

# Food Establishment Inspection Report

Score: 88

Establishment Name: CRAZY CRAB AND SEAFOOD

Establishment ID: 3034012648

Location Address: 1375 PETERS CREEK PKWY

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/10/2021

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 11:45 AM

Time Out: 6:20 PM

Permittee: GATE CITY HOSPITALITY GROUP 1 INC

Total Time: 6 hrs 35 min

Telephone: (336) 727-3735

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 7

No. of Repeat Risk Factor/Intervention Violations: 3

Foodborne Illness Risk Factors and Public Health Interventions										Good Retail Practices										
Risk factors: Contributing factors that increase the chance of developing foodborne illness. Public Health Interventions: Control measures to prevent foodborne illness or injury.										Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		IN	OUT	N/A	N/C	Compliance Status	OUT	CDI	R	VR		
<b>Supervision</b> .2652										<b>Safe Food and Water</b> .2653, .2655, .2658										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0				28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	0				
<b>Employee Health</b> .2652										<b>Food Temperature Control</b> .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1	0			29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0			
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	1	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0				
<b>Good Hygienic Practices</b> .2652, .2653										<b>Food Identification</b> .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	<input checked="" type="checkbox"/>	0				
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0				32	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plant food properly cooked for hot holding	1	0				
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656										<b>Prevention of Food Contamination</b> .2652, .2653, .2654, .2656, .2657										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	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	1	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0				
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			<b>Proper Use of Utensils</b> .2653, .2654										
<b>Approved Source</b> .2653, .2655										<b>Utensils and Equipment</b> .2653, .2654, .2663										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0			41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	0				
10	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food received at proper temperature	2	1	0			42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled	1	0				
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0			43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	0				
12	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0			44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	0				
<b>Protection from Contamination</b> .2653, .2654										<b>Physical Facilities</b> .2654, .2655, .2656										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0			
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized	3	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	<input checked="" type="checkbox"/>	0			
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0			50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0			
<b>Potentially Hazardous Food Time/Temperature</b> .2653										<b>Sanitation</b> .2653, .2654, .2656, .2657										
16	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0				
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	1	0			52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	<input checked="" type="checkbox"/>	0			
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1	0			53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input checked="" type="checkbox"/>	0				
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>		54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0				
20	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	<input checked="" type="checkbox"/>	1	0	<input checked="" type="checkbox"/>		<b>Total Deductions:</b> 12										
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>												
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
<b>Consumer Advisory</b> .2653																				
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0														
<b>Highly Susceptible Populations</b> .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1	0													
<b>Chemical</b> .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0														
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0													
<b>Conformance with Approved Procedures</b> .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													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

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Food Establishment Inspection Report, 3/2013



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: CRAZY CRAB AND SEAFOOD

Location Address: 1375 PETERS CREEK PKWY

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: GATE CITY HOSPITALITY GROUP 1 INC

Telephone: (336) 727-3735

Establishment ID: 3034012648

☒ Inspection ☐ Re-Inspection Date: 06/10/2021

Comment Addendum Attached? ☒ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: MBAIG01@HOTMAIL.COM

Email 2:

Email 3:


## Temperature Observations

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

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
ServSafe	Ann Perdue 9/9/25	0.0	tilapia	walk in cooler	46.0			
hot water	3 comp sink	148.0	shrimp	walk in cooler	46.0			
chlorine sani	dishmachine (ppm)	50.0	catfish	walk in cooler	45.0			
quat sani	3 comp sink (ppm)	200.0	whitting	walk in cooler	44.0			
shelled eggs	stiry fry unit	55.0	air temp	walk in cooler	52.0			
shrimp	stiry fry unit	62.0	light intensity	above main cooking line 28-38ft	0.0			
air temp	stiry fry unit	62.7						
crab legs	steam table	90.0						
shrimp	steam table	143.0						
garlic butter sauce	steam table	78.0						
boiled eggs	seafood make unit	55.0						
lobster	seafood make unit	28.0						
air temp	seafood make unit	35.9						
rice	walk in cooler	44.0						
shrimp	walk in cooler	46.0						
raw oysters	walk in cooler	49.0						
all spice garlic mix	walk in cooler	53.0						
boiled eggs	walk in cooler	47.0						
cooked wings	walk in cooler	46.0						
raw chicken strips	walk in cooler	44.0						

Person in Charge (Print & Sign): Ann First Last

Regulatory Authority (Print & Sign): Nora First Last

  
06/10/2021

REHS ID: 2664 - Sykes, Nora

Verification Required Date: 06/20/2021

REHS Contact Phone Number: (336) 703-3161



North Carolina Department of Health & Human Services

• Division of Public Health • Environmental Health Section

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# Comment Addendum to Food Establishment Inspection Report

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## 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.

