Retail Food Establishment Inspection Report

First aid kit
Allergy policy
Vomit clean up
Employee health

10	ate:)/1				Time in: 12:55	Time out: 2:10	FS-9							Est. Type	Risk Category	Page 1	of <u>2</u>
Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint Establishment Name: Contact/Owner Name					Vame:	4-Investigation 5-CO/Construction 6-Other * Number of Repeat Violations:					ions:	TOTAL/S	CORE				
King's Crab Shack Phuc Nguyer Physical Address: Pest control:						en	Но	Hood Grease trap :			rease	✓ Number of Violations CC	OS: Follow-up: Yes	21/7	9/C		
62	1 W	/hit	e H	ills	Drive Rockwall, T.	X Griffen	Preferred/9-12-		PDC	/May 2		We	e Do	o/1000gal/8-28-2023 N	No 🗌	1-4: XV / X	W7. 4 -1.
М					points in the OUT box for	each numbered item	Mark '		eckma	ark in	appr	opria	ite bo	plicable COS = corrected on si ox for IN, NO, NA, COS Mark ive Action not to exceed 3 days		e box for R	Natch
Compliance Status							R	Compliance Status							R		
T		Ü	А	s	(F = de 1. Proper cooling time a	egrees Fahrenheit) and temperature			T			A	s	12. Management, food employe	ees and conditional	employees;	
	~				2. Proper Cold Holding		45°E\			~				knowledge, responsibilities, and		ala aura a Grana	
	~				2. Proper Cold Holding	temperature(41 F/ 2	43 F)			~				13. Proper use of restriction and eyes, nose, and mouth	i exclusion, no dis	charge from	
	~				3. Proper Hot Holding t										amination by Han		
	~				Proper cooking time Proper reheating proc		og (165°F in 2		3 14. Hands cleaned and properly washed/ Gloves u 15. No bare hand contact with ready to eat foods or								
3					Hours)	edure for not notal.	ng (103 1 m 2			~				alternate method properly follo)
	~				6. Time as a Public Hea	ılth Control; procedu	ures & records								ptible Populations		
Approved Source								~				16. Pasteurized foods used; pro Pasteurized eggs used when rec		fered			
	_			7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite									Chemicals				
						Plus/Rest	Depot							17. Food additives; approved a		Washing Eru	ite
	~				8. Food Received at proper temperature check at receipt					~				& Vegetables Water only	nd property stored,	washing Fiu	its
					Protection from Contamination					~				18. Toxic substances properly i	dentified, stored an	d used	
	~				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting									Water/ Plumbing			
3					10. Food contact surface Sanitized at		; Cleaned and			~			ı	19. Water from approved sourc backflow device	e; Plumbing install	ed; proper	
	~				11. Proper disposition of reconditioned discarding		sly served or			~				20. Approved Sewage/Wastewa disposal	ater Disposal System	m, proper	
0	I	N	N	С	Pri	ority Foundatio	n Items (2 Po	ints) v	iolat O	_	Req	uire N	Cor	rective Action within 10 days			R
U T	N	0	A	o s		of Knowledge/ Per			U T	N	0	A	o S	Food Temperature	Control/ Identific	ation	
	~				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager/ Posted 1									27. Proper cooling method used Maintain Product Temperature	d; Equipment Ade	quate to	
	~				22. Food Handler/ no un	nauthorized persons	/ personnel		2					28. Proper Date Marking and d	•		
					Safe Water, Recor	rdkeeping and Foo Labeling	d Package			~				29. Thermometers provided, ac Thermal test strips test strips and dia			′
	~				23. Hot and Cold Water	ld Water available; adequate pressure, safe								Permit Requirement, Prerequisite for Operation			
	~				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled					~				30. Food Establishment Perm 12/31/2023	nit (Current/insp re	port sign pos	ted)
	 I I				Conformance v 25. Compliance with Va	with Approved Pro									ment, and Vendin		
	~				HACCP plan; Variance processing methods; ma	obtained for special	lized		2					supplied, used		1 1 7	
					Cons	sumer Advisory			2					32. Food and Non-food Contac designed, constructed, and used		e, properly	
	~				26. Posting of Consume foods (Disclosure/Remi in menu					~				33. Warewashing Facilities; ins Service sink or curb cleaning fa		used/	
0	I	N	N	С	Core Items (1 Poin	nt) Violations Req	uire Corrective	Action	Not		xcee	ed 90 N	Da C	ys or Next Inspection , Which	ever Comes First		R
U T	N	0	A	o s	Prevention of 34. No Evidence of Inse	of Food Contamina			U T	N	0	A	o s	Food Id	Rulk Food)		
Ļ					animals 35. Personal Cleanlines			Н		~							
1						o,		Ш						Physica 42. Non-Food Contact surfaces			
					36. Wiping Cloths; prop	perly used and stored	d		1					42. Non-rood Contact surfaces	clean		
1					36. Wiping Cloths; prop37. Environmental cont	•	d		1	~				43. Adequate ventilation and lig	clean	areas used	
1	~					camination	d		1	٧ ٧					clean ghting; designated a		1
1	~				37. Environmental cont. 38. Approved thawing r	camination	d		1					43. Adequate ventilation and lig	clean ghting; designated a	es maintained	i
1	\(\cdot\)				37. Environmental cont. 38. Approved thawing r	method er Use of Utensils t, & linens; properly	used, stored,		1					43. Adequate ventilation and lig 44. Garbage and Refuse proper	clean ghting; designated a ly disposed; faciliti maintained, and cl	es maintained	1

