



Retail Food Establishment

Inspection Report

State Form 48669 (R2/2-05)

SDH Form 51-0001

Hendricks County Health Department

Telephone (317) 745-9217

Fax (317) 745-9218

Based on the inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name The Ugly Crab	Telephone Number Est 317-220-8168	Date of Inspection 04/01/2025 12:27 pm	ID# 1748
Establishment Address 9655 E US Highway 36 Ste K, Avon IN 46123-6212			
Owner Ugly Crab Shack LLC	Purpose ☒ Routine ☐ Follow-up ☐ Complaint ☐ Pre-Operational ☐ Temporary ☐ HACCP ☐ Other (list)	Follow Up YES	Released 04/11/2025
Owner's Address		Menu Type 1__ 2__ 3 ☒ 4__ 5__	
Person in Charge Wei Hua Lin			
Responsible Person's Email			
Certified Food Handler Wei Hua Lin ServSafe 11/18/2028			

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
 VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C/NC	R	Narrative	To Be Corrected By
			Permit application and fees shall be submitted to the Hendricks County Health Department. Permit expired and establishment is currently operating without a valid Hendricks County Retail Food Permit. Spoke with technician about cooler and he will be out to repair today.	
187	C	0	Steamed mussels, crawfish, hard boiled eggs, sausage, and raw shrimp were holding an internal temperature of 45-51 degrees Fahrenheit in the reach-in cooler on line.	Today
295	C	0	An accumulation of food debris was found on vegetable peeler and 3-knives stored on wall mounted magnetic strip with clean utensils.	Today
303	C	0	Employee washed and rinsed, but did not sanitize vegetable peeler and 3-knives.	Today
438	C	2	Working containers of multi-purpose cleaner were not labeled with the common name of the material.	Corrected
441	C	2	Two cans of residential use Raid fly and roach spray were found in dry storage and dish room.	Today
234	NC	0	A scoop with no handle was stored in flour in dry storage.	Corrected
295	NC	4	An accumulation of dried food debris was found around screws on reach-in cooler cutting board.	Today
431	NC	0	An accumulation of grease and food debris was found on floor under reach-in coolers, fry, and wok station.	One Day

Section #	C/NC	R	Narrative	To Be Corrected By

Summary of Violations C <u> 5 </u> NC <u> 3 </u> R <u> 3 </u>		
Received by (name and title printed): Reviewed with Person in Charge		Inspected by (name and title printed): SARAH DALLAS
Received by (signature):		Inspected by (signature):
cc:	cc:	cc: