

Food Establishment Inspection Report

Score: 95Establishment Name: KING'S CRAB SHACK AND OYSTER BAREstablishment ID: 3034012123Location Address: 239 WEST 4TH STREET☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 02 / 22 / 2017 Status Code: AZip: 27101County: 34 ForsythTime In: 10 : 40 ^{am}_{pm} Time Out: 02 : 15 ^{am}_{pm}Permittee: KING'S CRAB INC.Total Time: 3 hrs 35 minutesTelephone: (336) 306-9567Category #: IVWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 3No. of Repeat Risk Factor/Intervention Violations: 1

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				<u>2</u>	<u>0</u>	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652											
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653											
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656											
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed				<u>4</u>	<u>2</u>	<u>0</u>	<input type="checkbox"/>
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				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Approved Source .2653, .2655											
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
12	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction				<u>2</u>	<u>X</u>	<u>0</u>	<u>X</u>
Protection from Contamination .2653, .2654											
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected				<u>3</u>	<u>15</u>	<u>X</u>	<u>X</u>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized				<u>3</u>	<u>X</u>	<u>0</u>	<u>X</u>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653											
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
Consumer Advisory .2653											
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Highly Susceptible Populations .2653											
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered				<u>3</u>	<u>15</u>	<u>0</u>	<input type="checkbox"/>
Chemical .2653, .2657											
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>

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				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Temperature Control .2653, .2654											
31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<u>1</u>	<u>05</u>	<u>X</u>	<u>X</u>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Food Identification .2653											
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container				<u>2</u>	<u>1</u>	<u>X</u>	<input type="checkbox"/>
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				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
37	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
38	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored				<u>1</u>	<u>05</u>	<u>X</u>	<u>X</u>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654											
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
42	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
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				<u>2</u>	<u>X</u>	<u>0</u>	<u>X</u>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean				<u>1</u>	<u>05</u>	<u>X</u>	<input type="checkbox"/>
Physical Facilities .2654, .2655, .2656											
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices				<u>2</u>	<u>1</u>	<u>X</u>	<u>X</u>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed				<u>2</u>	<u>1</u>	<u>0</u>	<input type="checkbox"/>
51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
52	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained				<u>1</u>	<u>05</u>	<u>0</u>	<input type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean				<u>1</u>	<u>X</u>	<u>0</u>	<u>X</u>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used				<u>X</u>	<u>05</u>	<u>0</u>	<u>X</u>
Total Deductions:										<u>5</u>	

North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.CR
Off

Comment Addendum to Food Establishment Inspection Report

Establishment Name: KING'S CRAB SHACK AND OYSTER BAR

Establishment ID: 3034012123

Location Address: 239 WEST 4TH STREET

☒ Inspection ☐ Re-Inspection Date: 02/22/2017

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
ServSafe	Reginald Hall Jr 1-12-21	00	Salad mix	Reach-in cooler	42	Quat ppm	3-compartment sink	400
Raw steak	Upright cooler	40	Lobster	Reach-in cooler 2	41	Quat ppm	Bucket	300
Mussel Soup	Final cook	195	Tomatoes	Make unit 2	42	Snapper	Upright cooler	40
Shrimp	Final cook	150	Ambient	Upright bread freezer	27	Raw	Upright cooler 2	41
Potatoes	Final cook	162	Hot water	3-compartment sink	133	Ambient	Produce cooler	42
Lettuce	Make unit	43	Rinse cycle	Dish machine	159	Ambient	Sauce cooler	40
Tomatoes	Make unit	45	Chlorine ppm	Dish machine	50	Cooked	Upright cooler 3	43
Raw shrimp	Make unit	41	Quat ppm	Bar bottle	300	Crab cakes	Upright cooler 3	42

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.

- 12 3-203.12 Shellstock, Maintaining Identification - PF - The shellstock tags of mussels, clams, and oysters are being kept after they are used, but the date when the last shellstock from the container is sold or served is not being recorded on the tag or label. Label the shellstock tags or labels with the date when the last shellstock is sold or served. Maintain the shellstock tags for at least 90 days from the date that is recorded on the tag or label. CDI - Discussed date marking the shellstock tags with manager and staff.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P - 0 pts - Repeat: A few containers of raw shrimp and fish were stored above 5 containers of sauces in the reach-in cooler. Raw animal products shall be stored according to final cook temperature and below any ready-to-eat food. CDI - Containers of sauce relocated to the other side of the reach-in cooler below salad mix.
- 14 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness - P - The dish machine measured 0 ppm chlorine. The rinse cycle plate temperature measured 158-159F, but the dish machine is being used as a chemical sanitizer. Chemical sanitizers for warewashing shall be maintained at the correct concentration (50-200 ppm chlorine or according to the manufacturer's instructions). Test sanitizer frequently. CDI - The dish machine sanitizer line was primed, the sanitizer bucket was replaced, and measured 50 ppm chlorine.//4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P - A couple knives, the can opener blade, and oyster shuckers were soiled. Food-contact surfaces of equipment and utensils shall be clean to sight and touch. CDI - Soiled items rewashed.

