

Retail Food Establishment Inspection Report

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

Date: 4/21/2021	Time in: 11:02	Time out: 12:50	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: _____	30/70/C
		✓ Number of Violations COS: _____	

Physical Address: 621 White Hills Rockwall, TX	Pest control : APC/monthly	Hood PDC/3mo	Grease trap : We do/1000gal/3mo	Follow-up: Yes <input 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					
		✓					✓				
	✓					Highly Susceptible Populations					
Approved Source							✓				
	✓					Chemicals					
	✓						✓				
Protection from Contamination						3					
3						Water/ Plumbing					
W					★		✓				
	✓						✓				

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						W					
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
	✓					2					
Consumer Advisory						2					
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						1					
1							✓				
	✓					1					
Proper Use of Utensils						1					
1							✓				
1							✓				

Retail Food Establishment Inspection Report

Received by: (signature) <i>see below</i>	Print: see below	Title: Person In Charge/ Owner
Inspected by: (signature) <i>see below</i>	Print: see below	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	rice in pot	165		
fish	40	drink glass front cooler/ambient	34		
under counter freezer ambient	12				
cold top/sausage	41				
sausage	41				
WIC/shrimp	40				
fish/shrimp	39/40				
WIF ambient	5				

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/dining room hand sink 100+F
31	Must have soap and paper towels at hand sink (front)
9	Avoid storing food directly under paper towel holder to protect food under
40	Avoid use of single use boats as scoops. Use a cleanable scoop instead.
14	Avoid re-use of gloves. One time use only.
36	Store wiping cloths in sani bucket/ discard when very dirty or frayed
35	Store employee food/drinks low and separate, not on prep tables
10	Always have sani buckets out and setup during prep and service. Corrected on site
40	Avoid use of styrofoam as containers. Store foods in cleanable containers in cold tops, etc
42/45	Clean shelves, equipment, floors, walls, organize and CLEAN
32	Sand/bleach cutting boards. replace as necessary
9	Raw, shelled eggs must be stored low and separate in WIC/not above garlic
28	Must date mark foods if not used within 24 hours. No date marking observed.
37	Best to hang mops to dry
40/9	Do not store boiled eggs in garlic containers. Use a cleanable container instead, not a single use container
33	Quats out at 3 comp sink. Must wash, rinse, and sanitize. Will use bleach in sani sink instead
10/33	Dishwasher not sanitizing. will use 3 comp sink. Sani sink setup with bleach corrected on site
10	Clean ice deflector panel to prevent slime accumulation
31	Must have back hand sink accessible. Do not block
18	Avoid pouring bleach in sani sink. FAR TOO STRONG. measure and use test strips
44	Clean around dumpster area
34	Back door to self close and fly curtain needs to be working
33	Flow of 3 comp sink area from dirty to clean. Discussed.
	back hand sink 123 F/3 comp sink 110+F
37/39	Organization in back area needed to clean. Discard unused equipment
40	Replace wax paper under seasoning hot well
39	Do not store rice spoons in standing water.
24/26	Must keep oyster tags for 3 months. Must have consumer advisory for oysters

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	Samples: Y N # collected

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