: ambient, corn	32, 41
Hot hold: baked potato, rice	181, 181	Delfield sandwich prep cooler, top: cut lettuce, cheese	40, 38
Shrimp, fish in broiler	188, 182	Cooler under broiler: ambient, cooked chicken	29, 34
Fish, fryer	158 to 191	McCall refrigerator/freezer: ambient, fish	39, 40 /8
Slaw, on ice	37-39	Hot hold, steam: g. beans, rice, mac & cheese	148, 146, 137

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
2-101.11A	When an employee was asked for the person in charge, I was told that there was no one in charge. There shall be a person in charge who is knowledgeable about food safety on site during all hours of operation. Please ensure there is always a knowledgeable PIC on site.	7/18/17	
2-301.14	Several staff were observed putting on gloves without first washing their hands. Hands shall be washed before putting on a clean pair of gloves. An employee was observed braiding her hair in the storage aea, then moving to the drive-up window for work without washing hands. Employees shall wash hands after touching parts of their body, and before beginning food service work. Please educate and enforce all staff on when and how to wash their hands.	7/18/17	
4-601.11A	Dark debris, possibly mold, was observed on the deflector of the ice maker. Food contact surfaces shall be clean to sight and touch. Please dispose of ice, wash, rinse, sanitize, and air dry ice maker before returning to service.	7/19/17	
4-601.11A	All Panasonic microwaves were observed with food debris on their inside, especially doors. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize microwaves a minimum of every four hours while in continual use, more often if needed to keep clean.	7/18/17	
4-601.11A	The cooler under the broiler was dirty on the inside, the seal creases, and mold was growing in the area where the door closes. Please wash, rinse, and sanitize this cooler to reduce mold growth.	7/18/17	
3-302.11A	Raw fish was stored above fully-cooked chicken and scampi sauce in the cooler under broiler. Raw animal-derived foods shall be stored below all other food. COS by moving chicken and sauce to top shelf.	COS	
4-601.11A	Debris observed on a serving tray, stored on the bagging table. Please wash, rinse, and sanitize. COS by moving to 3-vat sink for cleaning and sanitizing.	COS	

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
3-304.12C	The ice scoop was stored in a container on top of the ice maker. Mold was observed on the inside of the container. In-use utensils shall be stored on a clean and sanitized surface. Please wash, rinse, and sanitize the ice scoop and its holder at least daily.	7/18/17	
3-304.12B	The handle of an in-use scoop was in contact with the sugar in the bulk container stored by the handwashing sink by the tea brewer. In-use utensils shall be stored with their handle above the surface of the food in non-potentially hazardous food. Please store with handle above food.	7/18/17	
6-501.18 5-205.11B	The handwashing sink by the tea brewer was stained brown from dumping tea into it. A tea filter holder was stored in the vat. Handwashing sinks shall be kept clean and shall be used only for handwashing. Please ensure all employees use handwashing sinks only for handwashing, and keep sink clean.	7/18/17	
5-501.116	The outside surfaces of trash cans in the kitchen and food prep areas were soiled. Trash cans shall be cleaned at a frequency to prevent pest attraction. Please clean debris from all surfaces of trash cans when emptied.	7/25/17	
4-601.11C	Accumulation of debris observed in the crevices of the top door gaskets on the Delfield sandwich prep cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean door seals.	7/25/17	
4-601.11C	Accumulation of grease observed on the RPC valve by the handwashing sink (in corner). A lot of flies were observed in this area. Please clean grease off valve.	7/25/17	
6-501.12A	Accumulation of debris observed on the floor beneath the door of the cooler, located under the hot hold unit. Please clean floor in front of this cooler under the door.	7/25/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Benjamin Gibson	Date: July 18, 2017
Inspector: Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: ☑Yes ☐No Follow-up Date: July 25, 2017

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Captain D's	1710 West Columbia	Farmington 63640

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Hot hold, heat lamp: shrimp, chicken, okra	156, 187, 155
		Cooler under hot hold table: ambient, slaw	40, 34

