Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

	ate:	210	201	24	Time in: Time out: License/P							Est. Type Risk Category Page 1 of	2
	4/16/2024 1:20 2:15 FS-95 Purpose of Inspection: 1-Routine 2-Follow Up 3-Complain												
E	stabli	ishm	nent	Nan	e: Contact/Owner	Name:		-inve	suga	HUOL	1	* Number of Repeat Violations:	KE
King's Crab Shack Phuc Nguyen ✓ Number of Violations COS: Physical Address: Pest control: Hood Grease trap: Follow-up: Yes ✓ Physical Address: Pest control: Hood Grease trap: Follow-up: Yes ✓ Physical Address: Pest control: Hood Grease trap: Follow-up: Yes ✓ Physical Address: Pest control: Hood Grease trap: Follow-up: Yes ✓ Physical Address: Pest control: Hood Grease trap: Pest control: Pest control:									'C				
	621 White Hills Rockwall, TX Preferred Pest Mgmt/4-10-2024 PDC/10-2023 We Do/8-2023												
M	Compliance Status: Out = not in compliance IN = in compliance Mark the appropriate points in the OUT box for each numbered item NO = not observed NA = not applicable COS = corrected on site R = repeat violation W- Watch Mark '\sqrt{'} a checkmark in appropriate box for IN, NO, NA, COS Mark an in appropriate box for R									ch			
IVI	aik u	ne ap	ргор	mate	Priority Items (3 Points) violations							• • • • • • • • • • • • • • • • • • • •	
O	ompli I	iance N	e Sta N	tus C	Time and Temperature for Food Safety	R	0	ompl	N	N	tus C		R
U T	N	0	A	o s	(F = degrees Fahrenheit)		U		0	A	o s	Employee Health	
	/				1. Proper cooling time and temperature			7				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	Ĭ				2. Proper Cold Holding temperature(41°F/45°F)							13. Proper use of restriction and exclusion; No discharge from	
	~				2. Froper Cold Holding temperature(41 F/ 43 F)			~				eyes, nose, and mouth	
3					3. Proper Hot Holding temperature(135°F)							Preventing Contamination by Hands	
3					4. Proper cooking time and temperature			T				14. Hands cleaned and properly washed/ Gloves used properly	
		~			5. Proper reheating procedure for hot holding (165°F in 2		3					15. No bare hand contact with ready to eat foods or approved	
		~			Hours)			~				alternate method properly followed (APPROVED Y N.)	
	~				6. Time as a Public Health Control; procedures & records							Highly Susceptible Populations	
								T				16. Pasteurized foods used; prohibited food not offered	
					Approved Source			~				Pasteurized eggs used when required eggs cooked	
					7. Food and ice obtained from approved source; Food in							eggs cooked	
	~				good condition, safe, and unadulterated; parasite destruction							Chemicals	
-					8. Food Received at proper temperature			Ι				17. Food additives; approved and properly stored; Washing Fruits	
	~							~				& Vegetables water only	
					Protection from Contamination			~				18. Toxic substances properly identified, stored and used	
					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 ppm/temperature			~			1	19. Water from approved source; Plumbing installed; proper backflow device	
	~				11. Proper disposition of returned, previously served or reconditioned			~				20. Approved Sewage/Wastewater Disposal System, proper disposal	
	<u>. </u>				Priority Foundation Items (2 Po	oints)	viola	tions	Req	uire	Cor	rrective Action within 10 days	
O U	I N	N O	N A	CO	Priority Foundation Items (2 Po	oints)	U	I	Req N O	uire N A	C	rective Action within 10 days Food Temperature Control/ Identification	R
							0	I	N	N	C	Food Temperature Control/ Identification	R
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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)

Establishment Name:	Physical A	ddress:	City/State:		License/Permit #	Page <u>2</u> of <u>2</u>			
King's Crab Shack		/hite Hills	Rockwa	all, TX	FS-9511	1 450 1 01 1			
Item/Location	Temp F	TEMPERATURE OBSERVA Item/Location	TIONS Temp F	Item/Loca	tion	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								
		SERVATIONS AND CORRECT				l			
Item AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DIRE	CTED TO TI	HE CONDITIONS OBSER	VED AND			
14/31 Need soap and par	er towe	s at front hand sink							
45/42 Need to address clea			se all sur	faces an	d storage contair	ners			
10/39 Need to clean knive					<u> </u>				
		e cleanable/ need to be	e repaint	ed					
42 Need to clean fryer			<u> </u>						
32 Need to replace fry		·							
42 Need to clean hood		····							
		ing prep and service							
32/45 Need to clean and	•	•							
32 Cutting boards nee	•								
42 Need to clean insid		•							
		fan in back prep area							
		once cooked or open	ed/ to dis	card at	day 7				
		hold at 135+F. Will di			•	illing			
10/39 Need to clean hot h						min ig			
10/42 Need to clean and		·	or vory a	ii cy					
36 Need to store wipir		•							
45 Need to clean floor									
<u>'</u>									
	42 Need to defrost white freezer and clean in/around/on								
			<u> </u>						
Prep hand sink 100F equipped/3 comp 110F 37 Need to store items 6 inches off of floor to clean									
	/32 Avoid using Styrofoam as storage containers/not cleanable								
	Need to clean floor in WIF/food debris and spilled liquid 32 Pusty sholyes in WIC								
45/34 Need to clean floor drains/could attract pests 39/32 Replace frayed /melted strainer baskets									
Received by:	ileu sile	Print:			Title: Person In Charge/	Owner			
			guye	en	Owner				
Inspected by: (signature) Christy Cov	tez. 1	Christy C	ortez.	RS					
Form EH-06 (Revised 09-2015)	0,,	, ,			Samples: Y N #	‡ collected			