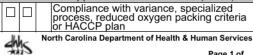
Food Establishment Inspection Report Score: 90.5 Establishment Name: RED CRAB Establishment ID: 3034012604 Location Address: 120 HANES SQUARE CIRCLE X Inspection Re-Inspection Date: 04/26/2021 City: WINSTON SALEM State: NC Status Code: A County: 34 Forsyth Zip: 27103 Time In:1:26 PM Time Out: 3:20 PM Total Time: 1 hrs 54 min Permittee: JC CRAB, LLC Telephone: (336) 893-6310 Category #: IV FDA Establishment Type: No. of Risk Factor/Intervention Violations: 3 Water Supply: X Municipal/Community On-Site Supply No. of Repeat Risk Factor/Intervention Violations: 2 Foodborne Illness Risk Factors and Public Health Interventions Good Retail Practices Risk factors: Contributing factors that increase the chance of developing foodborne illness. Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Public Health Interventions: Control measures to prevent foodborne illness or injury IN OUT N/A N/O OUT CDIR VR IN OUT N/A N/d OUT CDI R VR Compliance Status Compliance Status Safe Food and Water 2653, .2655, .2658 Supervision .2652 PIC Present; Demonstration-Certification by accredited program and perform duties 1 | | | | | | | | 28 Pasteurized eggs used where required **Employee Health** .2652 210000 29 🛛 Water and ice from approved source Management, employees knowledge; responsibilities & reporting Variance obtained for specialized processing 2 🛛 🗆 3 1.5 0 - -30 methods Proper use of reporting, restriction X 3 1.5 0 Food Temperature Control .2653, .2654 & exclusion Good Hygienic Practices .2652, .2653 Proper cooling methods used; adequate 31 X equipment for temperature control Proper eating, tasting, drinking, or tobacco 4 X 32 Plant food properly cooked for hot holding 1 0.5 0 5 X 1 0.5 0 No discharge from eyes, nose or mouth 33 □ □ X Approved thawing methods used 1 0.5 0 Preventing Contamination by Hands .2652, .2653, .2655, .2656 34 🛚 1 0.5 0 Thermometers provided & accurate 6 X П Hands clean & properly washed 420 -No bare hand contact with RTE foods or pre approved alternate procedure properly followed Food Identification X 3 1.5 0 35 🛛 🗀 Food properly labeled: original container 210 - -210 🗆 8 X Handwashing sinks supplied & accessible Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 Approved Source .2653, .2655 Insects & rodents not present; no 36 X unauthorized animals X Food obtained from approved source Contamination prevented during food preparation, storage & display 210 - -37 🛛 10 2100 38 🛛 1050 - -Personal cleanliness X Food in good condition, safe & unadulterated 210 🗆 🗆 11 39 🛚 Wiping cloths: properly used & stored 1 0.5 0 □ 🗵 □ Required records available: shellstock tags, parasite destruction 210 -40 X □ 1 0.5 0 -Washing fruits & vegetables Protection from Contamination .2653, .2654 Proper Use of Utensils 3 1.5 0 - -41 🖾 🗆 1 0.5 0 In-use utensils: properly stored 14 X Food-contact surfaces: cleaned & sanitized 42 🛛 🗆 Proper disposition of returned, previously 15 X 210 - -Served, reconditioned, & unsafe food Single-use & single-service articles: properly stored & used 43 🛛 Potentially Hazardous Food Tlme/Temperature .2653 3 1.5 0 44 X Gloves used properly П 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 3 1.5 0 □ | ☐ | Proper reheating procedures for hot holding Equipment, food & non-food contact surfaces 45 X 🗆 18 ☐ ☐ Proper cooling time & temperatures approved, cleanable, properly designed, constructed, & used Warewashing facilities: installed, maintained & used: test strips 19 3 1.5 0 X □ □ Proper hot holding temperatures 46 X 3 1.5 0 20 X □ □ □ Proper cold holding temperatures 47 X Non-food contact surfaces clean Physical Facil 3 1.5 0 🗆 🗆 21 .2654, .2655, .2656 ☐ ☐ Proper date marking & disposition Hot & cold water available; Time as a public health control:procedures & records 48 🖾 🖂 🖂 210 - -22 210 - -49 🗆 X Consumer Advisory Plumbing installed; proper backflow devices Consumer advisory provided for raw or 23 🖾 🗆 🗆 1 0.5 0 - -50 🛛 Sewage & waste water properly disposed 210 - -



undercooked foods

Pasteurized foods used; prohibited foods not 3 1.50 ____

Page 1 of

.2653, .2657

Food additives: approved & properly used

Conformance with Approved Procedures .2653, .2654, .2658

Toxic substances properly identified stored,

Highly Susceptible Populations

|24| 🗆 | 🗆 | 🛭

Chemical

|25| 🗆 | 🗆 | 🔯

X 1 0.5 0

210 -

Total Deductions:

