Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

Date:			201	2	Time in:	Time out:		cense/Peri							Est. Type Risk Category Page 1 of 2	
					S-95 Complain		_	Inve	stios	ation		5-CO/Construction 6-Other TOTAL/SCORI				
Establishment Name: King's Crab Shack Contact/Owner Name: Phuc Nguye							me:	* Number of Repeat Violations: Number of Violations COS:					* Number of Repeat Violations: ✓ Number of Violations COS:			
Physical Address: 621 White Hills Dr Rockwall, TX Pest control: Preferred Pest/3-15-20.							23	Hoo PDC		022	Gı We	rease Do	e trap : Follow-up: Yes 27/73/(
		Com	nplia	nce S	Status: Out = not in corpoints in the OUT box for	each numbered		Mark '✓'	= not o	bserv ckma	ved ark in	N/appr	\ = no opria	ot ap	opplicable COS = corrected on site R = repeat violation W- Watch ox for IN, NO, NA, COS Mark an in appropriate box for R	
Co	Compliance Status								R	_	Compliance Status			Total and the control of the control		
U T	N	N O A O S (F = degrees Fahrenheit)								U N O A O Employee Health					Employee Health	
W					1. Proper cooling time a	nd temperature	re				~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	~				2. Proper Cold Holding temperature(41°F/45°F)						~				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	~				3. Proper Hot Holding temperature(135°F)										Preventing Contamination by Hands	
		4. Proper cooking time and temperature									~				14. Hands cleaned and properly washed/ Gloves used properly gloves used	
	5. Proper reheating procedure for hot holding (165°F in 2 Hours)						7 in 2			~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y N.)		
	6. Time as a Public Health Control; procedures & records											Highly Susceptible Populations				
					Approved Source 7. Food and ice obtained from approved source; Food in						<u></u>				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
											Ľ				eggs boiled	
3				~	good condition, safe, and unadulterated; parasite destruction										Chemicals	
	_			8. Food Received at proper temperature						<				17. Food additives; approved and properly stored; Washing Fruits & Vegetables		
		Protection from Contamination						3					Water only 18. Toxic substances properly identified, stored and used			
	~				Food Separated & protected, prevented during food preparation, storage, display, and tasting										Water/ Plumbing	
3					10. Food contact surface Sanitized at			and							19. Water from approved source; Plumbing installed; proper backflow device	
<u></u>					11. Proper disposition o			or	-					1	20. Approved Sewage/Wastewater Disposal System, proper	
	_				reconditioned disca	arded					_				disposal	
	Priority Foundation Items (2 Point o I N N C								•	-						
0		N				•			r R	О	I	N	N	С		
O U T	I N	N O	N A	C O S	Demonstration	of Knowledge	ge/ Personnel			_	_	_		_	Food Temperature Control/ Identification	
		N O		0	Demonstration 21. Person in charge pre and perform duties/ Cer	of Knowledge esent, demonst tified Food Ma	ge/ Personnel tration of know anager/ Posted	vledge,		O U	I	N	N	C O	Food Temperature Control/ Identification 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
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Retail Food Establishment Inspection Report

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

Form EH-06 (Revised 09-2015)

Establish	ment Name:	Physical A	ddress:	Ci	City/State: License/Permit # Page 2 of							
	s Crab Shack		Vhite Hills	F	Rockwa	all, TX	FS-9511					
Item/Loc	ation	Temp F	TEMPERATURE OBSE	RVATI	Temp F	Item/Loca	tion		Temp F			
						Tem Boca			Temp 1			
under	counter cold top/fish	36	sausage		41							
	shrimp	38	under/sausaç	ge	41							
hot h	olding/veggie sauce	152	white freezer/ci	rab	26							
V	VIC/shrimp	37										
cra	ab/sausage	35/40										
boi	led potatoes	40										
W	IF ambient	7										
col	d top/shrimp	41										
-		OB	SERVATIONS AND CORRI	ECTIV	E ACTION	NS						
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	STABLISHME	NT HAS BEEN MADE. YOUR AT	TENTI	ON IS DIRE	CTED TO TI	HE CONDITIONS OBS	SERVED AN	1D			
	Front hand sink 100) F with	soap. Need to post	healt	h empl	oyee po	ster					
31			sink and back hand sink.					and sink				
32/45	Need to clean and seal fro	nt cabinets	to be made cleanable. Ne	ed to c	lean wall	s, floor, an	d floor drains thro	ughout				
42/10	Need to clean prep	counter	rs in front									
18			es/store low and se	parat	te if che	emicals						
40	•		s as storage containers f				ble container in	stead				
42	Need to clean fryer	s/dirty a	nd food and grease	build	dup							
36	Store wiping cloths				•							
10			p during prep and service.	No sa	anitizer o	n site. Ow	ner to go to store	now.				
35	Store all personal it	ems low	and separate in fro	nt co	ounter a	area/not	over prep ar	eas				
35			taurant items on counter									
10/40/34	Must discard paper rol	l on prep	on prep table daily/avoid leaving overnight with food debris/could attract pests									
37	Best practice to sto	re mops	dry/not in standing	wate	er							
32												
39	Store all knives clea											
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 buildu												
10												
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	0 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 (signature)	by:		Print:				Title: Person In Cha	rge/ Owner				
(orginature)	Phuc Nguyen		Phuc	guye	en	Owner						
Inspected	l by:		Print:									
(aignature)	Phuc Nguyen 1 by: Chvisty Cov	tez, 1	RS Christy	Co	rtez,	RS	Samples: Y N	# collecte	ed			