

Food Establishment Inspection Report

Score: 96.5

Establishment Name: CRAZY CRAB AND SEAFOOD

Establishment ID: 3034012648

Location Address: 1375 PETERS CREEK PKWY

☐ Inspection ☒ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06/16/2021

Status Code: A

Zip: 27103

County: 34 Forsyth

Time In: 2:15 PM

Time Out: 4:00 PM

Permittee: GATE CITY HOSPITALITY GROUP 1 INC

Total Time: 1 hrs 45 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: 2

No. of Repeat Risk Factor/Intervention Violations: 1

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		
Supervision .2652										Safe Food and Water .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	0.3	0			
Employee Health .2652										Food Temperature Control .2653, .2654										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	1.3	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	1.3	0			30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	0.3	0			
Good Hygienic Practices .2652, .2653										Food Identification .2653										
4	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1	0			31	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1	0.3	0			
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	0.3	0			32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	0.3	0			
Preventing Contamination by Hands .2652, .2653, .2655, .2656										Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
6	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2	0			33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	0.3	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	1.3	0			34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	0.3	0			
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0			Proper Use of Utensils .2653, .2654										
Approved Source .2653, .2655										Utensils and Equipment .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	0.3	0			
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" 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	0.3	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	0.3	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	0.3	0			
Protection from Contamination .2653, .2654										Physical Facilities .2654, .2655, .2656										
13	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	1.3	0			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	0	0			49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	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			
Potentially Hazardous Food Time/Temperature .2653										Sanitation .2653, .2654, .2656, .2657										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	1.3	0			51	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	0.3	0			
17	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper reheating procedures for hot holding	3	1.3	0			52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1	0.3	0			
18	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures	3	1.3	0			53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	0	0.3	0			
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	1.3	0			54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	0.3	0			
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	1.3	0			Total Deductions: 3.5										
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	1.3	0													
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0													
Consumer Advisory .2653																				
23	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	0.3	0													
Highly Susceptible Populations .2653																				
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	1.3	0													
Chemical .2653, .2657																				
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	0.3	0													
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	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													



North Carolina Department of Health & Human Services

Division of Public Health • Environmental Health Section

Food Protection Program

Page 1 of _____

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Food Establishment Inspection Report, 3/2013



Comment Addendum to Food Establishment Inspection Report

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City: WINSTON SALEM State: NC

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☐ Inspection ☒ Re-Inspection Date: 06/16/2021

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	ambient air	drink cooler	41.0			
hot water	3 comp sink	152.0	ambient air	drink cooler	41.0			
quat sanit	ppm 3 comp	200.0	shrimp fried rice	upright	37.0			
chlorine sani	dish machine ppm	50.0	garlic mix	upright	33.0			
quat sani	bucket ppm	150.0	oysters	final cook	173.0			
potatoes	steam table	174.0	blue crab	final cook	179.0			
shrimp	steam table	186.0	popcorn shrimp	final cook	204.0			
corn	steam table	120.0	lighting	hood line	75.0			
corn	reheat	203.0	oyster tags	VA 724 SS	0.0			
sausage	seafood cooler	40.0						
crab legs	seafood cooler	39.0						
hardboiled eggs	seafood cooler	41.0						
crawfish	seafood cooler	35.0						
ambient air	walk in cooler	33.0						
chicken wings	walk in cooler	40.0						
potatoes	walk in cooler	40.0						
hardboiled eggs	walk in cooler	39.0						
all mix	walk in cooler	39.0						
oysters	reach in	39.0						
wings	reach in	41.0						

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

Regulatory Authority (Print & Sign): Lauren *First* Pleasants *Last*

REHS ID: 2809 - Pleasants, Lauren

Verification Required Date:

REHS Contact Phone Number: (336) 703-3144



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Page 1 of _____

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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.

- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P- REPEAT w/ Improvement- Four sauce lids, one measuring cup, one mixing bowl soiled with food residue. Food contact surfaces shall be clean to sight and touch. CDI-Items placed at warewashing machine to be rewashed.
- 4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency - C- Ice bin lid at drive thru with soil residue. Ice bins shall be cleaned at a frequency specified by the manufacturer and at a frequency necessary to preclude the accumulation of soil or mold. Increase cleaning frequency.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P - Corn on the cob in steam table measured 120F. Potentially hazardous foods shall be maintained hot at 135F or above. CDI- Corn reheated to 203F. 0 pts.
- 36 6-202.13 Insect Control Devices, Design and Installation - C- REPEAT with improvement and last device to be removed- 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. 0 pts.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C- Metal mixing bowls stacked when wet. Air dry all items before stacking. Do not towel dry. 0 pts.
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C- REPEAT- Torn gasket in stir fry make unit (new one ordered). Repair broken oven door. Drainboard and vat on left side of 3 compartment sink beginning to rust and split at seam. Have welded smooth by food equipment welder. Replace missing screw in make unit lid. Recaulk backsplash of soiled drainboard at warewashing machine. Recaulk handwashing sink splashguards. Equipment shall be maintained in good repair. Fix/replace said items.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C - Additional cleaning needed inside fryers, between all hood equipment, hinges of reach in coolers, upright cooler shelving, underneath 3 compartment sink, in utensil bins, and on faucet handles. Nonfood-contact surfaces shall be free of dust, dirt, food residue, and debris. 0 pts.
- 49 5-205.15 (B) System maintained in good repair - C- Repair leaks in handwashing sink, prep sinks and underneath rinse vat of 3 compartment sink. Maintain plumbing systems in good repair. 0 pts.
- 52 5-501.111 Area, Enclosures and Receptacles, Good Repair - C - Two dumpsters with rust. Receptacles for refuse, recyclables, and returnables shall be maintained in good repair. New dumpsters have been ordered from waste management company. 0 pts.
- 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- Floor and wall cleaning needed underneath and behind hood equipment. Wall cleaning needed behind soiled drainboard of dish machine.