

Retail Food Establishment Inspection Report

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

Date: 4/14/2022	Time in: 2:05	Time out: 3:35	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: Sam Nguyen	* Number of Repeat Violations: _____	33/67/D
		✓ Number of Violations COS: _____	

Physical Address: 621 White Hills Rockwall, TX	Pest control : owner to provide	Hood not current	Grease trap : owner to provide	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				✓	
W						✓					
	✓					Highly Susceptible Populations					
Approved Source						✓					
W						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						2					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓					✓					
	✓					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						Physical Facilities					
1						1					
1						✓					
	✓					✓					
Proper Use of Utensils						1					
1						✓					
1						✓					

Retail Food Establishment Inspection Report

1st followup is free. Any additional followups will result in a \$50 fee.

Received by: (signature) <i>Paul Moore</i>	Print: Paul Moore	Title: Person In Charge/ Owner Manager
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/shrimp	41	onion/garlic sauce	117		
fish/hushpuppies	41/41	WIC/shrimp	41		
under counter freezer ambient	-2	oysters	39		
cold top/boiled egg	41	corn/potatoes	57/58		
cooked shrimp	41	sausage	59		
soup	41	WIC ambient	-2		
white freezer/ambient	10				
rice in rice pot	177				

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 at F. Post employee hand poster at hand sink.
31/14	Must have hand soap at front hand sink for food prep and cooking
31/14	No soap at back hand sink either. Will have to have hand soap to operate. Have in large jug to use for now.
9	Store raw meat low and separate in coolers, not over ready to eat foods. Also raw meat organization/ storage in WIC
42	Clean storage considers for batter, flour sifters
40	Avoid using to go containers for spices/dirty and not cleanable
32/42	Front counters need to be cleanable/ clean and seal wood
37	Organize front area to clean/under counter. Defrost crab freezer
39/10	Clean/sanitize knife magnet. Store knives clean
35	Store employee drinks and food low and separate, not on prep tables
36	Store wiping cloths in sani buckets
10	Sani bucket setup to 0ppm. COS to 100 ppm chlorine sanitizer. Must always be setup during prep and service
42/45	Clean in/around/on equipment, shelves, floors, walls behind prep areas.
40	Avoid using styrofoam as a scoop. Use a cleanable handled scoop instead
28	Date mark soups, etc. You have to discard at 7 days.
W	Employee said they just added more sauce 10 minutes ago. Must reheat to 165 within 2 hours
37	Found hair in food. Discarded.
10	Pink and black slime in ice machine ceiling/chute. Need to clean and sanitize
1	Must aggressively cool foods. Discarded TCS previously cooked foods over 41F
27	Must use shallow metal pans, no plastic tubs, take temps often. Cool 2 hours to 70 then 4 hours to 41F
	3 comp sink 110 F
10/33	Dishwasher 0ppm chlorine sanitizer. No source of sanitizer. Must use 3 comp sink
31	Do not block dishwasher hand sink/not to be used for storage
29	Need chemical test strips/need metal stem thermo
W	Need to keep oyster tags in order and when used
21	Certified food manager to be on duty at all times during prep and service
	No current vent hood cleaning sticker/last Jan 21. Need to check with fire
42	Clean hood vents/grease accumulation

Received by: (signature) <i>Paul Moore</i>	Print: Paul Moore	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Christy Cortez, RS</i>	Print: Christy Cortez, RS	Business Email: Samples: Y N # collected

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