## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

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### Name of facility
CAPTAIN D'S SEAFOOD

### Check one
- [x] FSO
- [ ] RFE

### License Number
132

### Date
12/11/2019

### Address
1315 BELLEFONTAINE ST.

### City/State/Zip Code
WAPAKONETA OH 45895

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### Inspection Time

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
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</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
<td>IN</td>
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</tbody>
</table>

### Travel Time

75

### Follow-up date (if required)

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<thead>
<tr>
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<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
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</table>

### Time/Temperature Controlled for Safety Food (TCS food)

#### Compliance Status

**IN** = in compliance  **OUT** = not in compliance  **N/O** = not observed  **N/A** = not applicable

### Supervision

1. **IN**  
   Person in charge present, demonstrates knowledge, and performs duties

2. **IN**  
   Certified Food Protection Manager

### Employee Health

3. **IN**  
   Management, food employees and conditional employees; knowledge, responsibilities and reporting

4. **IN**  
   Proper use of restriction and exclusion

5. **IN**  
   Procedures for responding to vomiting and diarrheal events

### Good Hygienic Practices

6. **IN**  
   Proper eating, tasting, drinking, or tobacco use

7. **IN**  
   No discharge from eyes, nose, and mouth

### Preventing Contamination by Hands

8. **IN**  
   Hands clean and properly washed

9. **IN**  
   No bare hand contact with ready-to-eat foods or approved alternate method properly followed

10. **IN**  
    Adequate handwashing facilities supplied & accessible

### Approved Source

11. **IN**  
    Food obtained from approved source

12. **IN**  
    Food received at proper temperature

13. **IN**  
    Food in good condition, safe, and unadulterated

14. **IN**  
    Required records available: shellstock tags, parasite destruction

### Protection from Contamination

15. **IN**  
    Food separated and protected

16. **IN**  
    Food-contact surfaces: cleaned and sanitized

17. **IN**  
    Proper disposition of returned, previously served, reconditioned, and unsafe food

### Time/Temperature Controlled for Safety Food (TCS food)

18. **IN**  
    Proper cooking time and temperatures

19. **IN**  
    Proper reheating procedures for hot holding

20. **IN**  
    Proper cooling time and temperatures

21. **IN**  
    Proper hot holding temperatures

22. **IN**  
    Proper cold holding temperatures

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### Foodborne Illness Risk Factors and Public Health Interventions

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:

1. **IN**
2. **IN**
3. **IN**
4. **IN**
5. **OUT**
6. **IN**
7. **IN**
8. **IN**
9. **IN**
10. **IN**
11. **IN**
12. **IN**
13. **IN**
14. **IN**
15. **IN**
16. **IN**
17. **IN**
18. **IN**
19. **IN**
20. **IN**
21. **IN**
22. **IN**
23. **IN**
24. **IN**
25. **IN**
26. **IN**
27. **IN**
28. **IN**
29. **IN**
30. **IN**
31. **IN**
32. **IN**
33. **IN**
34. **IN**
35. **IN**
36. **IN**
37. **IN**

### Time/temperature Controlled for Safety Food (TCS food)

#### Compliance Status

23. **IN**  
   Proper date marking and disposition

24. **IN**  
   Time as a public health control: procedures & records

### Consumer Advisory

25. **IN**  
   Consumer advisory provided for raw or undercooked foods

### Highly Susceptible Populations

26. **IN**  
   Pasteurized foods used; prohibited foods not offered

### Chemical

27. **IN**  
   Food additives: approved and properly used

28. **IN**  
   Toxic substances properly identified, stored, used

### Conformance with Approved Procedures

29. **IN**  
   Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan

30. **IN**  
   Special Requirements: Fresh Juice Production

31. **IN**  
   Special Requirements: Heat Treatment Dispensing Freezers

32. **IN**  
   Special Requirements: Custom Processing

33. **IN**  
   Special Requirements: Bulk Water Machine Criteria

34. **IN**  
   Special Requirements: Acidified White Rice Preparation Criteria

35. **IN**  
   Critical Control Point Inspection

### Risk Factors

Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

Control measures to prevent foodborne illness or injury.

