Retail Food Establis										shment Inspection Report								olicy an up		
	nte:)/1	0/2	202	22	Time in: 1:00	Time out: 2:05	License/Pe							I	Est. Type	Risk Catego	ry	Page 1	of <u>2</u>	
Purpose of Inspection: 🗸 1-Routine 📃 2-Follow Up 📃 3-Complai						int 🗌	_	-Inve	estig	atior	1	5-CO/Constr * Number of I		6-Other		TOTAL	/SCORE			
Establishment Name: Contact/Owner N King's Crab Shack Phuc Nguye						1					✓ Number of V		COS:		22/7	7/C				
Physical Address: Pest control : 621 White Hills Rockwall, TX Preferred Pest/mont						thly	Ho PD	ood C/6	mo	G	reas e D	e trap : 00/1000gal/3mo	0	Follow-up: Ye	s 🗸	23/1	110			
Ma					Status: Out = not in components in the OUT box for		111	O = not ✓'a ch						$\begin{array}{ll} \text{oplicable} & \text{COS} = 0\\ \text{ox for IN, NO, NA, O} \end{array}$	corrected on COS Ma	site $\mathbf{R} = repeared ark an \times in appr$	at viola opriate	ation W- box for R	Watch	
C	mnli	ance	e Sta	tus	Prio	rity Items (3 Poi	nts) violations	Requi	_	<i>mmec</i> Compl				tive Action not to e.	xceed 3 da	iys				
0 U	U N O A O						R		D I J N	N O	N A	C O S	1	Emp	oloyee Health			R		
Т	s (r = degrees Fairement) 1. Proper cooling time and temperature								~			0	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting							
	~				2. Proper Cold Holding temperature(41°F/ 45°F)					~					r use of restriction and exclusion; No discharge from					
W					3. Proper Hot Holding temperature(135°F)					1				Preventing Contamination by Hands						
		4. Proper cooking time and temperature								 If the second sec						oves us	ed properl	y		
3					5. Proper reheating proc Hours)			~			-	15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED YN								
	6. Time as a Public Health Control; procedures & records								Highly Susceptible Populations											
		Approved Source 7. Food and ice obtained from approved source; Food in							~				Pasteurized eggs u	 Pasteurized foods used; prohibited food not offered asteurized eggs used when required GGS COOKED 						
	~				good condition, safe, an destruction	nd unadulterated; par				-	1			Chemicals 17. Food additives; approved and properly stored; Washing Fr						
	~				8. Food Received at pro					~				17. Food additives & Vegetables water onl		l and properly st	ored; V	Vashing Fi	ruits	
			<u> </u>	L		from Contaminati	on			~				18. Toxic substand	y ces properly	y identified, stor	ed and	lused		
3					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting					_				Water/ Plumbing						
3					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>100</u> ppm/temperature					~				19. Water from ap backflow device	19. Water from approved source; Plumbing installed; proper backflow device			d; proper		
	~				11. Proper disposition or reconditioned disca			~				20. Approved Sew disposal	vage/Waste	water Disposal	System	ı, proper				
Priority Foundation Items (2 Poi					ints) i	viola		Req	uire N	Cor	rrective Action with	hin 10 day	15			R				
Ŭ T	N	0	A	0 S		1 of Knowledge/ Per			Ŭ	JN	Ö	A	Ö S	Food 1	ſemperatu	re Control/ Ide	ntifica	tion		
	~				21. Person in charge pro and perform duties/ Cer 1 22. Food Handler/ no un	rtified Food Manage	r/ Posted			~				27. Proper cooling Maintain Product28. Proper Date M	Temperatu	re	Adeq	uate to		
	22. Food Handler/ no unauthorized persons/ personnel							2					29. Thermometers	-	-	librate	d: Chemic	al/		
	Safe Water, Recordkeeping and Food Package Labeling							2				~	Thermal test strip							
	~							1	1			Permit Re 30. Food Establis	-	t, Prerequisite f			osted)			
	~			24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled Conformance with Approved Procedures						۲				12/31/202	2	ipment, and Vo		0 1		
	~				25. Compliance with Va HACCP plan; Variance processing methods; ma	ariance, Specialized e obtained for special anufacturer instructio	Process, and ized		2					31. Adequate hand supplied, used	dwashing fa	acilities: Access	ible an	d properly		
			1	1		sumer Advisory			2					32. Food and Non designed, construct	cted, and us	sed				
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label on menu						~				33. Warewashing Service sink or cu	rb cleaning	facility provide	d	ised/					
O U	I N	N O	N A	C O	Core Items (1 Poin Prevention	nt) <i>Violations Requ</i> of Food Contamina		Action	n No.) I	XCE	ed 90 N A	0 Da C O	iys or Next Inspect		chever Comes I Identification	rirst		R	
т 1		•		š	34. No Evidence of Inse				Ť				Š	41.Original contai						
╞	~				animals 35. Personal Cleanlines	s/eating, drinking or	tobacco use	$\left - \right $		1	<u> </u>				Phys	ical Facilities				
╞	· ·				36. Wiping Cloths; prop	perly used and stored	l	$\left \right $	1					42. Non-Food Cor	•					
1					37. Environmental cont	amination		\square	F	~	\vdash			43. Adequate vent	ilation and	lighting; design	ated ar	reas used		
ŀ	~				38. Approved thawing r	method				~				44. Garbage and R	Refuse properly disposed; facilities maintained				ed	
					Prope	er Use of Utensils			1					45. Physical facili	ties installe	ed, maintained, a	nd cle	an		
1					39. Utensils, equipment dried, & handled/ In us					~	~			46. Toilet Facilitie	es; properly	constructed, su	pplied,	, and clean		
1					40. Single-service & sin and used	ngle-use articles; pro	perly stored			~				47. Other Violatio	ons					

Received by: (signature) Phuc Nguyen	Print: Phuc Nguyen	Title: Person In Charge/ Owner Owner
Inspected by: (signature) Christy Cortez, RS	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>		
Item/Loc	ation	Temp F	TEMPERATURE OBSERVA	TIONS Temp F	Item/Loca	tion	Temp F		
under counter cooler front/fish		37	veggie sauce	117					
shrimp		34	WIC/lobster	36					
under	counter freezer/ambient	13	sausage	38					
col	d top/shrimp	39	potatoes	38					
	sausage	40	corn	37					
	fish	39	WIF/ambient	4					
under/boiled egg		37	white freezer ambien	t 3					
ric	e in rice pot	165							
Item			SERVATIONS AND CORRECT NT HAS BEEN MADE. YOUR ATTEN				VED AND		
Number	NOTED BELOW:			NTION IS DIRE		IE CONDITIONS OBSER	VED AND		
	Front hand sink with		nd paper towels						
42	Clean counter/tiles/								
40	*		ounter, must change da						
	Clean front cabinets, walls, floors/seal exposed wood to be made cleanable Clean/degrease/in/around/on equipment and under/floors								
				er/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 Clean discolored cutting boards. Replace when necessary								
32			•	lecessary	/				
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									
42									
40	Avoid use of styrofoam as spice containers. use a cleanable container instead								
10	Sani bucket not 100 ppm chlorine sanitizer. COS								
31			sible/ not to be used for	storage.	Need so	pap and paper to	wels		
			t being used for warev	-		· · ·			
31	3 comp sink 122 F.								
42	Clean air return ven	ts							
10/42	Clean and sanitize	Clean air return vents Clean and sanitize all prep tables/areas							
37	Drganize shelves in back to better clean								
29	MUST have metal stem thermometer. Owner sent employee to buy one at Walmart at inspection								
34									
	Dining room hand sink 108 F								
.									
Received (signature)			Print: Phuc N	lguve	en 🛛	Title: Person In Charge	Uwner		
Inspected (signature)	Phuc Nguyen ^{by:} Chrísty Cor	tez, 1	RS Christy C				# collected		
L	-	~	-	•		Sumples. I IN	, concettu		