



Retail Food Establishment Inspection Report

| Facility Information | | Audit Information | |
|---|----------------------------------|--------------------|---|
| Permit: | 21-206-02775 | Audit Name: | Retail Food Establishment Inspection Report |
| Facility Name: | CAPTAIN D'S SEAFOOD RESTAURANT | Audit Type: | 15_Follow-Up Inspection |
| Address: | 120 N. RON MCNAIR BLVD. | Start Date: | 13 Mar 2020 12:40 PM |
| Facility Service (Full/Limited): | F | End Date: | 13 Mar 2020 01:00 PM |
| City/State/Zip: | LAKE CITY, SC 295600000 FLORENCE | | |

Overall Score
100%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

| Item | Answer | Points Current | Points to Total |
|---|----------------|----------------|-----------------|
| 1. PIC Present, Demonstration - Certification by accredited program, and Performs duties. | In | 2 | 2 |
| 2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - www.scdhec.gov/sites/default/files/Library/CR-011050.pdf | In | 2 | 2 |
| 3. Proper use of reporting, restriction and exclusion | In | 2 | 2 |
| 4. Proper eating, tasting, drinking, or tobacco use | In | 2 | 2 |
| 5. No discharge from eyes, nose, and mouth | In | 2 | 2 |
| 6. Hands clean and properly washed | In | 4 | 4 |
| 7. No bare hand contact with RTE foods | In | 3 | 3 |
| 8. Handwashing sinks, properly supplied and accessible | In | 2 | 2 |
| 9. Food obtained from approved source | In | 2 | 2 |
| 10. Food received at proper temperature | Not Observed | 2 | 2 |
| 11. Food in good condition, safe and unadulterated | In | 2 | 2 |
| 12. Required records available: shellstock tags, parasite destruction | Not Applicable | 2 | 2 |
| 13. Food separated and protected | Not Observed | 3 | 3 |
| 14. Food-contact surfaces: cleaned and sanitized | In | 3 | 3 |
| 15. Proper disposition of returned, previously served, reconditioned, and unsafe food | In | 2 | 2 |
| 16. Proper cooking time and temperatures | Not Observed | 3 | 3 |

| | | | |
|--|----------------|---|---|
| 17. Proper reheating procedures for hot holding | Not Observed | 3 | 3 |
| 18. Proper cooling time and temperatures | Not Observed | 3 | 3 |
| 19. Proper hot holding temperatures | Not Observed | 3 | 3 |
| 20. Proper cold holding temperatures | In | 3 | 3 |
| Comments | | | |
| • Non-Violation Notes | | | |
| <i>Make Table: Cut Lettuce 41 F, Cheese 41 F.</i> | | | |
| 21. Proper date marking and disposition | In | 3 | 3 |
| Comments | | | |
| • Non-Violation Notes | | | |
| <i>Date marking observed for applicable foods.</i> | | | |
| 22. Time as a Public Health Control: procedures and records | Not Applicable | 2 | 2 |
| 23. Consumer advisory provided for raw or undercooked foods | Not Applicable | 1 | 1 |
| 24. Pasteurized foods used; prohibited foods not offered | Not Applicable | 2 | 2 |
| 25. Food additives: approved and properly used | Not Applicable | 2 | 2 |
| 26. Toxic substances properly identified, stored, and used | In | 2 | 2 |
| 27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan | Not Applicable | 2 | 2 |
| 28. Pasteurized eggs used where required | Not Applicable | 1 | 1 |
| 29. Water and ice from approved source | In | 2 | 2 |
| 30. Variance obtained for specialized processing methods | Not Applicable | 1 | 1 |
| 31. Proper cooling methods used; adequate equipment for temperature control | In | 1 | 1 |
| 32. Plant food properly cooked for hot holding | Not Observed | 1 | 1 |
| 33. Approved thawing methods used | Not Observed | 1 | 1 |
| 34. Thermometers provided and accurate | In | 1 | 1 |
| 35. Food properly labeled: original container | In | 1 | 1 |
| 36. Insects and rodents not present; no unauthorized animals | In | 2 | 2 |
| 37. Contamination prevented during food preparation, storage and display | In | 2 | 2 |
| 38. Personal cleanliness | In | 2 | 2 |
| 39. Wiping cloths: properly used and stored | In | 1 | 1 |
| 40. Washing fruits and vegetables | In | 1 | 1 |
| 41. In-use utensils: properly stored | In | 1 | 1 |
| 42. Utensils, equipment and linens: properly stored, dried & handled | In | 1 | 1 |
| 43. Single-use and single-service articles; properly stored and used | In | 1 | 1 |
| 44. Gloves used properly | In | 1 | 1 |
| 45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used | In | 2 | 2 |
| 46. Warewashing facilities: installed, maintained and used; test strips | In | 1 | 1 |
| 47. Non-food-contact surfaces clean | In | 1 | 1 |
| 48. Hot and cold water available; adequate pressure | In | 2 | 2 |
| 49. Plumbing installed; proper backflow devices | In | 2 | 2 |
| 50. Sewage and waste water properly disposed | In | 2 | 2 |

| | | | |
|---|----|------------|------------|
| 51. Toilet facilities: properly constructed, supplied and cleaned | In | 1 | 1 |
| 52. Garbage and refuse properly disposed; facilities maintained | In | 1 | 1 |
| 53. Physical facilities installed, maintained and clean | In | 1 | 1 |
| 54. Meets ventilation and lighting requirements; designated areas used | In | 1 | 1 |
| 55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement | In | 0 | 0 |
| 56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations | In | 1 | 1 |
| Totals | | 100 | 100 |

Temperature Observations

| Item | Answer | Points Current | Points to Total |
|---|--------|----------------|-----------------|
| PRODUCT, PROCESS, LOCATION AND TEMPERATURE - Documented Comments <ul style="list-style-type: none"> <i>Temperatures documented under appropriate items.</i> | Yes | | |
| Totals | | | |

Inspection Report Information

| Item | Answer | Points Current | Points to Total |
|---|--|----------------|-----------------|
| Facility Category | Category 2 | | |
| Grade Posted | A | | |
| Is a Follow-Up required within 10 days? | No | | |
| DHEC Contact Phone and Fax Number. | Pee Dee EA-BEHS Florence - (843)661-4825 Fax- (843)661-4858 | | |
| Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act. For fact sheets, the regulation, and additional information, please see: www.scdhec.gov/food-safety/food-service-industry-permits-rules . | Notification | 0 | 0 |
| Totals | | | |