

Food Establishment Inspection Report

Score: 90.5

Establishment Name: KING'S CRAB SHACK AND OYSTER BAR

Establishment ID: 3034012123

Location Address: 239 WEST 4TH STREET

City: WINSTON SALEM State: North Carolina

Zip: 27101 County: 34 Forsyth

Permittee: KING'S CRAB INC.

Telephone: (336) 306-9567

☒ Inspection ☐ Re-Inspection

Wastewater System:

☒ Municipal/Community ☐ On-Site System

Water Supply:

☒ Municipal/Community ☐ On-Site Supply

Date: 09/22/2022 Status Code: A

Time In: 11:55 AM Time Out: 4:25 PM

Category#: IV

FDA Establishment Type: Full-Service Restaurant

No. of Risk Factor/Intervention Violations: 6

No. of Repeat Risk Factor/Intervention Violations: 4

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

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN <input checked="" type="checkbox"/> N/A	PIC Present, demonstrates knowledge, & performs duties	X	0	X
2	IN <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	X	0	X
Employee Health .2652					
3	OUT <input checked="" type="checkbox"/>	Management, food & conditional employee; knowledge, responsibilities & reporting	2	1	0
4	OUT <input checked="" type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1.5	0
5	IN <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0	X
Good Hygienic Practices .2652, .2653					
6	OUT <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use	1	0.5	0
7	OUT <input checked="" type="checkbox"/>	No discharge from eyes, nose, and mouth	1	0.5	0
Preventing Contamination by Hands .2652, .2653, .2655, .2656					
8	OUT <input checked="" type="checkbox"/>	Hands clean & properly washed	4	2	0
9	OUT <input checked="" type="checkbox"/> N/A	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed	4	2	0
10	OUT <input checked="" type="checkbox"/> N/A	Handwashing sinks supplied & accessible	2	1	0
Approved Source .2653, .2655					
11	OUT <input checked="" type="checkbox"/>	Food obtained from approved source	2	1	0
12	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0
13	OUT <input checked="" type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0
14	OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction	2	1	0
Protection from Contamination .2653, .2654					
15	OUT <input checked="" type="checkbox"/> N/A	Food separated & protected	3	1.5	0
16	IN <input checked="" type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	0	X
17	OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned & unsafe food	2	1	0
Potentially Hazardous Food Time/Temperature .2653					
18	OUT <input checked="" type="checkbox"/> N/A	Proper cooking time & temperatures	3	1.5	0
19	OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding	3	1.5	0
20	OUT <input checked="" type="checkbox"/> N/A	Proper cooling time & temperatures	3	1.5	0
21	OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures	3	1.5	0
22	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures	3	0	X
23	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking & disposition	3	0	X
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a Public Health Control; procedures & records	3	1.5	0
Consumer Advisory .2653					
25	OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw/undercooked foods	1	0.5	0
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.5	0
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.5	0
28	OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	1	0
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packaging 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.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658					
30	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0.5	0
31	OUT <input checked="" type="checkbox"/>	Water and ice from approved source	2	1	0
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	2	1	0
Food Temperature Control .2653, .2654					
33	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0	X
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Plant food properly cooked for hot holding	1	0.5	0
35	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Approved thawing methods used	1	0.5	0
36	OUT <input checked="" type="checkbox"/>	Thermometers provided & accurate	1	0.5	0
Food Identification .2653					
37	OUT <input checked="" type="checkbox"/>	Food properly labeled: original container	2	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	OUT <input checked="" type="checkbox"/>	Insects & rodents not present; no unauthorized animals	2	1	0
39	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	X
40	OUT <input checked="" type="checkbox"/>	Personal cleanliness	1	0.5	0
41	OUT <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0
42	OUT <input checked="" type="checkbox"/> N/A	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	OUT <input checked="" type="checkbox"/>	In-use utensils: properly stored	1	0.5	0
44	OUT <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	OUT <input checked="" type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0.5	0
46	OUT <input checked="" type="checkbox"/>	Gloves used properly	1	0.5	0
Utensils and Equipment .2653, .2654, .2663					
47	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	X
49	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Non-food contact surfaces clean	1	0.5	X
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	OUT <input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0
52	OUT <input checked="" type="checkbox"/>	Sewage & wastewater properly disposed	2	1	0
53	OUT <input checked="" type="checkbox"/> N/A	Toilet facilities: properly constructed, supplied & cleaned	1	0.5	0
54	OUT <input checked="" type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.5	0
55	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Physical facilities installed, maintained & clean	1	0	0
56	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0	X
TOTAL DEDUCTIONS:					9.5



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: 09/22/2022

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☒ Status Code: A

County: 34 Forsyth Zip: 27101

Water sample taken? ☐ Yes ☒ No 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

