

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility CAPTAIN D'S #3599	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 20140089	Date 01/15/2015
Address: 217 UPPER RIVER ROAD GALLIPOLIS, OH 45631		Category/Descriptive COMMERCIAL CLASS 4 <25,000 SQ. FT.	
License holder CAPTAIN D'S LLC	Inspection Time (min) 60	Travel Time (min) 10	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow Up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 Day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required) //	Sample date/result(if required) //

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
<input checked="" type="checkbox"/> 2.3	Hygienic practices
2.4	Supervision

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specification and original containers
<input checked="" type="checkbox"/> 3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Equipment, Utensils and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
<input checked="" type="checkbox"/> 4.8	Protection of clean items

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction and installation
6.2	Numbers and capacities
6.3	Location and placement
<input checked="" type="checkbox"/> 6.4	Maintenance and operation

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Administration

901:3-4	OAC
3701-21	OAC

Violations/Comment(s)

3717-1-02.3 Management and personnel: hygienic practices.

- Found food employee with their hair not properly restrained.
- All food employees shall have their hair restrained to prevent contamination.
- Corrected at time of inspection by food employee properly restraining hair.

(C) Hair restraints - effectiveness.

Food employees shall effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

3717-1-03.2 Food: protection from contamination after receiving.

- Found food being stored uncovered in the reach in cooler.
- All food shall be stored covered to prevent contamination.
- Corrected at time of inspection by food employee covering food.

(Q) Food storage - preventing contamination from the premises.

Except as hereinafter provided in this rule, food shall be protected from contamination by storing the food:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least six inches (fifteen centimeters) above the floor.

Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in

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plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

 3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

- Found empty jugs being stored on the floor in the back area.
- All food items shall be stored at least six inches off the floor to prevent contamination.
- Corrected at time of inspection by food employee storing jugs properly.
- Found various utensils being stored incorrectly in a basket above the sink.
- All utensils shall be stored to prevent contamination.
- Corrected at time of inspection by food employee storing utensils properly.

(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

- (1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:
 - (a) In a clean, dry location;
 - (b) Where they are not exposed to splash, dust, or other contamination; and
 - (c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code.
- (2) Clean equipment and utensils shall be stored as specified under paragraph (E) (1) of this rule and shall be stored:
 - (a) In a self-draining position that allows air drying; and
 - (b) Covered or inverted.
- (3) Single-service and single-use articles shall be stored as specified under paragraph (E)(1) of this rule and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

 3717-1-06.4 Physical facilities: maintenance and operation.

- Found build up under the counter of the pack table.
- All areas shall be free of build up to prevent the growth of organisms.
- Corrected at time of inspection by food employee cleaning area

(B) Cleaning - frequency and restrictions.

- The physical facilities shall be cleaned as often as necessary to keep them clean.
- (2) Cleaning shall be done during periods when the least amount of food is exposed such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

 -- A CCP and CCP check list was completed at time of inspection

Inspected by BOBBI CONNRAD	R.S./SIT # 132937	Licensor Gallia County Health District	
Received by	Title	Phone 1-740-446-7070	

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.