

Food Establishment Inspection Report

Score: 94

Establishment Name: KING'S CRAB SHACK AND OYSTER BAR

Establishment ID: 3034012123

Location Address: 239 WEST 4TH STREET

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 15 / 2016 **Status Code:** A

Zip: 27101

County: 34 Forsyth

Time In: 02 : 00 ^{am}_{pm} **Time Out:** 06 : 20 ^{am}_{pm}

Total Time: 4 hrs 20 minutes

Permittee: KING'S CRAB INC.

Category #: IV

Telephone: (336) 306-9567

FDA Establishment Type: Full-Service Restaurant

Wastewater System: ☒ Municipal/Community ☐ On-Site System

No. of Risk Factor/Intervention Violations: 5

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: 2

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0		
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	15	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	15	0	
Good Hygienic Practices .2652, .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	05	0	
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	15	0	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	
11	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	0	0	
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	15	0	
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			3	15	0	
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	15	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	15	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	15	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	15	0	
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	0	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	15	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	0	0	
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	15	0	
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	05	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	05	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	05	0	
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	0	0	
32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding			1	05	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	05	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	05	0	
Food Identification .2653										
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	0	
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	05	0	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	05	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	05	0	
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	05	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			1	05	0	
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	0	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	05	0	
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	0	0	
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	05	0	
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	05	0	
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	05	0	
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	05	0	
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	0	0	
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	0	0	
Total Deductions: 6										



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City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27101

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: kingscrabshack@gmail.com

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: KING'S CRAB INC.

Email 3:

Telephone: (336) 306-9567

Temperature Observations

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
tomatoes	cooling	70	oyster	FL-54-SP	00	quat sanitizer	three comp sink	300
slaw	cooling	53	salmon	make unit	40	hot water	three comp	130
lettuce	cooling	50	flounder strips	final cook	181	hot water	four comp in bar	120
pineapple	reach in	39	mussel soup	hot hold	180			
ambient	veggie upright	45	potatoes	hot hold	169			
clams	VA172SS	00	shrimp	final cook	177			
servsafe	Reginald Hall Jr. 2021	00	chicken	final cook	177			
french fries	final cook	189	chlorine	dishmachine	50			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 11 3-202.15 Package Integrity - PF: 5 cans of pineapple juice dented on seam. Packages shall protect the food inside from potential adulteration. CDI: Cans discarded. When dented on seams, return to supplier for refund or discard.



- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P: 0 pts. Make unit is open to the bottom and raw meats (chicken, shrimp, oysters, and crab) are stored in upper portion (quick grab section of make unit). Lettuce was being stored underneath in reach in section, along with squid and crab. Potentially hazardous foods shall be stored in order of final cook temperature. CDI: Unit rearranged in order of final cook temperature./ Unwashed mushrooms stored above washed corn in upright cooler. Produce shall be arranged so contamination from unwashed produce cannot fall onto washed produce. CDI: Rearranged.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P: 0 pts. Beverage nozzles at beverage station and at bar (dispensing guns) lightly soiled. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI: All rewashed.