Effective January 1, 2019 Cold Holding is now 41 degrees or less

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
Shrimp	final cook	162						
lettuce	make unit	41						
slaw	make unit	29						
diced tomato	make unit	39						
cooked peppers	make unit	40						
cheese	make unit	39						
shrimp	make unit	39						
oyster	make unit	38						
butter milk	ice bath	39						
shrimp	cooler	39						
scallop	upright cooler	37						
wings	final cook	190						
VA-984-SP	oyster tag	0						
Steamed oyster	final cook	166						
butter	hot hold	162						
gumbo	reheat	190						
gumbo	hot hold	167						
chili	reheat	172						

First
Person in Charge (Print & Sign): Reginald

Last
Hall

R. Hall

First
Regulatory Authority (Print & Sign): Joseph

Last
Chrobak

Joseph Chrobak

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 09/23/2022

REHS Contact Phone Number: (336) 703-2618

Authorize final report to
be received via Email: _____



North Carolina Department of Health & Human Services

Page 1 of _____
Division of Public Health • Environmental Health Section
DHHS is an equal opportunity employer.
Food Establishment Inspection Report, 10/2021

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: KING'S CRAB SHACK AND OYSTER BAR

Establishment ID: 3034012123

Date: 09/22/2022 **Time In:** 11:55 AM **Time Out:** 4:25 PM

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.

- 1 2-103.11 (A) - (P) (Pf) At start of inspection no employees present with food safety manager certification. Also during inspection dish machine and three compartment sink were not functioning correctly, one large refrigeration unit was not operating correctly with multiple food out of temperature control, and vomit and diarrhea control plan was not being implemented and employees knowledgeable. CDI: Items reviewed during inspection and corrected with staff. Review all food safety processes with employees to ensure compliance with active managerial controls.
PIC stated that foods are delivered prior to open including frozen and potentially hazardous foods with some deliveries being put into coolers and some being dropped off. If receiving drop deliveries the Person in Charge must ensure that foods are handled according to temperature control and food safety requirements with temperatures being checked and food put into cold holding equipment. Implement a log or other recording method to document temperature of delivered food and review with delivery staff to ensure temperatures are being checked prior to food being left.
- 2 2-102.12 (A) Certified Food Protection Manager (C) REPEAT: At start of inspection no persons in charge are present with current food safety manager certification. A person in charge shall be certified as a food protection manager via a class with test as part of an accredited program. Have PIC attain certification.
- 5 2-501.11 Clean-up of Vomiting and Diarrheal Event (Pf) - REPEAT: Employees not familiar with vomiting and diarrheal event plan. A food establishment shall have written procedures for responding to vomiting or diarrheal events that involve discharge of vomitus or fecal matter onto surfaces in the establishment. The procedure shall address specific actions of employees to minimize the spread of contamination and exposure of employees, consumers, food, and surfaces. CDI - Paperwork for plan found in employee health documents, notified PIC of location and provided a poster example of plan for sharing with employees.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P) During inspection chlorine dish machine was not functioning correctly with a 0ppm indication on test strips for chlorine sanitizer and temperature was running at 153F. Quat sanitizer at three compartment dish machine was not functioning with a concentration of 0 ppm quat sanitizer coming from the sanitizer dispenser and over 500 ppm concentration coming from the detergent dispenser due to lines being incorrectly installed into the opposite chemicals. // Quat sanitizer shall be dispensed from three compartment sink at a concentration set by manufacturer (150 - 400ppm) at the dish machine the chlorine sanitizer must dispense at a concentration set by manufacturer (50ppm) // CDI: During inspection quat sanitizer repaired to dispense at 200 ppm and dish machine repaired to dispense chlorine at 50 -100 ppm.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) Sliced tomatoes at 53F, Large crab cakes 40-52F, and lettuce 48F in make unit cooler. These items were prepared this morning and not properly cooled prior to placing into the make unit cooler. Prep and holding units are not intended to cool foods and all potentially hazardous foods shall be cooled properly prior to placing in these units. // Two door True cooler in back kitchen was not functioning properly with an air temperature of 53.6F and no foods under 41F. Potentially hazardous foods out of temperature control included: Pasta 54F, Crab cake mix 56F, Crab dip 54 - 56F, Tomato 56F, cole slaw 57, eggs 57F, Whipped cream 57F, and bags of cheeses at 57F. Potentially hazardous foods held cold must be held at 41F or lower at all times throughout the product. CDI: Items in make unit cooled to 29 -37F. Potentially hazardous items in True cooler discarded by staff. Refrigeration repair called in during inspection.
- 23 3-501.18 Ready-To-Eat Time / Temperature Control for Safety Food, Disposition (P) Repeat: One pan with three portions of pasta dated 9/15 as date of prep, this would require pasta to be discarded on 9/21. Ready to eat potentially hazardous foods shall be discarded at the end of their 7 day hold time. CDI: pasta discarded. // 3-501.17 Ready-To-Eat Time / Temperature Control for Safety Food, Date Marking (Pf) Repeat: One bag of spinach opened without date marking and spinach wilted and in poor condition. Ready to eat potentially hazardous foods prepared or opened and held for more than 24 hours shall be dated with date marking to indicate a maximum hold time of 7 days with the first day as day 1. CDI: Spinach discarded. // Multiple items in upright two door True cooler had date marking with incorrect length for hold time with dates indicating 8 and 9 day holds. Review date marking procedures with employees to ensure they are following 7 day hold times with the date of opening or prep as day 1. CDI: All potentially hazardous items in true cooler discarded due to temperature.
- 33 3-501.15 Cooling Methods (Pf) Sliced tomatoes at 53F, Large crab cakes 40-52F, and lettuce 48F in make unit cooler. These items were prepared this morning and not properly cooled prior to placing into the make unit cooler. Prep and holding units are not intended to cool foods and all potentially hazardous foods shall be cooled properly prior to placing in these units. CDI: Noted items moved to upright units where they cooled to 29 - 37F. // 4-301.11 Cooling, Heating, and Holding Capacities - Equipment (Pf) True two door cooler not working with an air temperature of 53.6F all refrigeration must be repaired to hold foods at 41F throughout which would necessitate an air temperature between 35- 38F. Repair staff arrived during inspection and began work on the unit. Establishment must contact Joseph Chrobak at Chrobajb@forsyth.cc or (336) 703-2618 for verification that unit is repaired and operating with an air temperature between 35 - 38F no later than 9/23/22
- 39 3-307.11 Miscellaneous Sources of Contamination (C) One large box of romaine lettuce in damaged true cooler with water leaking heavily from the condensation unit onto the lettuce. Food shall be protected from potentially sources of contamination. CDI: Lettuce discarded during inspection. // Flour stored on chair and multiple containers of dry goods with lids off. Food must be

covered when stored to prevent potential contamination. CDI: Ingredients moved to storage bins and covered.

- 47 4-501.11 Good Repair and Proper Adjustment - Equipment (C) Repeat: Crack present in front right prep sink corner, Two cracks present in front corners of far left shucking sink, cracks present in scrap strainer of dish machine scrap sink. / Gaskets torn in majority of upright coolers. / Shelving rusted in seafood cooler / Utensil drying shelf is rusted. / 1 large cutting board badly stained / One plastic utility cart with badly rusted castors. / Wire shelf by front make unit is rusted. / 2 door sauce and dessert cooler missing its front cover panel and interior is badly dented and damaged. / Wire shelf by soda machine is rusted. / Plastic drawers for condiments at front are in poor condition and difficult to open and clean./ Equipment shall be kept in good repair. / Repair cracks in sinks by having them welded and sanded smooth or replace the sinks, Replace the cracked scrap strainer. Replace rusted and damaged equipment.
- 48 4-501.15 Warewashing Machines, Manufacturers' Operating Instructions (C) Dish machine operating with 0 ppm chlorine on test strips and with a wash and rinse temperature of 153F. Data plate indicates unit shall operate with 50 ppm chlorine and a wash and rinse temperature of 120F if using chemical sanitization. A warewashing machine and its components shall be operated in accordance with machines data plate and manufacturers instructions. CDI: Unit repaired during inspection to maintain concentration of chlorine sanitizer between 50 - 100ppm with 120F water for rinse and wash.
- 49 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils (C) Cleaning needed on wire shelf by steamer and on shelves holding utensils to remove debris and grease. Non food contact surfaces shall be kept clean. Clean noted items.
- 55 6-201.11 Floors, Walls and Ceilings - Cleanability (C) Floor tiles broken around floor drains of dish machine, prep sinks, and utensils washing sink, tiles badly damaged around tea station drains. Shelf at front of cook station and most hand washing sinks must be recaulked to the walls. Physical facilities shall be kept in good repair. Repair damaged floors and recaulk fixtures to walls. // 6-501.12 Cleaning, Frequency and Restrictions (C) Cleaning needed on walls under and behind ware washing equipment and under tea station to remove soil. Physical facilities shall be kept clean. // 6-201.13 Floor and Wall Junctions, Coved, and Enclosed or Sealed (C) No coved base in restrooms. Bathroom floors must be equipped with coved base where floors meet walls to eliminate 90 degree junction.
- 56 6-303.11 Intensity - Lighting (C) Lighting low at cook line under hood at 40 -47 foot candles, at soup and butter holding at 31 foot candles, and at soda machine at 36 foot candles. Lighting must be adequate for cleaning and safety. Increase lighting at noted areas to minimum of 50 foot candles.