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
4-601.11A	The plastic tea pitchers and the coffee carafe, stored by the tea and coffee brewers, were stained. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize pitchers and carafes at least daily; discard if stains cannot be removed.	7/18/17	
7-201.11	A box of Mr. Clean Magic Eraser was stored on top of a box of shortening in storage room. Chemicals shall be stored in a separate location where food cannot be contaminated. Please store Magic Erasers in a location with other chemicals.	7/18/17	
4-601.11A	Several pieces of clean equipment, stored on the rack across from the 3-vat sink, had debris on them, including a dead fly between two trays. Also, many pieces of equipment were wet nested. Please inspect all equipment and utensils on this rack, and re-clean all soiled and wet-nested items. Inspect items after cleaning before storing, and allow complete air drying before storing nested. Protect clean equipment and utensils from contamination during storage.	7/18/17	
4-202.11A	A blue food tray, stored on the clean equipment rack across from the 3-vat sink, was broken and marred; a strainer and a wire "scoop", both hanging above the 3-vat sink, were broken. Food contact surfaces shall be free of imperfections. Please discard any food equipment that is broken, cracked, marred, or other imperfections. NOTE: blue tray was voluntarily discarded.	7/18/17	
4-601.11A	Yellow debris observed on a large plastic spoon, hanging above 3-vat sink. Please re-clean and inspect after cleaning.	7/18/17	
3-302.11	Numerous flies were observed in the kitchen. Please use an approved method of pest control to reduce the number of flies in the kitchen: sticky tapes hung in areas away from food and food-related items; air curtains; keeping facility clean and frequently emptying trash; cover trash cans when not in use.	7/25/17	

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4-204.112	A thermometer was not found inside the cooler that is located under the hot hold table. Thermometers shall be placed in a convenient-to-read location in the warmest part of this unit. Please install an accurate thermometer.	7/25/17	
6-501.110B	An employee purse was stored on a hanger in an area with other employee items. The purse was in contact with a box of shortening stored beneath the hooks. Food shall be protected while in storage. Please store food in a separate location from employee items.	7/18/17	
3-305.11A	An oil filter disk was stored inside a box containing uncooked potatoes in the store room. The disk was wet in one area. According to staff, the disk most likely fell out of the box stored above the potatoes and absorbed moisture from the box of potatoes. Food shall be protected while in storage. COS by moving filter.	COS	
5-205.15B	A leak was observed in the faucet on the 3-vat sink (fitting on sprayer). Plumbing shall be maintained in good repair. Please repair leak.	7/25/17	
4-903.11A	Knives were stored between the back of the 3-vat sink and the wall. Clean equipment shall be protected while in storage. Please do not store clean equipment in any area where contamination can occur from splash or other contaminants.	7/18/17	
4-601.11C	Black mold was observed on the caulk that was between the back of the 3-vat sink and the wall. The back of the sink shall be sealed against the wall. Please remove the caulk, clean and sanitize, and then recaulk the back of the sink.	7/25/17	
5-205.15B 3-501.13	The cold water was turned off below the single-vat sink in the warewashing room where corn was being thawed. When turned on, a leak was observed in the plumbing. Food shall be thawed submerged in cold running water. Please repair leak. NOTE: corn was thawing under hot water; corn was voluntarily discarded.	7/25/17	

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Green beans, cooling in walk-in cooler	58 to 66	Ambient, drive-up window cooler	50
Rice, cooling in walk-in cooler	119 to 126	Ambient, cooler under service counter	30
		Ambient, dessert cooler	48

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3-501.14	Rice and green beans were cooling in the walk-in cooler and placed in the cooler at approximately 10:00 am. (2.5 hours previous to temping during this visit). The rice had internal temperature of 119 to 126F; the green beans from 58 to 66F. Food shall be cooled from 135F to 70F within two hours, and from 70F to 41F within an additional four hours. The time and temperature of the food shall be monitored during the cooling process. Use the following methods to facilitate cooling: place in shallow containers before placing in cooler; do not stack containers; allow steam to escape; nest containers in ice water; stir; add ice as an ingredient; use an ice paddle. If the food does not reach 70F within two hours, either reheat food to 165F for 15 seconds or discard the food. If the food does not reach 41F within an additional four hours, discard the food. NOTE: the rice was voluntarily discarded. Because this violation has been noted during previous inspections, please provide logs maintained of cooling time and temperature of all foods that are cooled. NOTE: A risk control plan was offered to help control this violation from reoccurring.	7/18/17	B℮
3-302.11A	Buns were stored with and below raw fish and raw shrimp in the walk-in freezer. Ready-to-eat foods shall be stored separately from or above raw animal-derived foods. Please store buns to prevent cross contamination.	7/18/17	
4-601.11A	Cook's thermometers, stored on shelf above hot hold area, were dirty. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize thermometers before and after use.	7/18/17	
4-601.11A	Mold and debris observed in the creases of the door gaskets and the area where the doors closed in the cooler below the service counter. Please clean and sanitize this cooler.	7/19/27	
3-501.16A	The ambient temperature of the cooler in the drive-up area was 50F. There was no potentially hazardous food stored in this unit during this visit. Please do not use this cooler for foods requiring refrigeration for safety until it is repaired or adjusted and reliably holds food at 41F or lower. Please repair/adjust thermostat.	7/25/17	

