

Food Establishment Inspection Report

Score: 95

Establishment Name: CRAZY CRAB

Establishment ID: 3034012584

Location Address: 1375 PETERS CREEK PARKWAY

Inspection Re-Inspection

City: WINSTON SALEM

State: NC

Date: 01 / 08 / 2019 Status Code: U

Zip: 27103 County: 34 Forsyth

Time In: 01 : 10 ^{am} _{pm} Time Out: 06 : 00 ^{am} _{pm}

Permittee: CRAZY CRAB 1 & SEAFOOD, INC.

Total Time: 4 hrs 50 minutes

Telephone: (336) 727-3735

Category #: IV

Wastewater System: Municipal/Community On-Site System

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 9

Water Supply: Municipal/Community On-Site Supply

No. of Repeat Risk Factor/Intervention Violations: _____

| 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 0 0 0 |
| Employee Health .2652 | | | | | | |
| 2 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Management, employees knowledge; responsibilities & reporting | 3 | 13 0 0 0 |
| 3 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper use of reporting, restriction & exclusion | 3 | 13 0 0 0 |
| Good Hygienic Practices .2652, .2653 | | | | | | |
| 4 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper eating, tasting, drinking, or tobacco use | 2 | 1 0 0 0 |
| 5 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | No discharge from eyes, nose or mouth | 1 | 03 0 0 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 0 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 | 13 0 0 0 |
| 8 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Handwashing sinks supplied & accessible | 2 | 1 0 0 0 |
| Approved Source .2653, .2655 | | | | | | |
| 9 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food obtained from approved source | 2 | 1 0 0 0 |
| 10 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature | 2 | 1 0 0 0 |
| 11 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food in good condition, safe & unadulterated | 2 | 1 0 0 0 |
| 12 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Required records available: shellstock tags, parasite destruction | 2 | 0 0 0 0 |
| Protection from Contamination .2653, .2654 | | | | | | |
| 13 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food separated & protected | 3 | 0 0 0 0 |
| 14 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Food-contact surfaces: cleaned & sanitized | 3 | 0 0 0 0 |
| 15 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper disposition of returned, previously served, reconditioned, & unsafe food | 2 | 1 0 0 0 |
| Potentially Hazardous Food Time/Temperature .2653 | | | | | | |
| 16 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper cooking time & temperatures | 3 | 13 0 0 0 |
| 17 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding | 3 | 13 0 0 0 |
| 18 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cooling time & temperatures | 3 | 13 0 0 0 |
| 19 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper hot holding temperatures | 3 | 13 0 0 0 |
| 20 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Proper cold holding temperatures | 3 | 13 0 0 0 |
| 21 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Proper date marking & disposition | 3 | 13 0 0 0 |
| 22 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Time as a public health control: procedures & records | 2 | 1 0 0 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 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 | 13 0 0 0 |
| Chemical .2653, .2657 | | | | | | |
| 25 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food additives: approved & properly used | 1 | 03 0 0 0 |
| 26 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Toxic substances properly identified stored, & used | 2 | 1 0 0 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 0 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 | 03 0 0 0 |
| 29 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Water and ice from approved source | 2 | 1 0 0 0 |
| 30 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods | 1 | 03 0 0 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 | 03 0 0 0 |
| 32 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Plant food properly cooked for hot holding | 1 | 03 0 0 0 |
| 33 | <input type="checkbox"/> | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Approved thawing methods used | 1 | 03 0 0 0 |
| 34 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Thermometers provided & accurate | 1 | 03 0 0 0 |
| Food Identification .2653 | | | | | | |
| 35 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Food properly labeled: original container | 2 | 1 0 0 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 0 0 |
| 37 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Contamination prevented during food preparation, storage & display | 2 | 1 0 0 0 |
| 38 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Personal cleanliness | 1 | 03 0 0 0 |
| 39 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Wiping cloths: properly used & stored | 1 | 03 0 0 0 |
| 40 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Washing fruits & vegetables | 1 | 03 0 0 0 |
| Proper Use of Utensils .2653, .2654 | | | | | | |
| 41 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | In-use utensils: properly stored | 1 | 03 0 0 0 |
| 42 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Utensils, equipment & linens: properly stored, dried & handled | 1 | 03 0 0 0 |
| 43 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Single-use & single-service articles: properly stored & used | 1 | 03 0 0 0 |
| 44 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Gloves used properly | 1 | 03 0 0 0 |
| Utensils and Equipment .2653, .2654, .2663 | | | | | | |
| 45 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used | 2 | 1 0 0 0 |
| 46 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Warewashing facilities: installed, maintained, & used; test strips | 1 | 03 0 0 0 |
| 47 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Non-food contact surfaces clean | 1 | 03 0 0 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 0 0 |
| 49 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Plumbing installed; proper backflow devices | 2 | 1 0 0 0 |
| 50 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Sewage & waste water properly disposed | 2 | 1 0 0 0 |
| 51 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Toilet facilities: properly constructed, supplied & cleaned | 1 | 03 0 0 0 |
| 52 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage & refuse properly disposed; facilities maintained | 1 | 03 0 0 0 |
| 53 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Physical facilities installed, maintained & clean | 1 | 03 0 0 0 |
| 54 | <input type="checkbox"/> | <input checked="" type="checkbox"/> | <input type="checkbox"/> | Meets ventilation & lighting requirements; designated areas used | 1 | 03 0 0 0 |
| Total Deductions: | | | | | 5 | |



