

Retail Food Establishment Inspection Report

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

Date: 10/10/2023	Time in: 12:55	Time out: 2:10	License/Permit # FS-9511	Est. Type	Risk Category	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" 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: _____	21/79/C
		✓ Number of Violations COS: _____	

Physical Address: 621 White Hills Drive Rockwall, TX	Pest control : Griffen Preferred/9-12-2023	Hood PDC/May 2022	Grease trap : We Do/1000gal/8-28-2023	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					
	✓						✓				
	✓						✓				
	✓					Preventing Contamination by Hands					
3						3					
	✓						✓				
Approved Source						Highly Susceptible Populations					
	✓						✓				
	✓					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					
	✓					W					
	✓					2					
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
	✓						✓				
	✓					Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						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							✓				

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

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 Drive	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
sauce in hot holding unit	121	WIC/corn	41		
under counter cooler/fish	38	potatoes	41		
calamari	39	shrimp	41		
under counter freezer ambient	18	crab legs	41		
cold top/shrimp	40	WIF ambient	-2		
under/sauce	40				
crab freezer ambient	16				
cooked wings	198				

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:
31	Front hand sink/no soap/COS. Water at 100F
37	Need sink guards to protect foods contact items around sink
45	Need thorough cleaning on floors, lots of food debris in drains, walls
5	Sauce w/cooked veggies and oil not reheated to 165+F within 2 hours/ discarded
10	Unit and pan insert to be cleaned thoroughly/very dirty
10	Sani bucket to be setup during prep and service/COS
32/42	Tape on prep table/dirty. Need to replace so surface can be cleanable.
42	Need to thoroughly clean and sanitize prep tables
40/32	Avoid use of Styrofoam cups as scoops or as storage containers/must be cleanable
42/45	Lots of food debris and grease under and on fryers/need to thoroughly clean
42	Vent hood filters need to be cleaned/grease accumulation
14	Avoid re-use of gloves (in fish batter in front). Meant for single use only
	Vent hoods haven't been commercially cleaned since May 2022/refer to fire
36	Store wiping cloths in sani buckets, avoid storing dirty on counters
10	Need to clean fryer baskets/very dirty and grease accumulation is heavy as well
42	Need to clean inside coolers/horribly dirty with food debris and splatters
42/32	Front cabinets need to be cleaned and be made cleanable
35	Store all personal food, drinks, coffee low and separate/front counter
10	Must clean and sanitize soda nozzles/ must be on a schedule to clean regularly
28	Must date mark all TCS food if not used within 24 hours/on 7th day, to discard
32	All equipment, bowls, utensils to be NSF
32	Cutting boards to be addressed/replace if not cleanable
37/42	Need to defrost crab freezer and clean mold from outside lid
31	Back hand sink/100F, need paper towels
42	Need to thoroughly clean all equipment, shelves, discard unused items to clean
	Warewash hand sink 100+F/needs soap and paper towels
	3 comp sink 114F
W	Watch cooling down procedures for veggie sauce/made this morning in deep buckets/COS to shallow pans in WIF

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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