- 6 2-301.12 Cleaning Procedure - P- Employee observed recontaminating cleaned hands by closing faucet with bare hands. For proper handwashing under running warm water lather hands for 10-15 seconds, thoroughly rinse hands under clean running water, immediately dry hands using a method as specified under section 6-301.12, then close manually operated faucet handles with a disposable paper towel or a similar clean barrier. CDI- Educated employee on proper handwashing and drying. Employee rewashed hands using appropriate procedure.
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P- Raw chicken and raw seafood stored above plastic buckets of garlic butter sauce. Lobster tails stored on top of rice. Food shall be protected from cross contamination by separation during storage, preparation, holding, and display. Ready to eat foods shall always be stored above raw animal foods. Raw animal foods shall be stored according to final cook temperatures. CDI- All items were relocated appropriately.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT w/ Improvement-Two metal bowls, two ladles, a bin of lids for sauce dispensers, one pan were soiled. Food contact surfaces shall be clean to sight and touch. CDI-Items placed at three comp sink to be rewashed.
- 16 3-401.11 Raw Animal Foods-Cooking - P- Fried oyster that were about to be served measured at 117F-135F. Raw animals foods shall be cooked to proper final cook temperatures: plant food (135F),seafood (145F), ground meats (155F), poultry (165F). CDI- Employee placed oyster back in fryer and final cook for oysters reached 165F-179F.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- On steam table two metal pans of garlic sauces (which contain heat treated chopped garlic) measured between 70F-78F. Crab legs measured at 90F. Maintain TCS foods in hot holding at 135F or above. CDI- Educated management on proper holding temperatures. Garlic sauces were reheated on stove and crab legs were reheated in boiling water.
- 20 3-501.16 (A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P- REPEAT-Items in walk in cooler, as noted in temperature log, measured above 41F with range of 44-53F. Air temperature of walk in cooler was up to 53F. Items in stir fry make unit, as noted in temperature log, measured above 41F with range of 50-62F. Air temperature of unit was at 62.7F. In seafood make unit boiled eggs measured 55F. Maintain potentially hazardous foods at 41F or less. CDI- PIC voluntarily discarded: 4 bus tubs of potatoes, 2 bus tubs of boiled eggs, 6 bus tubs of all spice garlic mix, 2 large buckets of garlic butter mixture, 1 metal pan of wings, 1 box and a few more oysters,1 metal pan of rice, one sheet pan of rice. All items from stir fry make unit and boiled eggs from seafood unit were discarded. Employee moved raw meats and seafood from walk in cooler to walk in freezer. Delivery arrived during inspection and all items were placed in walk in freezer.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF- Several containers of food in walk in cooler had improper date marking parameters. Items were being date marked for a time period of eight days. Potentially hazardous ready to eat foods shall be date marked if they are held for more than 24 hours, once opened or prepared for a time period of no more then 7 days. Date of preparation or when package is opened shall count as day 1. CDI- Educated management on proper datemarking, instructed to update labels.//3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition - P- One bus tub of boiled eggs was one day past expiration date (6/3). One large plastic bucket of garlic butter was five days past expiration date (5/30). Foods requiring date labels shall be discarded once time/temperature window has expired, label is incorrect or if it has no label. CDI- PIC voluntarily discarded all boiled eggs and garlic butter sauce.
- 31 4-301.11 Cooling, Heating, and Holding Capacities-Equipment - PF- Stir fry make unit and walk in cooler not holding foods at 41F or below. Equipment shall be provided in number and capacity so that cooling, heating, and holding temperatures are achieved. Verification required of repair of equipment. Walk in cooler shall be repaired before opening of restaurant next day. No additional food prep is to occur. Establishment may operate for the dinner period using what is already on the make line. Fried rice cooler will need to be repaired or replaced within 10 days and moved to back cook line, where originally permitted. Contact information provided for verifications due 6-11 and 6-20.
- 36 6-202.13 Insect Control Devices, Design and Installation - C- Two insect lights with no adhesive placed on prep tables in back of kitchen. One insect light with adhesive placed over seafood unit. Insect control devices shall not be located above food prep areas. Move devices to appropriate locations where they are not above food prep areas and cannot contaminate food, clean equipment, utensils, linens, unwrapped single-service/use articles.
- 38 2-402.11 (A) Effectiveness-Hair Restraints - C- Several food employees observed working without use of proper hair restraints. Use head coverings, beard guards and clothing to restrain body hair from contacting exposed food, equipment, and utensils.
- 42 4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C- Several mesh bags of clean aprons, linens, and cloths being stored in unapproved storage area (outdoor shed) and were laying on the floor. Store cleaned equipment, utensils, linens and

packages in a clean, dry location and at least 6 inches off the floor. Do not store clean linens in outdoor shed.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- Torn gasket in stir fry make unit. Two severely rusting shelves in walk in cooler. Equipment shall be maintained in good repair. Fix/replace said items.
- 49 5-205.15 (B) System maintained in good repair - C- Drain pipe is missing under prep sink (right next to three comp sink) so water is directly draining through drain opening in sink splashing onto bottom shelf of prep table and contaminating nearby cleaned dishes. Maintain plumbing systems in good repair. Replace drain pipe. \*Note\* The buckets and lids contaminated from the spillage were place at three comp sink to be washed. Do not use bottom of this prep table for storage.
- 52 5-501.13 Receptacles-C- Cracks observed in cardboard receptacle on sides from where it is picked up. Waste receptacle has rusting on the bottom. //5-501.113 Covering Receptacles-C-REPEAT-Top of dumpster open at beginning of inspection. Maintain closed.//5-501.115 Maintaining Refuse Areas and Enclosures - C- Dumpster area needs to be power washed. Observed grease residue on ground from leak or spillage. Maintain refuse areas clean.
- 53 6-101.11- REPEAT- Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.- FRP in kitchen "window" screwed on and not finished out. Shelving removed, created areas of wall that are not smooth. Bar remodel taking place without department approval and there are a lot of issues with raw, exposed wood, crevices, etc. Contact health department with all plans and finishes for bar before moving forward with this project // 6-501.12 Cleaning, Frequency and Restrictions - C- Additional cleaning is needed on perimeter of floor near drive thru window area, especially under beverage station. Clean dust buildup on ceiling as needed. Premises (floors, walls, ceilings) shall be cleaned at frequency necessary to maintain cleanliness.
- 54 6-303.11 Intensity-Lighting - C- Under hood near cooking equipment light intensity measure anywhere between 28fc-38fc. Light intensity shall measure at least 50 foot-candles at food prep areas. Increase lighting.