

Retail Food Establishment Inspection Report

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

Date: 4/16/2024	Time in: 1:20	Time out: 2:15	License/Permit # FS-9511	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input 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: ____		22/77/C
Physical Address: 621 White Hills Rockwall, TX			Pest control : Preferred Pest Mgmt/4-10-2024	Hood PDC/10-2023	Grease trap : We Do/8-2023	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					
	✓						✓				
	✓						✓				
3						Preventing Contamination by Hands					
	✓					3					
		✓					✓				
		✓				Highly Susceptible Populations					
	✓						✓				
Approved Source						Chemicals					
	✓										
	✓						✓				
Protection from Contamination						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						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
Conformance with Approved Procedures						2					
	✓					2					
Consumer Advisory							✓				
	✓						✓				

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							✓				

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 cooler/fish	40	WIC/shrimp	36		
shrimp	38	boiled potatoes	40		
crab	39	oysters	33		
sauce hot holding	121-137	corn	36		
cold top/cheese	41	white freezer	18		
boiled eggs	42				
Rice hot holding	156				
WIF ambient	-4				

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:
14/31	Need soap and paper towels at front hand sink
45/42	Need to address cleaning throughout/ clean and degrease all surfaces and storage containers
10/39	Need to clean knives and store clean
32	Cabinets in front to be made cleanable/ need to be repainted
42	Need to clean fryers/lots of grease buildup
32	Need to replace fryer baskets
42	Need to clean hood vents
10	Need sani bucket setup during prep and service
32/45	Need to clean and repaint shelves under counter
32	Cutting boards need to be replaced
42	Need to clean inside coolers, around gaskets
42	Need to clean shelves and fan in back prep area
28	Need to date mark all foods once cooked or opened/ to discard at day 7
3	Sauce in back needs to hot hold at 135+F. Will discard and clean unit before refilling
10/39	Need to clean hot holding unit and spice containers/ very dirty
10/42	Need to clean and sanitize prep surfaces
36	Need to store wiping cloths in sani buckets
45	Need to clean floors, under equipment
35	Need to store employee drinks low/separate
31	Need to keep warewash sink accessible
37/42	Need to defrost white freezer and clean in/around/on
	Prep hand sink 100F equipped/3 comp 110F
37	Need to store items 6 inches off of floor to clean
40/32	Avoid using Styrofoam as storage containers/not cleanable
45	Need to clean floor in WIF/food debris and spilled liquid
32	Rusty shelves in WIC
45/34	Need to clean floor drains/could attract pests
39/32	Replace frayed /melted strainer baskets

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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