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 N	ame:	Physical A		City/State:		License/Permit#	Page <u>2</u> of <u>2</u>			
King's C	rab Shack	621 V	Vhite Hills Drive	Rockwa	all, TX	FS-9511				
Item/Location		Т Е	TEMPERATURE OBSERVA		Item/Loca	4	T			
		Temp F	_	Temp F	Item/Loca	uon	Temp 1			
sauce in h	ot holding unit	121	WIC/corn	41						
under co	unter cooler/fish	38	potatoes	41						
ca	ılamari	39	shrimp	41						
under coun	ter freezer ambient	18	crab legs	41						
cold t	op/shrimp	40	WIF ambient	-2						
und	er/sauce	40								
crab fre	ezer ambient	16								
cook	ed wings	198								
		OB	SERVATIONS AND CORRECT	TIVE ACTIO	NS					
	INSPECTION OF YOUR ES TED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTE	NTION IS DIRE	ECTED TO TI	HE CONDITIONS OBSE	ERVED AND			
		soan/C(DS Water at 100E							
	Front hand sink/no soap/COS. Water at 100F									
	Need sink guards to protect foods contact items around sink									
	Need thorough cleaning on floors, lots of food debris in drains, walls Sauce w/cooked veggies and oil not reheated to 165+F within 2 hours/ discarded									
	Unit and pan insert to be cleaned thoroughly/very dirty Sani bucket to be setup during prep and service/COS									
	Sani bucket to be setup during prep and service/COS									
	Tape on prep table/dirty. Need to replace so surface can be cleanable. Need to thoroughly clean and sanitize prep tables.									
	Need to thoroughly clean and sanitize prep tables 2 Avoid use of Styrofoam cups as scoops or as storage containers/must be cleanable									
	Lots of food debris and grease under and on fryers/need to thoroughly clean									
			e cleaned/grease accu			gy c.ca				
			sh batter in front). Me			e only				
-		•	, , , , , , , , , , , , , , , , , , ,			•				
	Vent hoods haven't been commercially cleaned since May 2022/refer to fire Store wiping cloths in sani buckets, avoid storing dirty on counters									
	Need to clean fryer baskets/very dirty and grease accumulation is heavy as well									
	Need to clean river baskets/very dirty and grease accumulation is neavy as well Need to clean inside coolers/horribly dirty with food debris and splatters									
t	2 Front cabinets need to be cleaned and be made cleanable									
	Store all personal food, drinks, coffee low and separate/front counter									
	Must clean and sanitize soda nozzles/ must be on a schedule to clean regularly									
	Must date mark all TCS food if not used within 24 hours/on 7th day, to discard									
	All equipment, bowls, utensils to be NSF									
	Cutting boards to be addressed/replace if not cleanable									
	2 Need to defrost crab freezer and clean mold from outside lid									
	Back hand sink/100F, need paper towels									
			Il equipment, shelves,	discard u	ınused i	tems to clean				
	<u> </u>		F/needs soap and pap							
	omp sink 114F									
	•	dures for v	eggie sauce/made this mornin	ıg in deep bu	uckets/CO	S to shallow pans ir	n WIF			
Received by: (signature)	Phuc Nguyen		Phuc N	lguye	en	Title: Person In Charg	ge/ Owner			
Inspected by: (signature)	Phac Ngayen Christy Cov	tez, 1	Christy C			Samples: Y N	# collected			