

Food Establishment Inspection Report

Score: 90.5

Establishment Name: CAPTAIN TOM'S SEAFOOD

Establishment ID: 3034010058

Location Address: 1265 HWY. 66 SOUTH

☒ Inspection ☐ Re-Inspection

City: KERNERSVILLE

State: NC

Date: 09 / 18 / 2018 Status Code: A

Zip: 27284 County: 34 Forsyth

Time In: 10 : 27 ^{am} _{pm} Time Out: 04 : 17 ^{am} _{pm}

Permittee: JIMMY PALOUMBAS

Total Time: 5 hrs 50 minutes

Telephone: (336) 996-5951

Category #: III

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 2

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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	
8	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1		<input checked="" type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1		<input checked="" type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
14	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	13	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	
18	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3			<input checked="" type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3			<input checked="" type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03		<input checked="" type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing 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.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				03	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2			<input checked="" type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1			<input checked="" type="checkbox"/>
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1			<input checked="" type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	03		<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used				1	0	<input checked="" type="checkbox"/>
46	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1			<input checked="" type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1			<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1		<input checked="" type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03		<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03		<input checked="" type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1			<input checked="" type="checkbox"/>
Total Deductions: 9.5										



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Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: JIMMY PALOUMBAS

Telephone: (336) 996-5951

Establishment ID: 3034010058

☒ Inspection ☐ Re-Inspection Date: 09/18/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: III

Email 1: captaintomsseafood@gmail.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	William S. 2/5/23	0	Crab cake	Make Unit	40	Fries	Hot Holding	167
Shrimp	Final Cook	190	tomato	Make Unit	40	Crabcake	Loboy	40
Chicken	Final Cook	190	lettuce	Make Unit	45	Qaut sanit.	Dispenser	200
Hot Water	2 compartment sink	161	turkey	Make Unit	45	alfredo sauce	Cooling 10:33am	124
Hot water	dish machine	182	Fish	Hot Holding	145	alfredo sauce	cooling 12:47pm	80
Milk	Delivery	42	Shrimp	Hot Holding	176	Lettuce	Cooling 10:45am	56
Baked Potato	Walk in cooler	41	Chkn tend	Hot Holding	181	Lettuce	Cooling 1:30pm	43
Turkey	Walk in cooler	40	stuffed crab	Hot Holding	142			

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.

- 8 5-205.11 Using a Handwashing Sink-Operation and Maintenance - PF- Handwashing sink observed being used as dump sink. A handwashing sink may not be used for purposes other than handwashing. CDI: Staff educated.
- 12 3-203.12 Shellstock, Maintaining Identification - PF- Shellstock removed from original container placed in the make unit with no identification. Shellstock tags or labels shall remain attached to the container in which the shellstock are received until the container is empty unless using an approved record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label, and ensuring shellstock is not comingled with shellstock from different containers. Have Supplier provide two tags for each box. CDI: Oysters were discarded by person in charge.
- 18 3-501.14 Cooling - P- REPEAT-Alfredo sauce measured 124F at 10:33am then 80F at 12:47F. Potentially hazardous foods shall be cooled within 2 hours from 135F to 70F and within a total of 6 hours from 135F to 41F. CDI: All items did not meet cooling within 4 hours and were discarded.

