



Retail Food Establishment  
Inspection Report

State Form 57480  
INDIANA DEPARTMENT OF HEALTH  
FOOD PROTECTION DIVISION

Release Date: 08/11/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 6

Date: 08/01/2025

Time In 12:03 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 12:33 pm

|                                       |                                       |                                  |                                       |                           |
|---------------------------------------|---------------------------------------|----------------------------------|---------------------------------------|---------------------------|
| Establishment<br>The Ugly Crab        | Address<br>9655 E US Highway 36 Ste K | City/State<br>Avon/IN            | Zip Code<br>46123-6212                | Telephone<br>317-220-8168 |
| License/Permit #<br>1748              | Permit Holder<br>Ugly Crab Shack LLC  | Purpose of Inspection<br>Routine | Est Type<br>Retail Food Establishment | Risk Category<br>3        |
| Certified Food Manager<br>Wei Hua Lin | ServSafe                              | Exp.<br>11/18/2028               |                                       |                           |

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

|                                                                                |     |                                                                                               |  |                  |                                              |                    |   |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
|--------------------------------------------------------------------------------|-----|-----------------------------------------------------------------------------------------------|--|------------------|----------------------------------------------|--------------------|---|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|-------------------------------------------------------|--|-----|--|----|-----|--------------------------------------------------------------------------------|--|--|--|--|--|
| Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item |     |                                                                                               |  |                  | Mark "X" in appropriate box for COS and/or R |                    |   |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| IN-in compliance                                                               |     | OUT-not in compliance                                                                         |  | N/O-not observed |                                              | N/A-not applicable |   | COS-corrected on-site during inspection                                                                                                                                                                                                  |                   | R-repeat violation                                    |  |     |  |    |     |                                                                                |  |  |  |  |  |
| Compliance Status                                                              |     |                                                                                               |  |                  | COS                                          |                    | R |                                                                                                                                                                                                                                          | Compliance Status |                                                       |  | COS |  | R  |     |                                                                                |  |  |  |  |  |
| <b>Supervision</b>                                                             |     |                                                                                               |  |                  |                                              |                    |   |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  | 17 | IN  | Proper disposition of returned, previously served, reconditioned & unsafe food |  |  |  |  |  |
| 1                                                                              | IN  | Person-in-charge present, demonstrates knowledge, and performs duties                         |  |                  |                                              |                    |   | <b>Time/Temperature Control for Safety</b>                                                                                                                                                                                               |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 2                                                                              | IN  | Certified Food Protection Manager                                                             |  |                  |                                              |                    |   | 18                                                                                                                                                                                                                                       | IN                | Proper cooking time & temperatures                    |  |     |  |    |     |                                                                                |  |  |  |  |  |
| <b>Employee Health</b>                                                         |     |                                                                                               |  |                  |                                              |                    |   |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  | 19 | IN  | Proper reheating procedures for hot holding                                    |  |  |  |  |  |
| 3                                                                              | IN  | Management, food employee and conditional employee; knowledge, responsibilities and reporting |  |                  |                                              |                    |   | 20                                                                                                                                                                                                                                       | N/O               | Proper cooling time and temperature                   |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 4                                                                              | IN  | Proper use of restriction and exclusion                                                       |  |                  |                                              |                    |   | 21                                                                                                                                                                                                                                       | N/O               | Proper hot holding temperatures                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 5                                                                              | IN  | Procedures for responding to vomiting and diarrheal events                                    |  |                  |                                              |                    |   | 22                                                                                                                                                                                                                                       | OUT               | Proper cold holding temperatures                      |  |     |  |    | X   |                                                                                |  |  |  |  |  |
