

Retail Food Establishment Inspection Report

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

Date: 10/18/2021	Time in: 11:35	Time out: 12:57	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
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Establishment Name: King's Crab Shack	Contact/Owner Name: Phuc Nguyen	* Number of Repeat Violations: _____	30/70/C
		✓ Number of Violations COS: _____	

Physical Address: 621 White Hills Road Rockwall, TX	Pest control : Allsafe/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					
3						✓					
	✓					✓					
	✓					Preventing Contamination by Hands					
	✓					✓					
3				✓		✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
	✓					Chemicals					
	✓					✓					
Protection from Contamination						3					
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						✓					
	✓					Permit Requirement, Prerequisite for Operation					
2						✓					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
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						✓					
1						Physical Facilities					
	✓					1					
	✓					✓					
	✓					✓					
Proper Use of Utensils						1					
	✓					✓					
1						✓					

Retail Food Establishment Inspection Report

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 #	Page ___ of ___
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
under counter freezer ambient	12	potatoes cooked	36		
under counter cooler/crab	37	potatoes and corn on top of other potatoes	45-48		
fish	35	WIF ambient	-4		
fish fried	195	small cold top back/sausage	40		
glass front cooler/ranch	39	boiled egg	40		
vegetable sauce in hot well	105	under/boiled egg	40		
WIC/shrimp	36				
oyster/fish	37/36				

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 100 F
35	Store employee items low and separate food, drinks, etc
18	Store sanitizer spray bottles low and separate, not next to tea stations
40	Avoid use of single use containers (styrofoam) as storage containers
W	Reminder after prepping shrimp, oysters to add ice to water to cold hold at 41 or below
42	Clean front under counter shelves and throughout/ equipment, shelves
18	Sani bucket setup well over 100 ppm chlorine sanitizer. Corrected on site.
18	Label all spray bottles/ store low and separate if chemicals
	Hand sink near restrooms 100 F
32	Watch rope netting over prep area and front counter. Rusty shelves in WIC
	Back hand sink 108 F
24	MUST keep oyster tags for 90 days and in chronological order
10	Clean ice deflector panel/pink slime
9/40	No styrofoam in bulk spices as pieces can break off/physical contamination
5	Reheat TCS foods aggressively 2 hours to 165 F
	Vegetable sauce in hot well at 105. Must reheat aggressively to 165. Out for less than 2 hours. Heated at time of inspection to 165 F.
1	Appears last night an order of hot potatoes and corn were tossed on other potatoes and not cooled down properly
27	Must reach 70 within 2 hours then 4 hours to 41. Discarded as never reached 41 or below
40	Avoid use of Walmart to store food in WIC/use clear NSF bags instead
34	Fruit flies in back mop drain
	3 comp sink 129 F
31	Dishwasher hand sink blocked with buckets and wiping cloths. Keep accessible. Temp at 108 F
W	Best to hand mop to dry
	Dishwasher sanitizing at 100 ppm chlorine sanitizer
45	Seal all holes in walls. Clean floors, walls, under equipment
26	Consumer advisory in to go menu but not on main menus or QR code. Must have.

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