

Retail Food Establishment Inspection Report

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 4/13/2023	Time in: 11:40	Time out: 1:35	License/Permit # FS-9511	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine <input type="checkbox"/> 2-Follow Up <input type="checkbox"/> 3-Complaint <input type="checkbox"/> 4-Investigation <input type="checkbox"/> 5-CO/Construction <input type="checkbox"/> 6-Other							TOTAL/SCORE
Establishment Name: King's Crab Shack			Contact/Owner Name: Phuc Nguyen		* Number of Repeat Violations: ____ ✓ Number of Violations COS: ____		27/73/C
Physical Address: 621 White Hills Dr Rockwall, TX			Pest control : Preferred Pest/3-15-2023	Hood PDC/5-2022	Grease trap : We Do/2-17-2023/1000gal	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>	

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
W						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
		✓				✓					
			✓			✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
3				✓		Chemicals					
	✓					✓					
Protection from Contamination						3					
	✓					Water/ Plumbing					
3						✓					
	✓					✓					

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					2					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						✓					
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
	✓					2					

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First											
Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
1						✓					
1						Physical Facilities					
1						1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

Received by: (signature) <i>Phuc Nguyen</i>	Print: Phuc Nguyen	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: King's Crab Shack	Physical Address: 621 White Hills	City/State: Rockwall, TX	License/Permit # FS-9511	Page <u>2</u> of <u>2</u>
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter cold top/fish	36	sausage	41		
shrimp	38	under/sausage	41		
hot holding/veggie sauce	152	white freezer/crab	26		
WIC/shrimp	37				
crab/sausage	35/40				
boiled potatoes	40				
WIF ambient	7				
cold top/shrimp	41				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
	Front hand sink 100 F with soap. Need to post health employee poster
31	Need paper towels at front prep hand sink and back hand sink. Need soap and paper towels at warewash hand sink
32/45	Need to clean and seal front cabinets to be made cleanable. Need to clean walls, floor, and floor drains throughout
42/10	Need to clean prep counters in front
18	Need to label all spray bottles/store low and separate if chemicals
40	Avoid use of styrofoam containers as storage containers for spices. use a cleanable container instead
42	Need to clean fryers/dirty and food and grease buildup
36	Store wiping cloths in sani buckets
10	Must always have sani bucket setup during prep and service. No sanitizer on site. Owner to go to store now.
35	Store all personal items low and separate in front counter area/not over prep areas
35	Must organize front area/only restaurant items on counters and prep. Store all else low and separate
10/40/34	Must discard paper roll on prep table daily/avoid leaving overnight with food debris/could attract pests
37	Best practice to store mops dry/not in standing water
32	Need to clean and sanitize/replace if necessary cutting boards in back kitchen
39	Store all knives clean on knife magnet
42/10	MUST clean all equipment, handles of cooler, inside coolers in back and front prep areas
42/10	Must clean hot holding device and pan where sauce is stored. Lots of food and grease buildup
10	Need to clean ice deflector panel/watch for hanging gaskets
27	Need to aggressively cool veggie butter sauce using aggressive cooling methods. Shallow metal pans, take temps often
18	No home pest sprays/only commercially applied pesticides
W	Raw oysters in WIC/owner says all are fried/no oyster tags on site
39/10	Discard melted colanders. Clean all such equipment
28	Must date mark all foods cooked or opened if not used within 24 hours. Discard at 7 days
	Back hand sink 123 F with soap/warewash hand sink 104 F/ 3 comp sink 123 F
7	Found moldy food/unknown what it was/discarded and discussed with owner/said was personal food/need to be watching coolers and keeping clean/date mark
37	White freezer must be defrosted/large buildup
33	Not using dishwasher/3 comp sink/no sanitizer on site. Owner to purchase as employee bought splashless which won't stay in solution
W	Vent hood/almost a year since last cleaned. Refer to fire department

Received by: (signature) <i>Phuc Nguyen</i>	Print: Phuc Nguyen	Title: Person In Charge/ Owner Owner
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Samples: Y N # collected

Form EH-06 (Revised 09-2015)

Grease Monster used for pickup and disposal of spent grease
Pacific Plus/NTT Seafood food suppliers.