

Food Establishment Inspection Report

Score: 95

Establishment Name: CAPTAIN TOM'S SEAFOOD

Establishment ID: 3034010058

Location Address: 1265 HWY. 66 SOUTH

City: KERNERSVILLE State: North Carolina

Zip: 27284 County: 34 Forsyth

Permittee: JIMMY PALOUMBAS

Telephone: (336) 996-5951

Inspection Re-Inspection Educational Visit

Wastewater System:

Municipal/Community On-Site System

Water Supply:

Municipal/Community On-Site Supply

Date: 04/26/2024 Status Code: A

Time In: 11:40 AM Time Out: 4:00 PM

Category#: III

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A				
PIC Present, demonstrates knowledge, & performs duties		1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
2	<input checked="" type="checkbox"/> OUT N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
No discharge from eyes, nose, and mouth		1	0.5	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	IN <input checked="" type="checkbox"/> T				
Hands clean & properly washed		4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
9	<input checked="" type="checkbox"/> OUT N/A N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	<input checked="" type="checkbox"/> OUT				
Food in good condition, safe & unadulterated		2	1	0	
14	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Required records available: shellstock tags, parasite destruction		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT N/A N/O				
Food separated & protected		3	1.5	0	
16	IN <input checked="" type="checkbox"/> T				
Food-contact surfaces: cleaned & sanitized		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
17	<input checked="" type="checkbox"/> OUT				
Proper disposition of returned, previously served, reconditioned & unsafe food		2	1	0	
Potentially Hazardous Food Time/Temperature .2653					
18	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper cooling time & temperatures		3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
21	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper hot holding temperatures		3	1.5	0	
22	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper cold holding temperatures		3	1.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
23	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> T N/A				
Toxic substances properly identified stored & used		2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT				
Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan		2	1	0	

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> T				
Proper cooling methods used; adequate equipment for temperature control		<input checked="" type="checkbox"/>	0.5	0	<input checked="" type="checkbox"/>
34	IN <input checked="" type="checkbox"/> OUT N/A				
Plant food properly cooked for hot holding		1	0.5	0	
35	IN <input checked="" type="checkbox"/> T N/A N/O				
Approved thawing methods used		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
36	<input checked="" type="checkbox"/> OUT				
Thermometers provided & accurate		1	0.5	0	
Food Identification .2653					
37	<input checked="" type="checkbox"/> OUT				
Food properly labeled: original container		2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	<input checked="" type="checkbox"/> OUT				
Insects & rodents not present; no unauthorized animals		2	1	0	
39	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	<input checked="" type="checkbox"/> OUT				
Personal cleanliness		1	0.5	0	
41	IN <input checked="" type="checkbox"/> T				
Wiping cloths: properly used & stored		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
42	IN <input checked="" type="checkbox"/> T N/A				
Washing fruits & vegetables		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654					
43	<input checked="" type="checkbox"/> OUT				
In-use utensils: properly stored		1	0.5	0	
44	<input checked="" type="checkbox"/> OUT				
Utensils, equipment & linens: properly stored, dried & handled		1	0.5	0	
45	<input checked="" type="checkbox"/> OUT				
Single-use & single-service articles: properly stored & used		1	0.5	0	
46	<input checked="" type="checkbox"/> OUT				
Gloves used properly		1	0.5	0	
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> T				
Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used		1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
48	<input checked="" type="checkbox"/> OUT				
Warewashing facilities: installed, maintained & used; test strips		1	0.5	0	
49	IN <input checked="" type="checkbox"/> T				
Non-food contact surfaces clean		1	0.5	<input checked="" type="checkbox"/>	
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT N/A				
Hot & cold water available; adequate pressure		1	0.5	0	
51	<input checked="" type="checkbox"/> OUT				
Plumbing installed; proper backflow devices		2	1	0	
52	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	IN <input checked="" type="checkbox"/> T N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	<input checked="" type="checkbox"/>	
54	<input checked="" type="checkbox"/> OUT				
Garbage & refuse properly disposed; facilities maintained		1	0.5	0	
55	IN <input checked="" type="checkbox"/> T				
Physical facilities installed, maintained & clean		1	0.5	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
56	<input checked="" type="checkbox"/> OUT				
Meets ventilation & lighting requirements; designated areas used		1	0.5	0	
TOTAL DEDUCTIONS:					5



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: JIMMY PALOUMBAS
 Telephone: (336) 996-5951

Establishment ID: 3034010058
 Inspection Re-Inspection Date: 04/26/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: III
 Email 1: captaintomsseafood@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
rice/COOLING in walk-in freezer since 10:10	48	cooked ribs/walk-in cooler	39		
green beans/steam table	140	pasta/walk-in cooler	38		
rice/steam table	150	clam chowder/walk-in cooler	35		
mashed potatoes/steam table	154	slaw/2 door cooler at wait station	35		
she crab soup/steam table	155	slaw/2 door cooler to-go area	36		
green beans/REHEAT for hot hold	178	calamari/1 door work top cooler	37		
fries/hot hold	155	hot water/prep sink	170		
okra/hot hold	175	final rinse/dish machine	174		
fish filet/hot hold	190	quat sanitizer/3 comp sink dispenser (ppm)	200		
fried shrimp/hot hold	194	grits/COOLING in walk-in freezer at 2:13	68		
fried oyster/hot hold	148	blue cheese dressing/beer walk-in cooler	41		
fried flounder/hot hold	153				
fried shrimp/FINAL COOK	194				
crab cakes/small prep cooler	37				
shucked oyster/small prep cooler	35				
raw ribeye/ref. drawer	41				
cooked sausage/ref. drawer	39				
mashed potatoes/walk-in cooler	35				
baked potatoes/walk-in cooler (DISCARDED)	59				
slaw/walk-in cooler	38				

Person in Charge (Print & Sign): *First* Dellanira
Last
 Regulatory Authority (Print & Sign): *First* Aubrie
Last

Last Melo
Last Welch

[Signature]

Aubrie Welch

REHS ID: 2519 - Welch, Aubrie Verification Dates: Priority: Priority Foundation: 05/03/2024 Core:

REHS Contact Phone Number: (336) 703-3131

Authorize final report to be received via Email: _____



Comment Addendum to Inspection Report

Establishment Name: CAPTAIN TOM'S SEAFOOD

Establishment ID: 3034010058

Date: 04/26/2024 **Time In:** 11:40 AM **Time Out:** 4:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Dellanira Melo N	22820951	Food Service	10/17/2022	10/17/2027

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 1 2-103.11 (A) - (P) Person-In-Charge Duties (Pf) PIC stated that cold foods are not temped when delivered. The person in charge shall ensure that employees are visibly observing foods as they are received to determine that they are from approved sources, delivered at the required temperatures, protected from contamination, unadulterated, and accurately presented, by routinely monitoring the employees' observations and periodically evaluating foods upon their receipt. CDI - education.
- 8 2-301.14 When to Wash (P) - employee washed hands while still wearing single-use gloves. Food employees shall clean their hands and exposed portions of their arms immediately before engaging in food prep including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles; during food preparation as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks; before donning gloves to initiate a task that involves working with food. Gloves are for single use only and must be discarded after use. CDI - PIC spoke with employee, gloves were removed and hands were re-washed. No other hand washign violations were observed during the inspection.
- 14 3-203.12 Shellstock, Maintaining Identification (Pf) 2 oyster tags without date sold written on the tags. Record date on the tag when the last shellstock from the container is used. Store tags in chronological order for 90 days. CDI - education.
- 16 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (Pf) Food debris on blade of potato slicer, can opener; food debris on plastic lid, several plates. Food contact surfaces shall be clean to sight and touch. CDI - potato slicer cleaned during inspection, other dishes placed at dish area to be re-washed.
- 20 3-501.14 Cooling (P) REPEAT - tray of baked potatoes cooked yesterday were 59F. TCS foods must cool from 135F to 70F in 2 hours max, and to 41F within a total of 6 hours. CDI - PIC discarded potatoes.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Clarified butter stating "keep refrigerated" had been left out at room temperature overnight, small container of clarified butter by flat top grill was 108F. Time/temperature control for safety (TCS) food shall be maintained at safe temperatures - 41F or below for cold holding. CDI - butter discarded; PIC stated they will hold butter onthe flat top grill at 135F+ moving forward.
- 28 7-102.11 Common Name - Working Containers (Pf) 2 spray bottles of chemicals were not labeled. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI - 1 bottle identified as beach and labeled; other bottle identified as degreaser and employee was going to label.
7-101.11 Identifying Information, Prominence - Original Containers (Pf) 5 gallon buckets, unlabeled, of soap that may be Dawn. Containers of poisonous or toxic materials shall bear a legible manufacturer's label. VERIFICATION REQUIRED by May 3 - remove from establishment or provide correct labels.
- 33 3-501.15 Cooling Methods (Pf) REPEAT - Grits cooked earlier today were in a deep plastic container in the walk-in freezer at 149F. Boiled shrimp 43-50F in prep cooler (by dessert cooler), salad mix 43F, diced tomatoes 48F. Use walk-in cooler to cool TCS foods to 41F or below before placing in prep coolers. Large batches of cooling TCS foods must be spread out, or cooled in ice baths or with ice wand. CDI - Grits spread out in 2 sheet pans and placed in walk-in freezer where they reached 68F by 2:13 pm; lettuce, shrimp, tomatoes moved to walk-in cooler to cool.
- 35 3-501.13 Thawing (Pf) Vacuum packaged fish was thawed while still inside the ROP packaging stating food is to be removed from package prior to thawing under refrigeration (packageshad been punctured). Completely remove fish from the ROP package when it is moved to the cooler. CDI - employee removed fish from the packaging.
- 41 3-304.14 Wiping Cloths, Use Limitations (C) Damp wiping cloth by prep cooler. Once wiping cloths are damp or soiled, they must be held between uses in a container of properly mixed sanitizer. CDI - employee placed cloth in a sani bucket at 200 ppm quat.
- 42 3-302.15 Washing Fruits and Vegetables (C) PIC stated that potatoes are not washed prior to baking. Raw fruits and vegetables shall be thoroughly washed in water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption. CDI - education.
- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT - Refasten diamond plate on inside of walk-in cooler door to eliminate gap, reseal metal plate on front of robo coupe to eliminate gaps. Equipment shall be maintained in good repair.

4-205.10 Food Equipment, Certification and Classification (C) Large homemade sifters for breading fish have wire sticking out of the sides, creating sharp protrusions, it is unknown what screen material was used/if it is food grade. Replace with approved equipment. Food equipment shall be certified or classified for sanitation by an ANSI accredited certification program.
4-202.11 Food-Contact Surfaces - Cleanability (Pf) Several spatulas damaged, cutting board with rough finish/edges. Multi-use food contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. CDI - PIC discarded.

- 49 4-602.13 Nonfood Contact Surfaces (C) Clean as needed, such as shelving and fan guards in beer walk-in cooler. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 53 5-501.17 Toilet Room Receptacle, Covered (C) Employee rest room and women's room do not have trash can with a lid. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.
- 55 6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C) REPEAT. Replace damaged ceiling tiles, such as over bag in box rack and water heater. Seal pipe penetrations in these areas. Physical facilities shall be maintained in good repair.

Additional Comments

Establishment cools: baked potatoes, rice, soups, ribs, grits