

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) SAM	Print:	Title: Person In Charge/ Owner Manager
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: King's crab shack	Physical Address: White hills	City/State: Rockwall	License/Permit # FS 9511	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic		Cold top unit below		Under counter cooler	
Eggs / cooked corn	38/ 30	Cheese / shrimp cocktail	41/39	Fish	36
Tomatoes	38/ 37	Crab leg freezer	22		
Wic 2		Bottle cooler	30's		
Shrimp / crawfish mix	27/31	Center cooler	29		
Corn / chicken	26/ 32	Frozen up			
Cold top unit	37	Under counter			
Sausage / shrimp	38/38	Freezer	8.8		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observation
	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW:
44	Clean around outside oil container / also lid to dumpster to be tight fitting
20	No washing of mats allowed in parking lot outside as this is running down parking lot and around the corner
34	Back door should self close and fly control to be work g
45	Mop sink area is framed with wood - to be sealed
31	Hand sink in back area blocked - make accessible ASAP
Cos	Thawing chicken in sink - to be cool running water or WIC
	Dishmachine and sink flow - confusion - discussed
10	Need to replace sanitizer at three comp sink
40	Avoid reuse of garlic containers
!!	Area in back needs major organization. To avoid cross contamination
10	No sanitizer on site - quats container empty - manager will run to walmart to get bleewach
09	Wic - Chicken next to shrimp - chicken should be below shrimp / also potatoes next to chicken to move up
09	Avoid storing opened food container - ex corn directly under drain to fan box
09	Shelled eggs to be stored low with raw chicken
40	Avoid using plastic containers for nonoriginal product ex garlic containers
35	Avoid storing employee pedalyte on top shelf in wic
09	Organize Wic and clean - fly / walk / swim - from bottom to top
09	Wif for fish is not a freezer and boxes are labeled keep frozen
28	Need to see proper date marking for prepped Tcs foods
40/09	Hard boiled eggs in garlic containers - not approved for reuse - could cause cross contact
31	Hot water at back hand sink at 72 / hand sink in prep 126(need hot water at back hand sink)
W	Need to tie up tightly or transfer spices to closed container with lid
35	Personal items to be stored separate and below food prep surfaces etc
10	Need to clean slime from ceiling in ice machine
43	To clean filters over cooking unit and clean this area
19	Need air gap under ice machine / and clean around unit
45	Clean air vents where needed on ceiling
32	Replace cutting boards where needed / avoid using anything that is used in a Home kitchen - ex spice storage container /

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