	get food thermo and han en's room ASAP Retail Fo	od Establ	ishn	nen	t Iı	er nsp	ect	ion Report  First aid kit  Allergy policy/training Vomit clean up			
		License/Perm		wai —	<u> </u>	Со	s -	8 pts Employee health  Est. Type Risk Category			
Date: 10/29/202		FS 951						Full High Page 2 of			
Purpose of Insp	ection: 1-Routine 2-Follow Up	3-Complaint		4-Inv	vesti	gatio	n	5-CO/Construction 6-Other TOTAL/SCO			
Establishment Na King's crab S		act/Owner Nam	ne:					* Number of Repeat Violations:			
Physical Address Whitehills drive	Pest control To provide	ol :	F	Hood				e trap : Follow-up: Yes 7 35/65/			
Complianc	Status: Out = not in compliance IN = in complian	nce NO =	not obs	served	l I			pplicable COS = corrected on site R = repeat violation W-Wat			
Mark the appropria	te points in the OUT box for each numbered item	Mark 🗸	quire	Imm	ediai	te Co	rrect	Mark an ✓ ive Action not to exceed 3 days			
Compliance Status	Time and Temperature for Food Cafe	oty R	R Complia				C O				
U N O A C	(F = degrees Fahrenheit)	A.J	U N C			O A O S		• •			
	Proper cooling time and temperature			V	/			<ol> <li>Management, food employees and conditional employees;</li> <li>knowledge, responsibilities, and reporting</li> </ol>			
	2. Proper Cold Holding temperature(41°F/45°F	)	-		,			13. Proper use of restriction and exclusion; No discharge from			
	See							eyes, nose, and mouth Posters emailed and posted on door into front prep  Preventing Contamination by Hands			
<b>/</b>	3. Proper Hot Holding temperature(135°F) See										
	Proper cooking time and temperature  5. Proper reheating procedure for hot holding (1)	65°F in 2		V				<ul><li>14. Hands cleaned and properly washed/ Gloves used properly</li><li>15. No bare hand contact with ready to eat foods or approved</li></ul>			
	5. Proper reheating procedure for hot holding (1 Hours)	00 1 m 2		V				alternate method properly followed (APPROVED Y N. )  No prep at insp / gloves available			
	6. Time as a Public Health Control; procedures	& records	1					Highly Susceptible Populations			
1 1 1	Approved Source			V				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required Eggs to be cooked			
	7. Food and ice obtained from approved source; good condition, safe, and unadulterated; parasite destruction Appears to be all comm	e						Chemicals			
	8. Food Received at proper temperature To check temp			V				17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water			
	Protection from Contamination			3			/	<ol> <li>Toxic substances properly identified, stored and used Label and storage</li> </ol>			
3	9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							Water/ Plumbing			
3	Shrimp next to chicken (TO MOVE and send pics)  10. Food contact surfaces and Returnables; Clear  Sanitized at 100 ppm/temperature  Clear	aned and		3	3			19. Water from approved source; Plumbing installed; proper backflow device Air gaps various locations			
	11. Proper disposition of returned, previously se reconditioned <b>Discarded</b>	erved or		3				20. Approved Sewage/Wastewater Disposal System, proper disposal  May not wash outside the back door			
0 I N N		ems (2 Points		lation O I		-		rective Action within 10 days			
	Demonstration of Knowledge/ Person	nel		U N	1 O	A	C O S	Food Temperature Control/ Identification			
	21. Person in charge present, demonstration of k and perform duties/ Certified Food Manager (Cl	<i>U</i> ,		V				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
W	1 on site 22. Food Handler/ no unauthorized persons/ per ALL EMPLOYEES TO BE within 60 days	sonnel of hire	1	2				28. Proper Date Marking and disposition			
	Safe Water, Recordkeeping and Food Pa							Need to date mark prepped RTE TCS foods 29. Thermometers provided, accurate, and calibrated; Chemical/			
	Labeling		4 1	2				Thermal test strips Need food thermo			
<b>/</b>	23. Hot and Cold Water available; adequate pred Hot water at 115 and over		4					Permit Requirement, Prerequisite for Operation			
	24. Required records available (shellstock tags; destruction); Packaged Food labeled	parasite		V				30. Food Establishment Permit (Current/ insp sign posted ) Posted			
	25. Compliance with Variance, Specialized Procedu		┨┠	T				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
	HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			2				supplied, used One sink needs hot water in back (2 others to use)			
	Consumer Advisory		┪┝					32. Food and Non-food Contact surfaces cleanable, properly			
				2				designed, constructed, and used See attached			
	26. Posting of Consumer Advisories; raw or unc foods (Disclosure/Reminder/Buffet Plate)/ Aller No raw meats or fish served		] [	W				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
			tion N	Not to	Exc	ood Q	0 Da	Had to prime machine and run it 3 times			
O I N N O A	· · · · · · · · · · · · · · · · · · ·	R		O I U N	N	N	C	Food Identification			
T 5	34. No Evidence of Insect contamination, roden	t/other	┨ ┞	W			S	41.Original container labeling (Bulk Food)			
1	animals Door and roaches  35. Personal Cleanliness/eating, drinking or toba	acco use	┥ ├	- 1		1		Physical Facilities			
1	Store low  36. Wiping Cloths; properly used and stored		┪┞	1				42. Non-Food Contact surfaces clean			
	Store in sanitizer  37. Environmental contamination			1	+			See 43. Adequate ventilation and lighting; designated areas used			
1	Frost  38. Approved thawing method Chicken in sink moved to wic		- H	1	+			See 44. Garbage and Refuse properly disposed; facilities maintained			
1			┧┞		-		<u> </u>	Need lids on dumpsters			
1 0				11				45. Physical facilities installed, maintained, and clean			
1 0	Proper Use of Utensils  39. Utensils, equipment, & linens; properly used dried, & handled/ In use utensils; properly used			1			<b>'</b>	49. Physical facilities installed, maintained, and clean See general cleaning etc  46. Toilet Facilities; properly constructed, supplied, and clean Need soap in men's room			
1 0	Proper Use of Utensils 39. Utensils, equipment, & linens; properly used	y stored	  -  -	1		•	~	See general cleaning etc  46. Toilet Facilities; properly constructed, supplied, and clean			

