



**GEORGIA DEPARTMENT OF HUMAN RESOURCES**  
Food Service Establishment Inspection Report

Establishment Name: CAPTAIN D'S

Address: 6167 HWY 278

City: CONNINGTON Time In: 1:35 AM/PM Time Out: 3:00 AM/PM

Inspection Date: 5, 8, 09 CFMS: RICHARD BEST 6-5-12

Purpose of Inspection: Routine  Follow-up  Complaint  Preliminary  Other

Risk Type: 1  2  3  Permit#: 107-0621

Last Score	Grade	Date
50	U	5-1-09
Prior Score	Grade	Date
100	A	7-14-08

CURRENT SCORE	CURRENT GRADE
99	A
SCORING AND GRADING: A=90-100 B=80-89 C=70-79 U<69	

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN	OUT	NA	NO	COS	R	Compliance Status	Points
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Supervision - Subcategory 2</b> 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1-2. Person in charge present, demonstrates knowledge, and performs duties; CFMS on staff	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Employee Health, Good Hygienic Practices, Preventing Contamination by Hands - Subcategory 1</b> 9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1A. Proper use of restriction & exclusion	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1B. Hands clean and properly washed	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1C. No bare hand contact with ready-to-eat foods	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Employee Health, Good Hygienic Practices - Subcategory 2</b> 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2A. Management awareness; policy present; reporting	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2B. Proper eating, tasting, drinking, or tobacco use	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2C. No discharge from eyes, nose, and mouth	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-2D. Adequate handwashing facilities supplied & accessible	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Approved Source - Subcategory 1</b> 9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1A. Food obtained from approved source; parasite destruction	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			3-1B. Food received at proper temperature	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1C. Food in good condition, safe, and unadulterated	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Protection from Contamination - Subcategory 1</b> 9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1A. Food separated and protected	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1B. Proper disposition of contaminated food; returned food or unused food not re-served	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Protection from Contamination - Subcategory 2</b> 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2A. Food stored covered	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2B. Food-contact surfaces: cleaned & sanitized	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Cooking and Reheating of Potentially Hazardous Foods, Consumer Advisory - Subcategory 1</b> 9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-1A. Proper cooking time and temperatures	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>			5-1B. Proper reheating procedures for hot holding	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Consumer Advisory - Subcategory 2</b> 4 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			5-2. Consumer advisory provided for raw and undercooked foods	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Holding of Potentially Hazardous Foods, Date Marking Potentially Hazardous Food - Subcategory 1</b> 9 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1A. Proper cold holding temperatures	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1B. Proper hot holding temperatures	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1C. Proper cooling time and temperature	0 0
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			6-1D. Time as a public health control: procedures and records	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Date Marking - Subcategory 2</b> 4 points	
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-2. Proper date marking and disposition	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Highly Susceptible Populations - Subcategory 1</b> 9 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			7-1. Pasteurized foods used; prohibited foods not offered	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Chemicals - Subcategory 2</b> 4 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			8-2A. Food additives: approved and properly used	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			8-2B. Toxic substances properly identified, stored, used	0 0
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Conformance with Approved Procedures - Subcategory 2</b> 4 points	
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			9-2. Compliance with variance, specialized process and HACCP plan process and HACCP	0 0

**GOOD RETAIL PRACTICES**

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = repeat (violation of the same code provision) = 1 point per category)

IN	OUT	NA	NO	COS	R	Compliance Status	Points
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Safe Food and Water, Food Identification</b> 3 points	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			10A. Pasteurized eggs used where required	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			10B. Water and ice from approved source	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			10C. Variance obtained for specialized processing methods	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			10D. Properly labeled; original container; required records: shellstock tags; segregated distressed food	0 0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Food Temperature Control</b> 3 points	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11A. Proper cooling methods used; adequate equipment for temperature control	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11B. Plant food properly cooked for hot holding	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11C. Approved thawing methods used	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11D. Thermometers provided and accurate	0 0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Prevention of Food Contamination</b> 3 points	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			12A. Contamination prevented during food preparation, storage & display	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			12B. Personal cleanliness	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			12C. Wiping cloths: properly used and stored	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			12D. Washing fruits and vegetables	0 0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Postings and Compliance with Clean Air Act</b> 1 point	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			13A. Posted: Permit/Inspection/Choking Poster/Handwashing	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			13B. Compliance with Georgia Smoke Free Air Act	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Proper Use and Handling of Utensils</b> 1 point	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			14A. In-use utensils: properly stored	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			14B. Utensils, equipment and linens: properly stored, dried, handled	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			14C. Single-use/single-service articles: properly stored, used	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			14D. Gloves used properly	0 0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Utensils, Equipment and Vending</b> 1 point	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15B. Warewashing facilities: installed, maintained, used; test strips	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			15C. Nonfood-contact surfaces clean	0 0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Water, Plumbing and Waste</b> 2 points	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			16A. Hot and cold water available; adequate pressure	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			16B. Plumbing installed; proper backflow devices	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			16C. Sewage and waste water properly disposed	0 0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Physical Facilities</b> 1 point	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			17A. Toilet facilities: properly constructed, supplied, cleaned	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			17B. Garbage/refuse properly disposed; facilities maintained	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			17C. Physical facilities installed, maintained, and clean	0 0
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			17D. Adequate ventilation and lighting; designated areas used	0 0
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			<b>Pest and Animal Control</b> 3 points	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			18. Insects, rodents, and animals not present	0 0

Person in Charge (Signature) [Signature] (Print) Richard Best Date: 5, 8, 09  
 Inspector (Signature) [Signature] Follow-up: YES  NO  Follow-up Date: 1, 1

