

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	<input checked="" type="checkbox"/> OUT N/A				
Certified Food Protection Manager		1	0		
Employee Health .2652					
3	<input checked="" type="checkbox"/> OUT				
Management, food & conditional employee; knowledge, responsibilities & reporting		2	1	0	
4	<input checked="" type="checkbox"/> OUT				
Proper use of reporting, restriction & exclusion		3	1.5	0	
5	<input checked="" type="checkbox"/> OUT				
Procedures for responding to vomiting & diarrheal events		1	0.5	0	
Good Hygienic Practices .2652, .2653					
6	<input checked="" type="checkbox"/> OUT				
Proper eating, tasting, drinking or tobacco use		1	0.5	0	
7	<input checked="" type="checkbox"/> OUT				
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	X
9	<input checked="" type="checkbox"/> OUT N/A N/O				
No bare hand contact with RTE foods or pre-approved alternate procedure properly followed		4	2	0	
10	<input checked="" type="checkbox"/> OUT N/A				
Handwashing sinks supplied & accessible		2	1	0	
Approved Source .2653, .2655					
11	<input checked="" type="checkbox"/> OUT				
Food obtained from approved source		2	1	0	
12	IN <input checked="" type="checkbox"/> OUT				
Food received at proper temperature		2	1	0	
13	IN <input checked="" type="checkbox"/> T				
Food in good condition, safe & unadulterated		2	X	0	X
14	IN <input checked="" type="checkbox"/> T N/A N/O				
Required records available: shellstock tags, parasite destruction		2	X	0	X
Protection from Contamination .2653, .2654					
15	<input checked="" type="checkbox"/> OUT 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	X
17	<input checked="" type="checkbox"/> OUT				
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 N/A N/O				
Proper cooking time & temperatures		3	1.5	0	
19	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper reheating procedures for hot holding		3	1.5	0	
20	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Proper cooling time & temperatures		3	1.5	0	
21	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper hot holding temperatures		3	X	0	X
22	IN <input checked="" type="checkbox"/> T N/A N/O				
Proper cold holding temperatures		X	1.5	0	X
23	<input checked="" type="checkbox"/> OUT N/A N/O				
Proper date marking & disposition		3	1.5	0	
24	IN <input checked="" type="checkbox"/> OUT N/A N/O				
Time as a Public Health Control; procedures & records		3	1.5	0	
Consumer Advisory .2653					
25	<input checked="" type="checkbox"/> OUT N/A				
Consumer advisory provided for raw/undercooked foods		1	0.5	0	
Highly Susceptible Populations .2653					
26	IN <input checked="" type="checkbox"/> OUT				
Pasteurized foods used; prohibited foods not offered		3	1.5	0	
Chemical .2653, .2657					
27	IN <input checked="" type="checkbox"/> OUT				
Food additives: approved & properly used		1	0.5	0	
28	IN <input checked="" type="checkbox"/> T N/A				
Toxic substances properly identified stored & used		2	X	0	X
Conformance with Approved Procedures .2653, .2654, .2658					
29	IN <input checked="" type="checkbox"/> OUT				
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"/> N/A				
Pasteurized eggs used where required		1	0.5	0	
31	<input checked="" type="checkbox"/> OUT				
Water and ice from approved source		2	1	0	
32	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
Variance obtained for specialized processing methods		2	1	0	
Food Temperature Control .2653, .2654					
33	<input checked="" type="checkbox"/> OUT				
Proper cooling methods used; adequate equipment for temperature control		1	0.5	0	
34	IN <input checked="" type="checkbox"/> OUT N/A <input checked="" type="checkbox"/> N/O				
Plant food properly cooked for hot holding		1	0.5	0	
35	<input checked="" type="checkbox"/> OUT N/A N/O				
Approved thawing methods used		1	0.5	0	
36	<input checked="" type="checkbox"/> OUT				
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	X
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	<input checked="" type="checkbox"/> OUT				
Contamination prevented during food preparation, storage & display		2	1	0	
40	IN <input checked="" type="checkbox"/> T				
Personal cleanliness		1	0.5	X	
41	<input checked="" type="checkbox"/> OUT				
Wiping cloths: properly used & stored		1	0.5	0	
42	IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A				
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	X
44	<input checked="" type="checkbox"/> OUT				
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	X
46	<input checked="" type="checkbox"/> OUT				
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	X
48	<input checked="" type="checkbox"/> OUT				
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	X
Physical Facilities .2654, .2655, .2656					
50	<input checked="" type="checkbox"/> OUT 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	<input checked="" type="checkbox"/> OUT				
Sewage & wastewater properly disposed		2	1	0	
53	<input checked="" type="checkbox"/> OUT N/A				
Toilet facilities: properly constructed, supplied & cleaned		1	0.5	0	
54	<input checked="" type="checkbox"/> OUT				
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	X
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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 Location Address: 300 E. HANES MILL RD.
 City: WINSTON SALEM State: NC
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 Wastewater System: Municipal/Community On-Site System
 Water Supply: Municipal/Community On-Site System
 Permittee: CRAFTY CRAB OF WINSTON SALEM, INC.
 Telephone: (336) 999-7189

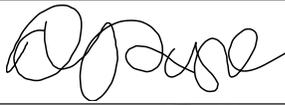
Establishment ID: 3034012673
 Inspection Re-Inspection Date: 04/17/2024
 Educational Visit Status Code: A
 Comment Addendum Attached? Category #: III
 Email 1: craftycrabwinstonsalemnc@gmail.com
 Email 2:
 Email 3:

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: _____ Priority Foundation: _____ Core: _____

REHS Contact Phone Number: (336) 703-3129 Authorize final report to be received via Email: _____

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 bread 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 cold 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 bread 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.