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

Regulatory Authority (Print & Sign): *Grayson Hodge*

REHS ID: 2554 - Hodge, Grayson

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3383



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program
DHHS is an equal opportunity employer.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KING'S CRAB SHACK AND OYSTER BAR

Establishment ID: 3034012123

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.



- 33 3-501.13 Thawing - C - 0 pts - A container of raw shrimp submerged in water were thawing on the prep sink during the start of the inspection. Potentially hazardous food shall be thawed under refrigeration, completely submerged under running water at 70F or below with sufficient running water, or as part of the cooking process. CDI - Shrimp container placed under running water (58F) in the prep sink.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C - 0 pts - A few bottles of sauces were not labeled inside of the reach-in cooler across from the make line. Food that is removed from the manufacturer's packaging and is not easily recognizable, such as rice and beans, shall be labeled. Label working containers.
- 39 3-304.14 Wiping Cloths, Use Limitation - C - 0 pts - 2 wet wiping cloths stored on the rolling cart beside of the dish machine and on the can opener prep table. One sanitizer bucket measured below 150 ppm quat. One sanitizer bucket stored on the floor and one sanitizer bucket was stored on the can opener prep table. Wet wiping cloths shall be stored in a chemical sanitizer between uses that is maintained at the appropriate concentration (150-400 ppm quat). Sanitizer buckets shall be stored off of the floor and where they can not contaminate food or equipment. CDI - Wet wiping cloths placed in sanitizer and sanitizer buckets relocated to lower shelves.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C - Repeat: Repair/replace the following: Rusting legs on the vegetable prep sink, the shelf above the dish machine is starting to detach from the wall, rusting shelf below the 3-compartment sink, the pressure gauge for the dish machine measures 40 PSI when not in use, chipping shelves in the upright shellfish cooler, a couple of chipping cooler grates, and rust on prep table legs at the bar. Equipment shall be maintained in good repair.
- 47 4-602.13 Nonfood Contact Surfaces - C - 0 pts - Detail cleaning is needed around the clean dish shelving and inside of the fryer cabinets. Nonfood contact surfaces shall be kept clean.
- 49 5-205.15 System Maintained in Good Repair - C - 0 pts - Small drip leaks present on the drain line of the dish machine handsink and also around the faucet of the fish prep sink. Plumbing systems shall be maintained in good repair. CDI - Drain pipe leak repaired.//5-202.13 Backflow Prevention, Air Gap - P - 0 pts - The drain pipe of the vegetable prep sink extended below the flood rim of the floor sink. An air gap of at least 1 inch shall be between the end of the drain pipe and the flood rim. CDI - Drain pipe adjusted 2 inches above the flood rim.//5-203.14 Backflow Prevention Device, When Required - P - A spray nozzle was attached to the mop sink hose. A backflow preventer *rated for continuous pressure* shall be installed, or the sprayer/hose shall be detached after each use. CDI - Hose detached from faucet.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C: Repeat: Chipping wall paint to right of handsink in men's room. Seal or paint raw wood next to the stall in the men's restroom. Toilet caulk needed in men's and women's restroom (to floor) and caulk is needed behind sink in men's restroom. Floor losing finish in bar area. Corner threshold guard to FRP missing under expo station. Repair the light fixture to be flush with the ceiling in the men's bathroom. Paint chipping near cookline on wall. Recaulk around the 3-compartment sink and cook line hood. Floors, walls, and ceilings shall be smooth and easily cleanable.//6-501.12 Cleaning, Frequency and Restrictions - C: Floor cleaning needed under the soda box storage in the hallway. Floors, walls, and ceilings shall be cleaned as frequently as needed.



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KING'S CRAB SHACK AND OYSTER BAR

Establishment ID: 3034012123

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.

✓
Spell

- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C: Repeat: Vents soiled in kitchen and restrooms, especially at the mop sink. 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 foot candles): men's sink 8, men's urinal 5, handsink in bar 3, ice machine and beverage station 8-13, women's restroom left toilet 11 and sink 6. Increase lighting to meet 10 fcd in areas of food storage, 20 fcd in areas for equipment/single service articles storage and at handsinks in bar and restrooms, and 50 fcd at all areas of food preparation/dispensing (including beer taps).



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KING'S CRAB SHACK AND OYSTER BAR

Establishment ID: 3034012123

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.

✓
Spell



Comment Addendum to Food Establishment Inspection Report

Establishment Name: KING'S CRAB SHACK AND OYSTER BAR

Establishment ID: 3034012123

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.

✓
Spell

