

Retail Food Establishment Inspection Report

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

Date: 10/10/2022	Time in: 1:00	Time out: 2:05	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
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Establishment Name: King's Crab Shack	Contact/Owner Name: Phuc Nguyen	* Number of Repeat Violations: _____	23/77/C
		✓ Number of Violations COS: _____	

Physical Address: 621 White Hills Rockwall, TX	Pest control : Preferred Pest/monthly	Hood PDC/6mo	Grease trap : We Do/1000gal/3mo	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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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					
	✓					✓					
3						✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					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					
Safe Water, Recordkeeping and Food Package Labeling						2			✓		
	✓					Permit Requirement, Prerequisite for Operation					
	✓					✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						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						✓					
	✓					Physical Facilities					
	✓					1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓	✓				
1						✓					

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 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter cooler front/fish	37	veggie sauce	117		
shrimp	34	WIC/lobster	36		
under counter freezer/ambient	13	sausage	38		
cold top/shrimp	39	potatoes	38		
sausage	40	corn	37		
fish	39	WIF/ambient	4		
under/boiled egg	37	white freezer ambient	3		
rice in rice pot	165				

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 with soap and paper towels
42	Clean counter/tiles/grout
40	If using butcher paper on counter, must change daily
42/ 32	Clean front cabinets, walls, floors/seal exposed wood to be made cleanable
42/45	Clean/degrease/in/around/on equipment and under/floors
39	Clean spice containers in front
42	Clean hood vent filters
9	Store raw meat low /separate, not over ready to eat foods in front cooler
28	Date mark all foods if not used within 24 hours
37	Clean/organize cabinets in front
32	Clean discolored cutting boards. Replace when necessary
31	Back hand sink 106 F. Need paper towels
10/39	Clean knife magnet/store knives clean
39	Store rice spoons dry/not in standing water. Wash, rinse, sanitize at least every 4 hours
5	Veggie sauce made with cooked onions and celery discarded as did not reach reheat of 165+F within 2 hours
42	Clean outside of ice machine/panels
40	Avoid use of styrofoam as spice containers. use a cleanable container instead
10	Sani bucket not 100 ppm chlorine sanitizer. COS
31	Back hand sink/must be accessible/ not to be used for storage . Need soap and paper towels
	Dishwasher not working/not being used for warewashing
31	3 comp sink 122 F.
42	Clean air return vents
10/42	Clean and sanitize all prep tables/areas
37	Organize shelves in back to better clean
29	MUST have metal stem thermometer. Owner sent employee to buy one at Walmart at inspection
34	Dead crickets and roaches. Clean and have pest control come out if needed
	Dining room hand sink 108 F

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

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