

**GEORGIA DEPARTMENT OF PUBLIC HEALTH  
Food Service Establishment Inspection Report**

Establishment Name: CAPTAIN D'S #3595

Address: 2547 AIRPORT TRWY

City: COLUMBUS Time In: 03 : 45 PM Time Out: 04 : 45 PM

Inspection Date: 03/01/2012 CFSM: Emanuel Banks (exp 9/16)

Purpose of Inspection: Construction/Preoperational  Initial   
Routine  Follow-up  Temporary

Last Score	Grade	Date
100	A	08/15/11

Risk Type: 1  2  3  Permit#: 106-167

Prior Score	Grade	Date
99	A	02/11/11

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 illness or injury into foods.

<b>CURRENT SCORE</b>	<b>CURRENT GRADE</b>
<h1>95</h1>	<h1>A</h1>
<small>SCORING AND GRADING: A=90-100 B=80-89 C=70-79 US69</small>	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

IN=in compliance OUT=not in compliance NO=not observed NA=not applicable COS=corrected on-site during inspection R=repeat violation of the same code provision=2 points

Compliance Status					COS	R	Compliance Status					COS	R
<b>1</b>	IN	OUT	NA	NO			<b>5</b>	IN	OUT	NA	NO		
<b>Supervision</b> 4 points							<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory</b> 9 points						
1-2. Person in charge present, demonstrates knowledge, and performs duties							5-1A. Proper cooking time and temperatures						
2-1B. Hands clean and properly washed							5-1B. Proper reheating procedures for hot holding						
2-1C. No bare hand contact with ready-to-eat foods or approved alternate method properly followed							5-2. Consumer advisory provided for raw and undercooked foods						
2-2A. Management awareness; policy present; reporting							<b>6</b> IN OUT NA NO <b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Foods</b> 9 points						
2-2B. Proper eating, tasting, drinking, or tobacco use							6-1A. Proper cold holding temperature						
2-2C. No discharge from eyes, nose, and mouth							6-1B. Proper hot holding temperature						
2-2D. Adequate handwashing facilities supplied & accessible							6-1C. Proper cooling time and temperature						
<b>3</b> IN OUT NA NO <b>Approved Source</b> 9 points							6-1D. Time as a public health control; procedures and records						
3-1A. Food obtained from approval source, parasite destruction							6-2. Proper date marking and disposition						
3-1B. Food received at proper temperature							<b>7</b> IN OUT NA NO <b>Highly Susceptible Populations</b> 9 points						
3-1C. Food in good condition, safe, and unadulterated							7-1. Pasteurized foods used; Prohibited foods not offered						
<b>4</b> IN OUT NA NO <b>Protection from Contamination</b> 9 points							<b>8</b> IN OUT NA NO <b>Chemicals</b> 4 points						
4-1A. Food separated and protected							8-2A. Food additives; approved and properly used						
4-1B. Proper disposition of contaminated food; returned food or unused food not re-served							8-2B. Toxic substances properly identified, stored, used						
4-2A. Food stored covered							<b>9</b> IN OUT NA NO <b>Conformance with Approved Procedures</b> 4 points						
4-2B. Food-contact surfaces; cleaned & sanitized							9-2. Compliance with variance, specialized process and HACCP plan						

**GOOD RETAIL PRACTICES**

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)

Compliance Status					COS	R	Compliance Status					COS	R
<b>10</b>	OUT						<b>14</b>	OUT					
<b>Safe Food and Water, Food Identification</b> 3 points							<b>Proper Use of Utensils</b> 1 point						
10A. Pasteurized eggs used where required							14A. In-use utensils; properly stored						
10B. Water and ice from approved source							14B. Utensils, equipment and linens; properly stored, dried, handled						
10C. Variance obtained for specialized processing methods							14C. Single-use/single-service articles; properly stored, used						
10D. Food properly labeled; original container; required records available; shellstock tags							14D. Gloves used properly						
<b>11</b> OUT <b>Food Temperature Control</b> 3 points							<b>15</b> OUT <b>Utensils, Equipment and Vending</b> 1 point						
11A. Proper cooling methods used; adequate equipment for temperature control							15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used						
11B. Plant food properly cooked for hot holding							15B. Warewashing facilities; installed, maintained, used; test strips						
11C. Approved thawing methods used							15C. Nonfood-contact surfaces clean						
11D. Thermometers provided and accurate							<b>16</b> OUT <b>Water, Plumbing and Waste</b> 2 points						
<b>12</b> OUT <b>Prevention of Food Contamination</b> 3 points							16A. Hot and cold water available; adequate pressure						
12A. Contamination prevented during food preparation, storage display							16B. Plumbing installed; proper backflow devices						
12B. Personal cleanliness							16C. Sewage and waste water properly disposed						
12C. Wiping cloths; properly used and stored							<b>17</b> OUT <b>Physical Facilities</b> 1 point						
12D. Washing fruits and vegetables							17A. Toilet facilities; properly constructed, supplied, cleaned						
<b>13</b> OUT <b>Postings and Compliance with Clean Air Act</b> 1 point							17B. Garbage/refuse properly disposed; facilities maintained						
13A. Posted: Permit/Inspection/Choking Poster/Handwashing							17C. Physical facilities installed, maintained, and clean						
13B. Compliance with Georgia Smoke Free Air Act							17D. Adequate ventilation and lighting; designated areas used						
							<b>18</b> OUT <b>Pest and Animal Control</b> 3 points						
							18. Insects, rodents, and animals not present						

Person in Charge (Signature)

(Print) Emanuel Banks

Date: 03/01/2012

Inspector (Signature) Ashley Basset

Follow-up: YES  NO

Follow-up Date:

## Food Establishment Inspection Report Addendum

*Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Human Resources Rules and Regulations Food Service Chapter 290-5-14, Rule .10 subsections (2)(i) and (j).*

<b>Establishment</b> CAPTAIN D'S #3595	<b>Permit #</b> 106-167	<b>Date</b> 03/01/2012
<b>Address</b> 2547 AIRPORT TRWY	<b>City/State</b> COLUMBUS GA	<b>Zipcode</b> 31904

### TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Fish / Refrigerator	41.0 ° F	Crabmeat stuffing / Walk-In Cooler	39.0 ° F	Crabmeat Stuffing / Refrigerator	39.0 ° F
Shrimp / Walk-In Cooler	40.0 ° F	Macaroni and Cheese / Hot-Hold Unit	163.0 ° F	Rice / Hot-Hold Unit	147.0 ° F
Cole Slaw / Cold-Hold Unit	31.0 ° F	Fish / Hot-Hold Unit	137.0 ° F		

### OBSERVATIONS AND CORRECTIVE ACTIONS

Item  
Number

- 4-2B Observed food debris on containers after cleaning. Food contact surfaces must be clean to sight and touch. Corrected On-Site. New Violation.
- 14B Observed wet stacking of containers after cleaning. Must properly air dry. Corrected On-Site. New Violation.

Remarks

<b>Person in Charge (Signature)</b>	<b>Date:</b> 03/01/2012
<b>Inspector (Signature)</b> Ashley Basset	<b>Date:</b> 03/01/2012