| <b>Good Hygienic Practices</b>                                                 |     |                                                                                               |  |                  |                                              |                    |   |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  | 23 | N/O | Proper date marking and disposition                                            |  |  |  |  |  |
| 6                                                                              | IN  | Proper eating, tasting, drinking, or tobacco products use                                     |  |                  |                                              |                    |   | 24                                                                                                                                                                                                                                       | N/A               | Time as a Public Health Control; procedures & records |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 7                                                                              | IN  | No discharge from eyes, nose, and mouth                                                       |  |                  |                                              |                    |   | <b>Consumer Advisory</b>                                                                                                                                                                                                                 |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| <b>Preventing Contamination by Hands</b>                                       |     |                                                                                               |  |                  |                                              |                    |   |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  | 25 | N/A | Consumer advisory provided for raw/undercooked food                            |  |  |  |  |  |
| 8                                                                              | IN  | Hands clean & properly washed                                                                 |  |                  |                                              |                    |   | <b>Highly Susceptible Populations</b>                                                                                                                                                                                                    |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 9                                                                              | IN  | No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed   |  |                  |                                              |                    |   | 26                                                                                                                                                                                                                                       | N/A               | Pasteurized foods used; prohibited foods not offered  |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 10                                                                             | IN  | Adequate handwashing sinks properly supplied and accessible                                   |  |                  |                                              |                    |   | <b>Food/Color Additives and Toxic Substances</b>                                                                                                                                                                                         |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| <b>Approved Source</b>                                                         |     |                                                                                               |  |                  |                                              |                    |   |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  | 27 | N/A | Food additives: approved & properly used                                       |  |  |  |  |  |
| 11                                                                             | IN  | Food obtained from approved source                                                            |  |                  |                                              |                    |   | 28                                                                                                                                                                                                                                       | OUT               | Toxic substances properly identified, stored, & used  |  |     |  |    | X   |                                                                                |  |  |  |  |  |
| 12                                                                             | N/O | Food received at proper temperature                                                           |  |                  |                                              |                    |   | <b>Conformance with Approved Procedures</b>                                                                                                                                                                                              |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 13                                                                             | IN  | Food in good condition, safe, & unadulterated                                                 |  |                  |                                              |                    |   | 29                                                                                                                                                                                                                                       | N/A               | Compliance with variance/specialized process/HACCP    |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 14                                                                             | N/A | Required records available: molluscan shellfish identification, parasite destruction          |  |                  |                                              |                    |   | <b>Risk factors</b> are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| <b>Protection from Contamination</b>                                           |     |                                                                                               |  |                  |                                              |                    |   |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 15                                                                             | IN  | Food separated and protected                                                                  |  |                  |                                              |                    |   |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |
| 16                                                                             | OUT | Food-contact surfaces; cleaned & sanitized                                                    |  |                  |                                              |                    | X |                                                                                                                                                                                                                                          |                   |                                                       |  |     |  |    |     |                                                                                |  |  |  |  |  |

