

Food Establishment Inspection Report

Score: 77.5

Establishment Name: CRAFTY CRAB

Establishment ID: 3034012673

Location Address: 300 E. HANES MILL RD.

City: WINSTON SALEM State: North Carolina

Zip: 27105 County: 34 Forsyth

Permittee: CRAFTY CRAB OF WINSTON SALEM, INC.

Telephone: (336) 999-7189

☒ Inspection ☐ Re-Inspection ☐ Educational Visit**Wastewater System:**☒ Municipal/Community ☐ On-Site System**Water Supply:**☒ Municipal/Community ☐ On-Site Supply

Date: 04/17/2024 Status Code: A

Time In: 12:30 PM Time Out: 6:00 PM

Category#: III

FDA Establishment Type: _____

No. of Risk Factor/Intervention Violations: 8

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	OUT <input checked="" type="checkbox"/> N/A	Certified Food Protection Manager	1	0	
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	OUT <input checked="" type="checkbox"/>	Procedures for responding to vomiting & diarrheal events	1	0.5	0
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	IN <input checked="" type="checkbox"/> T	Hands clean & properly washed	4	X	0
9	OUT <input checked="" type="checkbox"/> N/A/N/O	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	IN <input checked="" type="checkbox"/> T	Food in good condition, safe & unadulterated	2	X	0
14	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Required records available: shellstock tags, parasite destruction	2	X	0
Protection from Contamination .2653, .2654					
15	OUT <input checked="" type="checkbox"/> N/A/N/O	Food separated & protected	3	1.5	0
16	IN <input checked="" type="checkbox"/> T	Food-contact surfaces: cleaned & sanitized	X	1.5	0
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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooking time & temperatures	3	1.5	0
19	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper reheating procedures for hot holding	3	1.5	0
20	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cooling time & temperatures	3	1.5	0
21	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper hot holding temperatures	3	X	0
22	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Proper cold holding temperatures	X	1.5	0
23	OUT <input checked="" type="checkbox"/> N/A/N/O	Proper date marking & disposition	3	1.5	0
24	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	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	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified stored & used	2	X	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	OUT <input checked="" type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.5	0
34	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A/N/O	Plant food properly cooked for hot holding	1	0.5	0
35	OUT <input checked="" type="checkbox"/> N/A/N/O	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	IN <input checked="" type="checkbox"/> T	Food properly labeled: original container	X	1	0
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657					
38	IN <input checked="" type="checkbox"/> T	Insects & rodents not present; no unauthorized animals	2	X	0
39	OUT <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1	0
40	IN <input checked="" type="checkbox"/> T	Personal cleanliness	1	0.5	X
41	OUT <input checked="" type="checkbox"/>	Wiping cloths: properly used & stored	1	0.5	0
42	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/>	Washing fruits & vegetables	1	0.5	0
Proper Use of Utensils .2653, .2654					
43	IN <input checked="" type="checkbox"/> T	In-use utensils: properly stored	X	0.5	0
44	OUT <input checked="" type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0.5	0
45	IN <input checked="" type="checkbox"/> T	Single-use & single-service articles: properly stored & used	1	X	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"/> T	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed & used	X	0.5	0
48	OUT <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained & used; test strips	1	0.5	0
49	IN <input checked="" type="checkbox"/> T	Non-food contact surfaces clean	X	0.5	0
Physical Facilities .2654, .2655, .2656					
50	OUT <input checked="" type="checkbox"/> N/A	Hot & cold water available; adequate pressure	1	0.5	0
51	IN <input checked="" type="checkbox"/> T	Plumbing installed; proper backflow devices	2	X	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"/> T	Physical facilities installed, maintained & clean	X	0.5	0
56	IN <input checked="" type="checkbox"/> T	Meets ventilation & lighting requirements; designated areas used	1	X	0
TOTAL DEDUCTIONS:		22.5			



Comment Addendum to Food Establishment Inspection Report

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 Wastewater System: ☒ Municipal/Community ☐ On-Site System
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 Permittee: CRAFTY CRAB OF WINSTON SALEM, INC.
 Telephone: (336) 999-7189



