## COOKING CRAB OR SHRIMP OPERATION Premise Number: Name of Premise: Address of Premise: License Number: \_\_\_ Unacceptable Acceptable **Comments** Cooking Crab / Shrimp Crabs from approved source and cooked live Crabs cooked to a center temperature of 82°C (180°F) Sanitary extraction of meat Final product chilled ≤4°C (40°F) w/in 6 hours<sup>†</sup> Packaging occurs when crab temp ≤4°C (<40°F) Labeling requirements met Clean vehicles/containers used during shipping П † Standard cooling rate: cool from 60°C (140°F) to 20°C (68°F) in 2 hrs, & from 20°C (68°F) to 4°C (40°F) in 4 hrs or less Refrigerated Retail Display Temperature control unit ≤4°C (<40°F) Adequate ice, fish should immersed with ice on top too Dividers between fish Sneeze shields present to prevent contamination Separation between cooked and raw food Fish of good quality (free of bruises/eyes shiny) Cooked Date/ Display Date/ Best Before Date on product Cold Storage Frozen Storage Unacceptable Unacceptable Acceptable Acceptable Temperature is $<-18^{\circ}\text{C}$ ( $<0^{\circ}\text{F}$ ) | Temperature is $\le4^{\circ}\text{C}$ ( $\le40^{\circ}\text{F}$ ) $\Box$ П П П

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		Temperature is <-26°C (<-15°F)	Temperature is ≤3.3°C (≤38°F)		
		Food is protected from contamination			
		Food is stored in food grade containers			
		Food is 6" off floor			
		Monitoring (temperature logs/records)			
		Shelves easily cleanable, durable, non-porous			
		Stock rotation			
		Well organized, clean			
		Sufficient lighting			
		Air Circulation			
		Documentation as			
Comments:					

	Acceptable	Unacceptable	Comments
Sanitation and Employee Hygiene			
Employees free from illness, cuts, lesions			
No smoking, chewing gum/tobacco			
At least one worker with FOODSAFE			
Hand-washing with liquid soap, sanitizer, paper towels			
Appropriately dressed (boots, hair nets, coats, aprons)			
Clean food contact surfaces, equipment, premise			