|                  |              |                     |                                                                                  |
|------------------|--------------|---------------------|----------------------------------------------------------------------------------|
| Person in Charge | Wei Hua Lin  | Date:               | 08/01/2025                                                                       |
| Inspector:       | SARAH DALLAS | Follow-up Required: | YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one) |



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Establishment  
The Ugly Crab

Address  
9655 E US Highway 36 Ste K

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## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in appropriate box for COS and/or R

COS-corrected on-site during inspection

R-repeat violation

COS R

COS R

### Safe Food and Water

|    |     |                                                      |  |  |
|----|-----|------------------------------------------------------|--|--|
| 30 | N/A | Pasteurized eggs used where required                 |  |  |
| 31 | IN  | Water & ice from approved source                     |  |  |
| 32 | N/A | Variance obtained for specialized processing methods |  |  |

### Food Temperature Control

|    |     |                                                                         |  |  |
|----|-----|-------------------------------------------------------------------------|--|--|
| 33 | N/O | Proper cooling methods used; adequate equipment for temperature control |  |  |
| 34 | IN  | Plant food properly cooked for hot holding                              |  |  |
| 35 | IN  | Approved thawing methods used                                           |  |  |
| 36 | IN  | Thermometers provided & accurate                                        |  |  |

### Food Identification

|    |    |                                           |  |  |
|----|----|-------------------------------------------|--|--|
| 37 | IN | Food properly labeled; original container |  |  |
|----|----|-------------------------------------------|--|--|

### Prevention of Food Contamination

|    |     |                                                                    |  |  |
|----|-----|--------------------------------------------------------------------|--|--|
| 38 | IN  | Insects, rodents, & animals not present                            |  |  |
| 39 | IN  | Contamination prevented during food preparation, storage & display |  |  |
| 40 | IN  | Personal cleanliness                                               |  |  |
| 41 | N/O | Wiping cloths: properly used & stored                              |  |  |
| 42 | N/O | Washing fruits & vegetables                                        |  |  |

### Proper Use of Utensils

|    |     |                                                                 |  |  |
|----|-----|-----------------------------------------------------------------|--|--|
| 43 | IN  | In-use utensils: properly stored                                |  |  |
| 44 | IN  | Utensils, equipment & linens: properly stored, dried, & handled |  |  |
| 45 | IN  | Single-use/single-service articles: properly stored & used      |  |  |
| 46 | N/O | Gloves used properly                                            |  |  |

### Utensils, Equipment and Vending

|    |    |                                                                                    |  |  |
|----|----|------------------------------------------------------------------------------------|--|--|
| 47 | IN | Food & non-food contact surfaces cleanable, properly designed, constructed, & used |  |  |
| 48 | IN | Warewashing facilities: installed, maintained, & used; test strips                 |  |  |
| 49 | IN | Non-food contact surfaces clean                                                    |  |  |

### Physical Facilities

|    |     |                                                              |  |  |
|----|-----|--------------------------------------------------------------|--|--|
| 50 | IN  | Hot & cold water available; adequate pressure                |  |  |
| 51 | IN  | Plumbing installed; proper backflow devices                  |  |  |
| 52 | IN  | Sewage & waste water properly disposed                       |  |  |
| 53 | IN  | Toilet facilities: properly constructed, supplied, & cleaned |  |  |
| 54 | IN  | Garbage & refuse properly disposed; facilities maintained    |  |  |
| 55 | OUT | Physical facilities installed, maintained, & clean           |  |  |
| 56 | OUT | Adequate ventilation & lighting; designated areas used       |  |  |

## Outdoor Food Operation & Mobile Retail Food Establishment

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN-in compliance

OUT-not in compliance

N/O-not observed

N/A-not applicable

COS-corrected on-site during inspection

R-repeat violation

COS R

COS R

|    |     |                        |  |  |    |     |                                  |  |  |
|----|-----|------------------------|--|--|----|-----|----------------------------------|--|--|
| 57 | N/A | Outdoor Food Operation |  |  | 58 | N/A | Mobile Retail Food Establishment |  |  |
|----|-----|------------------------|--|--|----|-----|----------------------------------|--|--|

## TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

| Item/Location        | Temp  | Item/Location              | Temp      | Item/Location             | Temp |
|----------------------|-------|----------------------------|-----------|---------------------------|------|
| Cooked shrimp/ Wok   | 163.5 | Smoked sausage slices/ RIC | 36.8      | Hard boiled eggs/ RIC     | 41.3 |
| Cooked crawfish/ RIC | 40.6  | Raw fish/ WIC              | 40.2      | Cooked chicken wings/ WIC | 39.5 |
| Raw shrimp/ RIC      | 41.1  | Cooked mussels/ RIC        | 43.4-45.5 |                           |      |

Person in Charge Wei Hua Lin

Date: 08/01/2025

Inspector: SARAH DALLAS

Follow-up Required:

YES

**NO**

(Circle one)



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## OBSERVATIONS AND CORRECTIVE ACTIONS

| Item                                                         | Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | Complete by Date: |
|--------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| 16-307-(e)<br>Risk: Core<br>COS: Yes<br>Repeat:              | An accumulation of black residue was found on the ice machine baffle.<br><br>(e) Except when dry cleaning methods are used as specified under section 310 of this rule, surfaces of utensils and equipment contacting food that is not a TCS food must be cleaned:<br>(1) at any time when contamination may have occurred;<br>(2) at least every twenty-four (24) hours for iced tea dispensers and consumer self-service utensils, such as tongs, scoops, or ladles;<br>(3) before restocking consumer self-service equipment and utensils, such as condiment dispensers and display containers; and<br>(4) in equipment, such as ice bins and beverage dispensing nozzles, and enclosed components of equipment, such as:<br>(A) ice makers;<br>(B) cooking oil storage tanks and distribution lines;<br>(C) beverage and syrup dispensing lines or tubes;<br>(D) coffee bean grinders; and<br>(E) water vending equipment:<br>(i) at a frequency specified by the manufacturer; or<br>(ii) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold. | 08/01/2025        |
| 22-213-(a)(2),(b)<br>Risk: P<br>COS: Yes<br>Repeat:          | Cooked mussels were holding an internal temperature of 43.4-45.5 degrees Fahrenheit in the reach-in cooler above the load level of the pan.<br><br>(a) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 216 of this rule, and except as specified under subsections (b) and (c), TCS food must be maintained:<br>(2) at forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | 08/01/2025        |
| 28-456-(a)<br>Risk: Pf<br>COS: Yes<br>Repeat:                | A spray bottle of bleach and a spray bottle of all-purpose cleaner were not labeled.<br><br>(a) Working containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, must be clearly and individually identified with the common name of the material.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 08/01/2025        |
| 28-459-(a)(2),(a)(3),or(b)<br>Risk: P<br>COS: Yes<br>Repeat: | A can of residential use Raid roach spray and a can of bed bug spray were stored in dish area and by back door.<br><br>(a) Poisonous or toxic materials must be used according to the following:<br>(2) Manufacturer's use directions included in labeling, and, for a pesticide, manufacturer's label instructions that state that use is allowed in a retail food establishment.<br>(3) The conditions of certification for use of pest control materials.<br>(b) Poisonous or toxic materials must be applied so that:<br>(1) a hazard to employees or other persons is not constituted; and<br>(2) contamination, including toxic residues due to drip, drain, fog, splash, or spray on food, equipment, utensils, linens, and single-service and single-use articles is prevented and achieved by:<br>(A) removing the items;<br>(B) covering the items with impermeable covers, or taking other appropriate preventive actions; and<br>(C) cleaning and sanitizing equipment and utensils after application.                                                                                    | 08/01/2025        |
| 55-443-(a),(b)<br>Risk: Core<br>COS: No<br>Repeat:           | The floor drains under 3-compartment sink were soiled with grease and food debris.<br><br>An accumulation of grease and black residue was found on the floor under fryers.<br><br>An accumulation of dust was found on the ceiling vents in restrooms.<br><br>(a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean.<br><br>(b) Cleaning must be done during periods when the least amount of food is exposed, such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         | 08/08/2025        |
| 56-445-(a)or(b)<br>Risk: Core<br>COS: No<br>Repeat:          | An accumulation of grease and dust was found on the hood ventilation system.<br><br>(a) Intake and exhaust air ducts must be cleaned and have filters changed so they are not a source of contamination by:<br>(1) dust;<br>(2) dirt; and<br>(3) other materials.<br><br>(b) If vented to the outside, ventilation systems may not create a:<br>(1) public health hazard;<br>(2) nuisance; or<br>(3) unlawful discharge.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | 08/08/2025        |

Summary of Violations:

P: 2

Pf: 1

Core: 3

Person in Charge Wei Hua Lin

Date: 08/01/2025

Inspector: SARAH DALLAS

Follow-up Required:

YES

**NO**

(Circle one)



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## Published Comment

Reviewed new food code and provided handouts.  
Owner stated hoods are to be cleaned in the month of August.

Person in Charge Wei Hua Lin

Date: 08/01/2025

Inspector: SARAH DALLAS

Follow-up Required:

YES

**NO**

(Circle one)