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As per HEA 5302A  The Baldwin Group, Inc. (10/19)

As per AGR 1268  The Baldwin Group, Inc. (10/19)
**State of Ohio Food Inspection Report**  
**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Name of Facility**: CAPTAIN D'S SEAFOOD  
**Type of Inspection**: sta ccp  
**Date**: 12/11/2019

### GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item:  
IN = in compliance  
OUT = not in compliance  
N/O = not observed  
N/A = not applicable

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### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:  
COS = corrected on-site during inspection  
R = repeat violation

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<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation.</td>
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<tr>
<td></td>
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<td></td>
<td>Several uncovered items in the reach-in cooler/freezer combo unit to the left of the hutch puppy fryer.</td>
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<td></td>
<td>ITEMS WERE COVERED DURING THE INSPECTION</td>
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<tr>
<td>28</td>
<td>3717-1-07.1(M)</td>
<td>NC</td>
<td>Medicines - restrictions and storage.</td>
</tr>
<tr>
<td></td>
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<td></td>
<td>Bottle of aspirin sitting on the shelf above the table with the steam heat holding unit.</td>
</tr>
<tr>
<td>44</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food Storage Containers - Identified with Common Name of Food</td>
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<tr>
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<td>Observed unlabeled sauce bottles in the cabinet under the counter in the dining area with the ketchup and mustard dispensers.</td>
</tr>
<tr>
<td>45</td>
<td>3717-1-06.1(M)</td>
<td>NC</td>
<td>Outer openings - protected.</td>
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<td>The door and threshold of the back door is not closing completely which can allow the entrance of insects, pest and rodents.</td>
</tr>
</tbody>
</table>

### Person in Charge

**Sanitarian**: KENT MARTZ  
**RS/SIT#**: 2937  
**Date**: 12/11/2019

**Licensor**: Auglaize County Health Department

**PRIORITY LEVEL**:  
C = CRITICAL  
NC = NON-CRITICAL

As per AGR 1268  The Baldwin Group, Inc. (10/19)
### Observations and Corrective Actions (continued)

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<th>COS</th>
<th>R</th>
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<tr>
<td>51</td>
<td>3717-1-04.8(A)</td>
<td>NC</td>
<td>Equipment and utensils - air-drying required.</td>
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<td></td>
<td>Observed food particles on the clean side drain board of the three compartment sink. Before use this should be cleaned and sanitized prior to doing dishes.</td>
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<tr>
<td>54</td>
<td>3717-1-04.4(A)(1)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment.</td>
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<td>There is a hole just inside the door of the cooler section of the cooler/freezer combo unit to the left of the hush puppy fryer.</td>
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<tr>
<td>55</td>
<td>3717-1-04.4(D)</td>
<td>NC</td>
<td>Warewashing equipment - cleaning frequency.</td>
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<td>Observed an employee open a box of fish on the table that cleaned utensils are sat on to dry and not cleaning and sanitizing the table when done.</td>
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<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency.</td>
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<td>Observed build-up on the outside of the ice machine, on the fan grated in the walk-in cooler, on the cooker by the three compartment sink, inside all microwaves, inside the drawer of the table the steam cabinet sits on and inside the bottom part of the sandwich cooler across from the fryers.</td>
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<tr>
<td>60</td>
<td>3717-1-06.4(I)</td>
<td>NC</td>
<td>Closing toilet room doors.</td>
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<td>Bathroom door closer needs adjusted so the door completes closes.</td>
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<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Repairing.</td>
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<td>Wall behind the three compartment sink is rusting out and insulation of the walk-in is exposed.</td>
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<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions.</td>
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<td>Build-up present on the wall around the magnetic utensil holder. On the wall behind the sandwich prep cooler.</td>
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