



**Retail Food Establishment
Inspection Report**

State Form 57480
**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION**

Release Date:

12/13/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

4

Date: 12/03/2025

Time In 11:54 am

No. Repeat Risk Factor/Intervention Violations

0

Time Out 12:07 pm

Establishment
The Ugly Crab

Address
9655 E US Highway 36 Ste K

City/State
Avon/IN

Zip Code
46123-6212

Telephone
317-220-8168

License/Permit #
1748

Permit Holder
Ugly Crab Shack LLC

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
3

Certified Food Manager
Wei Hua Lin

ServSafe

Exp.
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		
Supervision					17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food								
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties			Time/Temperature Control for Safety										
2	IN	Certified Food Protection Manager			18	N/O	Proper cooking time & temperatures								
Employee Health					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	IN	Proper cold holding temperatures								
Good Hygienic Practices					23	IN	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			Consumer Advisory										
Preventing Contamination by Hands					25	N/A	Consumer advisory provided for raw/undercooked food								
8	IN	Hands clean & properly washed			Highly Susceptible Populations										
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			Food/Color Additives and Toxic Substances										
Approved Source					27	N/A	Food additives: approved & properly used								
11	IN	Food obtained from approved source			28	N/A	Toxic substances properly identified, stored, & used								
12	N/O	Food received at proper temperature			Conformance with Approved Procedures										
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			Risk factors 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.										
Protection from Contamination															
15	IN	Food separated and protected													
16	IN	Food-contact surfaces; cleaned & sanitized													

Person in Charge Wei Hua Lin

Date: 12/03/2025

Inspector: SARAH DALLAS

Follow-up Required:

YES

NO

(Circle one)



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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	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	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		
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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	OUT	In-use utensils: properly stored	X	
44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
45	IN	Single-use/single-service articles: properly stored & used		
46	IN	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	OUT	Non-food contact surfaces clean		

Physical Facilities

50	IN	Hot & cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices	X	
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	IN	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		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked crawfish/ RIC	39.6	Hard boiled eggs/ RIC	40.2	Steamed mussels/ RIC	40.6
Raw shrimp/ RIC	40.2	Raw chicken wings/ RIC	39.7	Sliced sausage links/ WIC	39.3
Raw fish/ WIC	32.8	Raw shrimp/ WIC	37.5	Cooked crab legs/ WIC	38.1

Person in Charge Wei Hua Lin

Date: 12/03/2025

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:
43-183-(a) Risk: Core COS: Yes Repeat:	Scoop was buried in customer ice in the ice machine. (a) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (1) except as specified under subdivision (2), in the food with their handles above the top of the food and container; (2) in food that is not TCS food with their handles above the top of the food in containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and food contact surface of the food preparation table or cooking equipment is cleaned and sanitized at a frequency specified under sections 307 and 317 of this rule; (4) in running water of sufficient velocity to flush particulates to the drain, if used with moist food, such as ice cream or mashed potatoes; (5) in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not a TCS food; or (6) in a container of water if the water is maintained at a temperature of at least one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, and the container is cleaned at a frequency specified under section 307(d)(7) of this rule.	12/03/2025
49-306-(b)&(c) Risk: Core COS: No Repeat:	An accumulation of dried food debris was found on the reach-in cooler door handles. (b) The food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations. (c) Non-food contact surfaces of equipment must be kept free of an accumulation of: (1) dust; (2) dirt; (3) food residue; and (4) other debris.	12/03/2025
51-348-(a) Risk: P COS: Yes Repeat:	The black hose attached directly to the faucet was hanging below the mop sink basin flood level rim. (a) An air gap between the potable water supply outlet and flood level rim of the plumbing fixture, equipment, or non-food equipment must be at least twice the diameter of the water supply inlet and may not be less than one (1) inch (twenty-five (25) millimeters).	12/03/2025
55-443-(a),(b) Risk: Core COS: No Repeat:	An accumulation of grease and black residue was observed on the floor tiles under fryer and saute equipment. (a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean. (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.	12/04/2025

Summary of Violations: P: 1 Pf: 0 Core: 3

Person in Charge Wei Hua Lin

Date: 12/03/2025

Inspector: SARAH DALLAS

Follow-up Required:

YES

NO

(Circle one)