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6-501.18	Mold was observed in the vat and on the ledge of the curbing of the mop sink. Sinks shall be kept clean. Please clean mop sink vat and ledges.	7/25/17	B℮
6-501.14A	Dust was observed on the grates over the fans in the walk-in cooler. Ventilation systems shall not be a source of contamination. Please clean fans.	7/25/17	
4-204.112	A thermometer was not found on the inside of the walk-in cooler; the integral thermometer was not working. Please install an accurate thermometer in the warmest part of this cooler.	7/25/17	
6-501.11	Tile and FRP board were broken near the entry into the walk-in cooler area. Facilities shall be maintained in good repair and cleanable. Please repair to allow effective cleaning of walls.	7/25/17	
4-203.11B	Two cook's thermometers were checked for accuracy. The digital was accurate, the analog read 12F when the actual temperature was 32F. Thermometers shall be accurate to within 2 degrees F. Please calibrate all cook's thermometers frequently; discard those that cannot be calibrated.	7/19/17	
3-304.14	Several soiled, wet cloths were stored on drain table and side of 3-vat sink. Wiping cloths shall be placed in laundry when soiled, and stored in sanitizer between uses. Please store wet wiping cloths in sanitizer and replace when soiled.	7/18/17	
6-501.14A	The portable fan, stored on the counter in the drive-up area, was dirty on all surfaces. Please clean all surfaces and blades of the fan to prevent contamination from blowing debris.	7/25/17	

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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4-601.11A	Mold and algae observed on the ice chute of the soda dispenser in the dining room. Please clean and sanitize ice chute daily.	7/18/17	
4-601.11A	Debris observed on the high chair in the dining room. High chairs are food-contact surfaces and shall be washed, rinsed, and sanitized after each use. Please clean and sanitize high chair.	7/18/17	
3-501.16A	The ambient temperature of the dessert cooler was 48F. The only potentially hazardous food held in this cooler during this visit was cheesecake. According to staff, the cheese cake has been in the cooler more than four hours. Please discard cheesecake and do not store any food requiring refrigeration for safety in this cooler until it is repaired/adjusted and reliably holds food at 41F or lower. NOTE: cheesecake was voluntarily discarded.	7/25/17	
5-403.11	The mop sink was filled with cleaning supplies. When asked, staff stated mop water is disposed of in the mop sink, but sometimes outside. Mop water is considered sewage and shall be disposed of in a sanitary manner. Please inform staff to use the mop sink to dump all cleaning liquids. Keep the sink vat free of equipment to allow easy use.	7/18/17	
NOTES:	Risk control plans were offered for (A) cleaning and sanitizing food equipment and utensils; (B) employee hand washing; (C) cooling of potentially hazardous food; the PIC (Mr. Gibson) did not feel comfortable signing, as he is not the manager. These plans will be reviewed and offered with the manager during the follow-up on July 25. Instructions/visuals were provided for correct vertical refrigerator and freezer storage, and for thermometer calibration.; A "St. Francois County Health Center" adhesive window sign was provided; A copy of the FDA Employee Health and Personal Hygiene Handbook was provided.		

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4-601.11C	Spilled debris observed in the cabinet below the ice bin in the drive-up area. Please clean cabinet as often as needed to keep clean.	7/25/17	
4-204.112	A thermometer was not found in the cooler in under the service counter. Please install an accurate thermometer in a easy-to-read location in this cooler.	7/25/17	
4-601.11C	Dirty, moldy water was pooled in the bottom of the dessert cooler. Please clean and sanitize to remove mold. Determine source of pooled water and repair. Keep cooler dry to reduce mold and bacterial growth.	7/20/17	
5-501.113	The lids on the dumpster were open. Dumpster lids shall be kept closed to reduce pest attraction and access. Please keep lids closed.	7/18/17	
5-501.113	A trash can containing trash was located in the dumpster area. The trash can lacked a lid. Outside trash receptacles shall have a lid. Please provide a lidded trash can.	7/25/17	

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