## Retail Food Establishment Inspection Report

## City of Rockwall

Received by: SAM	Print:	Title: Person In Charge/ Owner Manager
Inspected by: Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name:		Physical A		City/State:		License/Permit # Pag		2 of 2		
King's crab shack		White hills		Rockw	all	FS 9511				
Item/Loc	cation	Temp F	TEMPERATURE OBSERVA	Temp 1	F Item/Loca	ation		Temp F		
Wic			Cold top unit below	N	Unde	Under counter cooler				
Eggs	s / cooked corn	38/ 30	Cheese / shrimp cockta	iil 41/3	9	Fish				
_			Crab leg freeze							
	Wic 2		Bottle cooler	30'	S					
Shrir	mp / crawfish mix	27/31	Center cooler	29						
Co	orn / chicken	26/ 32	Frozen up							
С	old top unit	37	Under counter							
Sau	sage / shrimp	38/38	Freezer	8.8	3					
		OF	SERVATIONS AND CORRECT	IVE ACTI	ONS					
Item Number	AN INSPECTION OF YOUR ES NOTED BELOW:	TABLISHME	NT HAS BEEN MADE. YOUR ATTEN	TION IS DI	RECTED TO T	HE CONDITIONS OBS	SERVED AN	ND		
44		oil contai	ner / also lid to dumpster t	o be tiat	nt fitting					
20	Clean around outside oil container / also lid to dumpster to be tight fitting  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	ood cont	ainer - ex corn directly und	ler drain	to fan bo	x				
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 pedialyte 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	1 0									
Received (signature)	See abov	<u>′e</u>	Print:			Title: Person In Char	rge/ Owner			
Inspected (signature)		ıtrick	Print:			Samples: Y N	# collecte			
			1							