Comment Addendum to Food Establishment Inspection Report

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 Location Address: 1375 PETERS CREEK PARKWAY
 City: WINSTON SALEM State: NC
 County: 34 Forsyth Zip: 27103
 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: CRAZY CRAB 1 & SEAFOOD, INC.
 Telephone: (336) 727-3735

Establishment ID: 3034012584
 Inspection Re-Inspection Date: 01/08/2019
 Comment Addendum Attached? Status Code: U
 Water sample taken? Yes No Category #: IV
 Email 1: leeleezh@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

| Item 8-13-23 | Location Er De Lan | Temp 0 | Item eggs | Location walk in 38-40 | Temp 39 | Item final rinse | Location dish machine | Temp 169 |
|--------------|--------------------|--------|-----------|------------------------|---------|------------------|-----------------------|----------|
| corn | on counter | 61 | eggs | walk in | 56 | garlic in oil | stove | 150 |
| potato | on counter | 62 | eggs | make unit | 39 | | | |
| fish | final cook | 189 | crawfish | make unit | 42 | | | |
| shrimp | final cook | 168 | crab | make unit 40-45 | 45 | | | |
| potatoes | walk in | 47 | sausage | make unit 40-43 | 43 | | | |
| potatoes | walk in | 41 | rice | hot hold | 165 | | | |
| potatoes | walk in | 41 | water | 3 comp | 158 | | | |

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.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C- Two employee drink cups on prep surfaces. Drinks shall be handled and stored so contamination of clean linens, utensils, single service articles, and food may not occur. Opts. ✓ Spell
- 8 6-301.14 Handwashing Signage - C- No handwashing signs reminding employees to wash hands present at hand sinks in kitchen. CDI-Provided.
- 12 3-203.12 Shellstock, Maintaining Identification - PF- Establishment is not maintaining records from oysters. Comment addendum provided that states full rule for maintaining identification. Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty. The date when the last shell stock is sold or serced shall be recorded on label. Tags shall be maintained in establishment for 90 calendar days form recorded date on tag. Verification that this is being maintained will be required. Nora Sykes will visit establishment on or before January 18, 2019 to see a procedure for maintaining tags has been implemented and is being followed. **Recommend that manager/owner read rules regarding shell stock in the 2009 NC Food Code** (3-202.18, 3-202.12, 3-402.11, 3-402.12)

Person in Charge (Print & Sign): Liming *First* Zhang *Last*

Regulatory Authority (Print & Sign): Nora *First* Sykes *Last*

[Handwritten Signature]

[Handwritten Signature]

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 01 / 18 / 2019

REHS Contact Phone Number: (336) 703 - 3161



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



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- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw chicken, raw pork chops, raw steak above raw fish in walk in cooler. Raw chicken above raw fish in refrigerator by fryer. Raw animal food shall be stored in order of final cook temperature, and not above or commingled with ready to eat foods, to avoid cross contamination. CDI-Stacked appropriately. Handout on stacking order and final cook temperatures given to manager.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- The following items were soiled with dried food debris or grease, including, but not limited to: 2 knives in drawer, 9 stainless steel pans, 11 bowls, all bus tubs checked, all bus tub lids checked. Food contact surfaces shall be clean to sight and touch. Clean all dishes and Nora Sykes will verify that they are clean within 10 days. Contact by January 18, 2019 at 336-703-3161.
- 18 3-501.14 Cooling - P- Corn recently cooked measured 122-94F at 1:55 and 94-113F at 2:57, with a cooling rate of between 0.45 and 0.14, the rate of cooling should be 0.54 or higher during the first stage of cooling. Potatoes cooked previous night measured up to 47F in walk in cooler. Cooling shall be accomplished from 135F to 70F within the first 2 hours, and then down to 41F within the remaining 4 hours, entire cooling process not to exceed 6 hours. If foods are not cooled to 70F within the first two hours, the next stage of cooling can not proceed. CDI-Potatoes discarded, corn cooled quickly in ice baths.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- Potatoes at 61F, corn at 62F on counter, boiled eggs in walk in at 56F, crawfish at 42F, smoked sausage up to 43F, king crab up to 45F in make units. Maintain potentially hazardous foods at 41F or less. CDI-Education on overstacking, keeping items cold, maximizing space in coolers and walk in. Discarded potatoes and corn from counter. 0pts.
- 23 3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens - PF- Establishment serves raw oysters. Menu does not have a reminder and disclosure. The disclosure shall include a description of the food that is served raw or identification of the food by asterisking to a footnote that contains the reminder, which shall include asterisking the food to a footnote that states consuming raw or undercooked shellfish may increase your risk of foodborne illness. Full rule is included in comment addendum. Verification that this is corrected is due to Nora Sykes by January 18, 2019. Email correction to sykesna@forsyth.cc
- 26 7-102.11 Common Name-Working Containers - PF- Three bottles of chemicals were either mislabeled or not labeled. Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. CDI-Two discarded, one labeled. // 7-204.11 Sanitizers, Criteria-Chemicals - P- Quat sanitizer measured greater than 400ppm from dispenser. Chemical SANITIZERS and other chemical antimicrobials applied to FOOD-CONTACT SURFACES shall meet the requirements specified in 40 CFR 80.940 Tolerance exemptions for active and inert ingredients for use in antimicrobial formulations (food-contact surface sanitizing solutions) CDI-Technician repaired machine and quat dispenses now at 200ppm. 0pts.
- 31 3-501.15 Cooling Methods - PF- Potatoes and corn both covered with plastic wrap in large portions in plastic bus tubs in walk in. Cooling shall be accomplished in accordance with the time/temperature criteria specified in 3-501.4 by using the following methods: placing food in shallow pans, separating food into smaller or thinner portions, using rapid cooling equipment, stirring the food in a container placed in an ice water bath, using containers that facilitate heat transfer, using ice as an ingredient, other effective methods. CDI-Corn placed in ice bath, potatoes discarded because cooling was not met.



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- 37 3-307.11 Miscellaneous Sources of Contamination - C- Employee foods comingled with food for establishment in walk in cooler and freezer, and on shelf above prep table. Place employee foods in designated location on bottom shelving not above or with foods or equipment, etc for restaurant. Opts.
- 39 3-304.14 Wiping Cloths, Use Limitation - C- Bucket of wet wiping cloths in soapy water. Once wet, wiping cloths shall be held in an effective sanitizing solution, and maintained clean.
- 41 3-304.12 In-Use Utensils, Between-Use Storage - C- Knife being stored between make unit and prep table where this area is not cleaned frequently enough. Between uses, utensils shall be stored in a clean and sanitized location with handles protruding from food. Opts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Employee hand drying dishes, some dishes stacked while still wet. Air drying is required. Opts.
- 52 5-501.113 Covering Receptacles - C- Dumpster open at top. Maintain receptacles closed. Opts.
- 54 6-303.11 Intensity-Lighting - C- 11-18 footcandles in employee restroom. Increase to 20 footcandles. Opts.



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✓
Spell