Establishment ID: 3034012673
☒ Inspection ☐ Re-Inspection Date: 04/17/2024
☐ Educational Visit Status Code: A
 Comment Addendum Attached? ☒ Category #: III
 Email 1: craftycrabwinstonsalemnc@gmail.com
 Email 2:
 Email 3:

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
corn/hot holding	116				
hot water/3 compartment sink	129				
quat sanitizer/3 compartment sink	400				
chlorine sanitizer/spray bottle	100				
chlorine sanitizer/dish machine	0				
raw shrimp/right prep	42				
sausage/right prep	45				
white fish/left prep	40				
boiled eggs/right prep	45				
white rice/cooker	142				
gumbo/hot holding	153				
potato/WIC left	36				
boiled eggs/WIC right	36				

First
 Person in Charge (Print & Sign): Divine
 First
 Regulatory Authority (Print & Sign): Amanda

Last
 Pope
 Last
 Stevens

REHS ID: 2543 - Stevens, Amanda Verification Dates: Priority:
 REHS Contact Phone Number: (336) 703-3129

Priority Foundation: Core:

Authorize final report to
 be received via Email: _____



North Carolina Department of Health & Human Services

Page 2 of _____
 Division of Public Health • Environmental Health Section
 DHHS is an equal opportunity employer.
 Food Establishment Inspection Report, 12/2023

• Food Protection Program



Comment Addendum to Inspection Report

Establishment Name: CRAFTY CRAB

Establishment ID: 3034012673

Date: 04/17/2024 **Time In:** 12:30 PM **Time Out:** 6:00 PM

Certifications

Name	Certificate #	Type	Issue Date	Expiration Date
Xia Chen		Food Service		05/01/2027

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 2-102.11 (A), and (C) (4, 11 and 16) (PF)- Several critical violations observed this inspection. PIC unaware of proper hand washing technique. PIC unaware of proper holding temperatures. PIC unaware of how to disassemble and clean grinder used for crushing garlic. PIC stated that lye stored above breadng mix was acceptable due to package not being opened. CDI. Priority violations corrected. Education provided to PIC.
Based on the RISKS inherent to the FOOD operation, 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 this knowledge by: Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection, Explaining the significance of the relationship between maintaining the time and temperature of TIME/TEMPERATURE CONTROL FOR SAFETY FOOD and the prevention of foodborne illness; Explaining correct procedures for cleaning and SANITIZING UTENSILS and FOOD-CONTACT SURFACES of EQUIPMENT and Identifying POISONOUS OR TOXIC MATERIALS in the FOOD ESTABLISHMENT and the procedures necessary to ensure that they are safely stored, dispensed, used, and disposed.
(
- 8 2-301.14 When to Wash (P) Two food employees washed hands then used bare hands to turn off faucets. Food employees must wash hands after engaging in activities that contaminate the hands. Use paper towels to turn off faucet after washing hands to avoid contaminating clean hands on dirty faucets. CDI. Employees educated. Employees washed hands using correct procedure.
- 13 3-101.11 Safe, Unadulterated and Honestly Presented (P) (Pf) Sour cream in right prep unit stored in original container that was heavily encrusted with dried brown and yellow substance that appeared to be very old sour cream. Food shall be safe for consumption, unadulterated and honestly presented. CDI. Sour cream discarded.
- 14 3-203.12 (B) Shellstock, Maintaining Identification (Pf) Facility is retaining tags for raw oysters and maintaining the tags in chronological order. Facility is marking tags with the date that the oyster package is opened. (B) The date when the last SHELLSTOCK from the container is sold or served shall be recorded on the tag or label. CDI. PIC educated on proper retention and recording date the last shellstock is sold from the container.
- 16 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration and Hardness (P)- REPEAT- Dish machine tested 0ppm residual chlorine on testing device. Maintain sanitizer at correct concentrations when being used to sanitize. Sanitizer bottle empty. CDI-sanitizer container changed out. Now 100PPM chlorine. 4-602.11 Equipment Food-Contact Surfaces and Utensils - Frequency (P) Visible food residue present in grinder used to crush garlic. Clean the equipment and utensils used with TCS foods as required to avoid contamination. CDI. Grinder disassembled and brought to 3 compartment sink for additional cleaning.
- 21 3-501.16 (A) (1) Time / Temperature Control for Safety Food, Hot and Cold Holding (P) - Corn in large wok hot holding at 116F. Heat source under wok turned off after boiling corn 30 minutes prior. TCS food held hot must be maintained at 135F or above. CDI - corn reheated to 181F and kept warm. PIC instructed to keep heat source on under corn to maintain 135F or higher.
- 22 3-501.16 (A) (2) and (B) Time / Temperature Control for Safety Food, Hot and Cold Holding (P)- REPEAT- Sour cream, garlic in oil, raw and ready to eat seafood items in right make unit all 45-48F. Maintain cod foods at 41F and below. Air temp of unit between 41-50F. CDI- foods brought to walk in cooler and reached 41F within 1 hour. Cooler may not be used for storage of TCS foods until temperature has been verified by REHS.
- 28 7-201.11 Separation - Storage (P) Container of lye stored above breadng mix in dry storage room. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles. CDI. Lye relocated to chemical shelf. Repeat violation.
- 37 3-302.12 Food Storage Containers Identified with Common Name of Food (C). REPEAT- Salt and sugar were removed from original containers but not labeled. Label all working containers of food (oils, spices, salts) except food that is easy to identify such as dry pasta.