Lock
Text



Person in Charge (Print & Sign): Candice Jones

Regulatory Authority (Print & Sign): Iverly Delgadillo REHSI Angie Pinyan REHS

Candice Jones

Iverly Delgadillo / *Angie Pinyan*

REHS ID: 1690 - Pinyan, Angie

Verification Required Date: 09 / 28 / 2018

REHS Contact Phone Number: (336) 703-3141



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- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- No date-marking present on lobster bisque and sweet potato's in the walk in cooler, crab cakes, meatloaf, pasta and oysters in the make unit. RTE/PHF prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below (7 days if held 41F or below, or 4 days if held between 42-45F). The day of prep. shall be counted as Day 1. CDI: All items discarded.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- Turkey in the walk in cooler labeled 9/11. Food shall be discarded after it exceeds time/temp. specified above. CDI: turkey discarded.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens PF- Consumer advisory on menu missing disclosure. If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to eat form or as an ingredient in another ready to eat food, the permit holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder. DISCLOSURE shall include:(1) A description of the animal-derived foods, such "hamburgers (can be cooked to order)"; or (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. CDI: Person in charge added "**Can be cooked to order" to menus.
- 31 3-501.15 Cooling Methods - PF-REPEAT- Alfredo sauce in large pan and lettuce in large 30-gallon container, lids tightly on food ingredients while cooling. Foods shall be cooled by using one or more of the following methods based on the type of food being cooled:(1) Placing the food in shallow pans;(2) Separating the food into smaller or thinner portions;(3) Using rapid cooling equipment;(4) Stirring the food in a container placed in an ice water bath;(5) Using containers that facilitate heat transfer;(6) Adding ice as an ingredient; or(7) Other effective methods. (B) When placed in cooling or cold holding equipment, food containers in which food is being cooled shall be:(1) Arranged in the equipment to provide maximum heat transfer through the container walls; and(2) Loosely covered, or uncovered if protected from overhead contamination during the cooling period to facilitate heat transfer from the surface of the food. CDI: Lids removed to cool and lettuce removed from bin to small pans.
- 37 3-305.12 Food Storage, Prohibited Areas - C- REPEAT- 3 boxes of fries and two boxes of shrimp stored underneath leaking condensate line in walk in cooler. Foods shall not be stored underneath condensate lines not protected against secondary leakage. CDI: The boxes were discarded.
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Wiping cloth buckets measuring below 150 ppm quat. Two wet wiping cloths stored on prep tables. Wet wiping cloths shall be stored submerged in an effective sanitizer. CDI: New solution placed in buckets that measured at 200ppm.
- 40 3-302.15 Washing Fruits and Vegetables - C-REPEAT- Cabbage was not washed prior to cutting. Fruits and vegetables shall be washed prior to cutting/preparing.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- A stack of plastic bins were stacked wet. Equipment and utensils shall be air-dried prior to stacking.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C The following equipment is in need of repair/replacement: all shelving that is chipping/rusting, chipped paint in walk in cooler on wall panels, repair leaking condensate in walk in freezer, chipping finish on ceiling of walk in cooler, recaulk splash guard to handwash sink, repair make unit lid, paint chipping from mixer, cracks in sink welds, and torn gaskets in the make unit and glass door upright. Equipment shall be maintained in good repair.//4-205.10 Food Equipment, Certification and Classification - C- Slicer and shredder not certified for commercial use found in kitchen. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program.
- 46 4-301.12 Manual Warewashing, Sink Compartment Requirements - PF- There is no 3 compartment sink in establishment. There is a two compartment sink with a booster heater that is installed but not plugged in upon arrival and it was not operational. A sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils or variance shall be requested. A verification will be required by 9/28/2018, please contact Iverly Delgadillo at delgadid@forsyth.cc or (336) 703-3141.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C- Additional cleaning needed on the following: at back of fryers/front serving line, clean utensil shelving, dry storage shelving, shelving in the walk in cooler, gasket in the upright cooler, gasket of the walk in cooler storing drinks. Nonfood contact surfaces shall be maintained clean.
- 49 5-205.15 (B) System maintained in good repair - C-Faucet dripping at 2 compartment sink. Plumbing system shall be maintained in good repair.// 5-203.14 Backflow Prevention Device, When Required - P- Backflow for continuous pressure needed on the hose with pistol grip below the two compartment sink. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment, including on a hose bibb if a hose is attached or on a hose bibb if a hose is not attached and backflow prevention is required by law: installing an approved backflow prevention device. CDI: A backflow prevention rated for continuous pressure was added to the hose.
- 52 5-501.114 Using Drain Plugs - C- No drain plug observed in recycle bin. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.//5-501.113 Covering Receptacles - C- One dumpster door maintained open. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.
- 53 6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed - C- No cove basing in the dry storage room. The floors in food establishment in which water flush cleaning methods are used shall be provided with drains and be graded to drain, and the floor and wall junctures shall be coved and sealed.// 6-501.12 Cleaning, Frequency and Restrictions - C- Ceiling cleaning needed in the walk in cooler. Floor cleaning needed in the dry storage area. Physical facilities shall be kept clean.// 6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods - C- Low grout observed throughout kitchen. Physical facilities shall be maintained in good repair.
- 54 6-303.11 Intensity-Lighting - C-REPEAT- Lighting low in the following areas (in foot candles): 24-41 foot candles at beverage stations in waitress station, 40 foot candles in fryer area, 40-42 foot candles in front of the make unit next to glass door upright cooler. Increase lighting to meet 50 foot candles at food prep areas.



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✓
Spell



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