



## Retail Food Establishment Inspection Report

Facility Information		Audit Information	
<b>Permit:</b>	21-206-02775	<b>Audit Name:</b>	Retail Food Establishment Inspection Report
<b>Facility Name:</b>	CAPTAIN D'S SEAFOOD RESTAURANT	<b>Audit Type:</b>	10_Routine Inspection
<b>Address:</b>	120 N. RON MCNAIR BLVD.	<b>Start Date:</b>	03 Mar 2020 02:25 PM
<b>Facility Service (Full/Limited):</b>	F	<b>End Date:</b>	03 Mar 2020 03:35 PM
<b>City/State/Zip:</b>	LAKE CITY, SC 295600000 FLORENCE		



**Overall Score**  
**77%**

### 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. <b>Comments</b> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 2-102.11 - Demonstration (Priority Foundation Violation) - Advised the PIC of the multiple Priority violations that were out of compliance. <i>Two or more priority violations noted on inspection. Not Corrected, Verification Required.</i></li> <li>Non-Violation Notes <i>Current Certified Food Protection Manager Certification observed.</i></li> </ul>	Out	0	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011050.pdf">www.scdhec.gov/sites/default/files/Library/CR-011050.pdf</a> <b>Comments</b> <ul style="list-style-type: none"> <li>2-103.11(O) - Policy / References observed for employee health exclusion, restriction and reinstatement.</li> </ul>	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 <b>Comments</b>	Out	0	4

<ul style="list-style-type: none"> <li>• <b>** Consecutive Violation **</b> 2-301.14 - When to Wash (Priority Violation) - Advised PIC on food employees requirements on how, when and where to wash their hands and arms. <i>Kitchen: Observed employee touch their shirt and begin handling food without washing hands. Corrected, Verification Required.</i></li> <li>• The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>			
7. No bare hand contact with RTE foods <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes <i>Single-use gloves used for handling ready-to-eat foods.</i></li> </ul>	In	3	3
8. Handwashing sinks, properly supplied and accessible <b>Comments</b> <ul style="list-style-type: none"> <li>• 6-301.12 - Hand Drying Provision (Priority Foundation Violation) - Advised PIC that all handwashing stations shall be properly supplied with paper towels. <i>Kitchen/Hand Sink: Hand drying provision not provided. Corrected, Verification Required.</i></li> </ul>	Out	0	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	In	3	3
14. Food-contact surfaces: cleaned and sanitized <b>Comments</b> <ul style="list-style-type: none"> <li>• 4-602.11 (E) Non-TCS Foods – Cleaning Frequency <i>Kitchen/Ice Machine: Deflector plate has black material.</i></li> <li>• Non-Violation Notes <i>3-Compartment Sink: 400 ppm Quaternary Ammonia (QAC QR Tested).</i></li> </ul>	Out	0	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2	2
16. Proper cooking time and temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes <i>Deep Fryer: Fish 170 F.</i></li> </ul>	In	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 <b>Comments</b> <ul style="list-style-type: none"> <li>• Non-Violation Notes <i>Steam Unit: Green Bean 142 F.</i></li> </ul>	In	3	3
20. Proper cold holding temperatures <b>Comments</b> <ul style="list-style-type: none"> <li>• 3-501.16 (A2) - TCS Food-Cold Holding (Priority Violation) - Proper Holding Temperatures and Time as a Public Health</li> </ul>	Out	0	3

<p>Control Measure for Hot or Cold Food. - Provided and explained Fact Sheet/Provided Link - Time as a Public Health Control Measure for Hot or Cold Food - <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011353.pdf">www.scdhec.gov/sites/default/files/Library/CR-011353.pdf</a> <a href="http://www.scdhec.gov/sites/default/files/Library/CR-011059.pdf">www.scdhec.gov/sites/default/files/Library/CR-011059.pdf</a></p> <p><i>Kitchen/True Cooler: Cut Lettuce 60 F, Rice 54 F, Cheese 60 F. Not Corrected, Verification Required.</i></p> <ul style="list-style-type: none"> <li>Non-Violation Notes</li> </ul> <p><i>Walk-in Cooler: Rice 41 F, Corn 41 F, Fish 41 F. Kitchen/Turbo Air Cooler: Fish 41 F. Kitchen/Prep Unit: Crab 41 F.</i></p>			
<p>21. Proper date marking and disposition</p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>** Consecutive Violation ** 3-501.18 - Ready-To-Eat TCS Food-Disposition (Priority Violation) - Advised PIC that refrigerated, ready-to-eat, TCS foods shall be discarded if the temperature and time combination exceeds 7 days or if the package is not properly date marked.</li> </ul> <p><i>Walk-in Cooler: Ready-to-eat Rice and Macaroni and Cheese have no date marks. Not Corrected, Verification Required.</i></p> <ul style="list-style-type: none"> <li>The violation identified as consecutive may be referred to the Enforcement Section.</li> </ul>	Out	0	3
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
<p>37. Contamination prevented during food preparation, storage and display</p> <p><b>Comments</b></p> <ul style="list-style-type: none"> <li>3-305.11 - Food Storage-Preventing Contamination from the Premises</li> </ul> <p><i>Walk-in Cooler: Boxes of food stored on floor.</i></p>	Out	0	2
38. Personal cleanliness	In	2	2
<p>39. Wiping cloths: properly used and stored</p> <p><b>Comments</b></p>	In	1	1

<ul style="list-style-type: none"> <li>Non-Violation Notes <i>Sanitizer Bucket: 200 ppm Quaternary Ammonia (QAC QR Tested).</i></li> </ul>			
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 <b>Comments</b> <ul style="list-style-type: none"> <li>4-501.11 - Good Repair and Proper Adjustment-Equipment <i>Walk-in Freezer door will not shut properly. Kitchen: True Cooler holding at 54 F. Kitchen: True cooler is missing handle. Dish Machine is not functioning.</i></li> </ul>	Out	0	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1	1
47. Non-food-contact surfaces clean <b>Comments</b> <ul style="list-style-type: none"> <li>4-602.13 - Nonfood Contact Surfaces-Cleaning Frequency <i>Kitchen: True Cooler has buildup on interior. Kitchen: Turbo Air freezer has buildup on interior and exterior.</i></li> </ul> 	Out	0	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 <b>Comments</b> <ul style="list-style-type: none"> <li>6-501.11 - Repairing-Premises, Structures, Attachments, and Fixtures-Methods <i>Kitchen: Paint is peeling from ceiling. Kitchen: Light shield in poor repair.</i></li> </ul>  <ul style="list-style-type: none"> <li>6-501.12 - Cleaning Frequency and Restrictions <i>Floor beside dish machine has buildup.</i></li> </ul>	Out	0	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
<b>Totals</b>		<b>77</b>	<b>100</b>

## Temperature Observations

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

## Inspection Report Information

Item	Answer	Points Current	Points to Total
Facility Category	Category 2		
Grade Posted	C		
Is a Follow-Up required within 10 days?	Yes		
A Follow-up Inspection will be performed by the date indicated.	13 Mar 2020		
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: <a href="http://www.scdhec.gov/food-safety/food-service-industry-permits-rules">www.scdhec.gov/food-safety/food-service-industry-permits-rules</a> .	Notification	0	0
<b>Totals</b>			