Person in Charge (Print & Sign): Will *First* Kingery *Last*

Regulatory Authority (Print & Sign): Michelle *First* Bell *Last*

[Signature]
Michelle Bell

REHS ID: 2464 - Bell, Michelle

Verification Required Date: 06 / 25 / 2016

REHS Contact Phone Number: (336) 703 - 3141



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- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P: REPEAT: Two coolers not holding potentially hazardous foods under 45F: One cooler was holding dressings at 55F. CDI: Dressings discarded if made prior to today. Dressing made this morning cooled below 45F. The other cooler had raw meat products: clams 54F, crab legs 51F, shrimp 60F (discarded), scallops 50F, shrimp 51F, grouper 52F, snapper 53F, oysters 53F, shucked oysters 52F, burgers 48-53F, steak 53F, salmon 51F (discarded), clams 53F, octopus 62F, chicken 52F and 46F, beef 50F, and crawfish 55F. Potentially hazardous foods shall be maintained at 45F and below. CDI: All foods iced and moved to adjacent coolers until unit was repaired during inspection and foods were moved back.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF: REPEAT: Consumer advisory is single statement on back of menu as a disclosure that consuming undercooked foods may lead to foodborne illness, but menu has no reminders in the form of asterisks by each item that may be ordered undercooked to remind the consumer to look at the matching disclosure statement. Provide reminder on menus. Verification of updated menus is required to Michelle Bell at 336-703-3141 or bellmi@forsyth.cc by 6-25-16.
- 31 3-501.15 Cooling Methods - PF: REPEAT: One container of remoulade and tomatoes cooling with tight plastic covering and lid. In make unit, food was placed in unit before allowing food to cool to 45F and below. Cooling shall be accomplished by placing food in shallow pans, separating into smaller portions, using rapid cooling equipment, stirring while in an ice water bath, using containers that facilitate heat transfer, adding ice, or other effective means. When placed in cooling or cold holding equipment, food containers shall be arranged to provide maximum heat transfer and loosely covered. Develop procedures to prepare foods in plenty of time prior to service to allow adequate cooling and reach 45F and below prior to placing in cold holding equipment. CDI: Food cooled to 45F and below by moving items to ice bath.
- 37 3-305.11 Food Storage-Preventing Contamination from the Premises - C: 0 pts. Cocktail cups stored within splash of handsink at bar. Splash from handsink next to heat lamps able to land on heat lamp surface. Provide splashguard to right of handsink at bar or store items at least recommended 18 inches from sink. Increase height of splashguard next to heat lamps on cook line.
- 38 2-402.11 Effectiveness-Hair Restraints - C: 0 pts. Non-kitchen employees (wait staff) helping with portioning and to facilitate plating, etc for cook staff shall wear effective hair restraints while working with food. Manager helped shuck oysters, plate, garnish without hair restraint. Wait staff slicing lemons without restraint. Provide.
- 39 3-304.14 Wiping Cloths, Use Limitation - C: 0 pts. Sanitizer for wet wiping cloths being stored on prep surfaces and one on the floor. Sanitizer for storing wet wiping cloths shall be stored to prevent contamination of food contact surfaces and equipment and be stored above the floor.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C: 0 pts. Several pans stacked wet. After washing, rinsing, and sanitizing, equipment and utensils shall be completely air-dried prior to stacking.



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- 43 4-903.11 (A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C: Case of paper towels stored on floor of hallway. Case of toilet paper stored in a/c room on floor. Napkins/coasters on floor in bar. Single service articles shall be stored at least 6 inches above the floor to prevent contamination.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C: The following equipment is in need of repair: leak from condensate fan in upright keg cooler, dessert/dressing cooler 55F, raw meat cooler 51F, can opener plate chipping finish, right prep table legs rusting in kitchen, two prep tables with rusting legs in bar, beverage grate chipping, prep table in tea area and at breading station are missing strips of laminate around sides of table, grate in bottom of upright keg cooler rusting. Equipment shall be maintained in good repair.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: REPEAT: Wall damage present at wall behind urinal. Chipping wall paint to right of handsink in men's room. Toilet caulk needed in men's and women's restroom (to floor) and caulk is needed behind sink in men's restroom and three comp sink. Area under stairwell and in electrical room is not finished and not approved for storage of equipment, clean linens, or single service articles. Floor losing finish in bar. Cracked floor tiles present in areas of kitchen. Corner threshold guard to FRP missing under expo station. Paint chipping near cookline on wall. Floors, walls, and ceilings shall be easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Walls in some places in need of additional cleaning (mainly near food prep and warewashing areas). Floors, walls, and ceilings shall be cleaned as frequently as needed.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Vents soiled in kitchen and restrooms. Air conditioning vents shall be free of dust.//6-202.11 Light Bulbs, Protective Shielding - C: Light fixture above three upright coolers in kitchen missing protective shielding. Replace fixture.//6-303.11 Intensity-Lighting - C: Lighting low in the following areas (in ftd): men's sink 8, men's urinal 5, meat/veg prep sinks 40-56, bar 2-15, handsink in bar 1, ice machine and beverage station 8-13, women's restroom left toilet 11 and sink 6. Increase lighting to meet 10 ftd in areas of food storage, 20 ftd in areas for equipment/single service articles storage and at handsinks in bar and restrooms, and 50 ftd at all areas of food preparation/dispensing (including beer taps).



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