- 38 6-501.111 Controlling Pests (Pf)- Small flies present in majority of floor drains as well as under equipment in kitchen.Keep the premises free of insects, rodents, and other pests. Contact pest control for extra services if needed.
- 40 2-402.11 Effectiveness - Hair Restraints (C) Both employees on cook line observed preparing food on cook line without hair restraints. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils. 0 points.
- 43 3-304.12 In-Use Utensils, Between-Use Storage (C). REPEAT- Knife stored between prep tables and make unit. Store in-use utensils in a clean, dry place, in food with handles out, in 135F or greater water or in running water which quickly moves food particles to the drain.
- 45 4-903.11 (A) Equipment, Utensils, Linens and Single-Service and Single-Use Articles - Storing (C) Case of deli paper stored on floor of dry storage room. Store single-use and single-service articles to prevent contamination and at least 6 inches off the floor. Repeat violation.
- 47 4-205.10 Food Equipment, Certification and Classification (C) REPEAT-Vevor ice machine is not sanitation listed. Domestic shelving present on wall above old dipper well. Lid to salad prep cooler appears to be homemade from plexiglass with an apron string on the handle-remove this and obtain an approved lid. Food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI) - accredited certification program.
4-501.11 Good Repair and Proper Adjustment - Equipment (C) REPEAT- Rusting shelving at dish machine and above 3 comp sink. Rusting bottom of prep table at make line. Walk in cooler door with some rusting on inside. Large ice machine in back of kitchen inoperable. Equipment shall be maintained in good repair.
- 49 4-602.13 Nonfood Contact Surfaces (C) REPEAT- Mold present in basin of scrap sink. Buildup/microbial growth present on left WIC condenser unit and ceiling. Nonfood contact surfaces shall be cleaned at a frequency necessary to preclude soil residues.
- 51 5-205.15 (B) Maintain a plumbing system in good repair. - Repair leak at pipe under middle compartment of 3 compartment sink.
- 55 6-501.12 Cleaning, Frequency and Restrictions (C)- REPEAT- Clean drains throughout where food buildup is present.
6-501.11 Repairing - Premises, Structures, Attachments, and Fixtures - Methods (C)- REPEAT- Grout low and tile missing in can wash.
- All physical facilities shall be maintained in good repair and shall be cleaned as often as necessary to keep them clean and by methods that prevent contamination of food products.
Floors, walls, and ceilings including the attachments such as soap and towel dispensers; light fixtures; and heat/ac vents shall be maintained in good repair.
- 56 6-501.110 Using Dressing Rooms and Lockers (C) Employee foods and personal belongings stored throughout facility among restaurant food and on shelving throughout facility.
Lockers or other suitable facilities shall be provided for the orderly storage of employees' clothing and other possessions.

Additional Comments

Grade card must remain posted at designated location and may not be moved, blocked or covered. Permit holder may request a reinspection to raise letter grade.