Garbage & refuse properly disposed; facilities maintained

Physical facilities installed, maintained

Meets ventilation & lighting requirements; designated areas used

51 🛛

52 🛛

53

54

ПΠ

X

& cleaned

1 0.5 0 🗆 🗆 🗆

10.5 🗶 🗆 🗆 🗆

9.5

Comment Addendum to Food Establishment Inspection Report Establishment ID: 3034012604 Establishment Name: RED CRAB Location Address: 120 HANES SQUARE CIRCLE Date: 04/26/2021 X Inspection Re-Inspection City: WINSTON SALEM State: NC Comment Addendum Attached? X Status Code: A County: 34 Forsyth Zip: 27103 Water sample taken? Yes X No Category #: IV Email 1: juicyseafoodws@gmail.com Water Supply: Municipal/Community On-Site System Permittee: JC CRAB, LLC Email 2: Telephone: (336) 893-6310 Email 3: Temperature Observations Effective January 1, 2019 Cold Holding is now 41 degrees or less Item Location Temp Item Location Temp Item Temp 170 Potatoes hot holding 174 Corn hot holding 141 Rice hot holding 40 Chicken Wings reach-in cooler 41 Crab reach-in cooler 40 Sausage make-unit 41 Mussel make-unit 40 Lobster Tails make-unit 41 Shrimp make-unit 38 Boiled Egg make-unit 40 Crawfish walk-in cooler 40 Chicken Wings walk-in cooler 143 Hot Water 3-compartment sink 200 Quat Sani 3-compartment sink 000 dish machine C. Sani

First Last Person in Charge (Print & Sign): Gabrielle Hotalen First Last Regulatory Authority (Print & Sign): Victoria Murphy

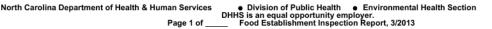
REHS ID: 2795 - Murphy, Victoria

Page 1 of _

Verification Required Date: 04/27/2021

Food Protection Program

REHS Contact Phone Number: (336) 703-3814





Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED CRAB Establishment ID: 3034012604

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.

- 2-102.11 Demonstration C: There was no certified food protection manager on duty during the inspection. During inspections and upon request the person in charge shall demonstrate to the regulatory authority knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this code. The person in charge shall demonstrate knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. The person in charge is not required to be a certified food protection manager when the food establishment is not operating and food is not being prepared, packaged, or served for immediate consumption.
- 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness P: The chemical dish machine measured at 0 ppm. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation shall be manufacturer's specification. VR: A verification is required by 4/27/21. Contact Victoria Murphy (336)703-3814 or murphyvl@forsyth.cc //4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils-REPEAT P: 5 pans and 2 bowls were stored soiled in the clean dish area. Food-contact surfaces shall be clean to sight and touch.
- .
 3-501.14 Cooling P: Two pans of potatoes prepared the day prior measured at 43 F. Cooked potentially hazardous food shall be cooled within 2 hours from 135 F to 70 F and within a total of 6 hours from 135 F to 41 F. CDI: After education, PIC discarded items
- 31 3-501.15 Cooling Methods PF: A pan of potatoes prepared the day prior measured at 43 F. Cooling shall be accomplished by placing the food in shallow pans, separating the 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, adding ice as an ingredient, or other effective methods. CDI: After education, PIC discarded items
- 47 4-602.13 Nonfood Contact Surfaces -REPEAT- C: Cleaning is needed to/on the following: microwave, beverage cooler, shelves in walk-in cooler, condenser in beer cooler, ceiling in beer cooler, and shield of ice machine. Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- 49 5-205.15 (B) System maintained in good repair C: A leak was observed at the 3-compartment sink faucet. Plumbing fixtures shall be maintained in good repair.
- 53 6-501.12 Cleaning, Frequency and Restrictions C: Wall and floor cleaning needed throughout the establishment. Physical facilities shall be cleaned as often as necessary to keep them clean
- 6-303.11 Intensity-Lighting C: Lighting low in the following areas: dish machine (7 ft candles) and employee restroom (6 ft candles). The lighting intensity shall be 20 foot candles 30 inches above the ground in toilet rooms and 50 foot candles 30 inches above the ground at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor