

Food Establishment Inspection Report

Score: **87.5**

Establishment Name: BUDDE THAI

Establishment ID: 300811300

Location Address: 308 E STRETFORD RD

☒ Inspection ☐ Re-Inspection

City: WESTON GA

State: GA

Date: 8/2 / 23 / 23 15 **Status Code:** A

Zip: 30183 **County:** 34 Fayette

Time In: 8:1 - 1:58 **Time Out:** 9 - 1:58

Permittee: SEE TRUTH OF THIS, INC

Total Time: 3:48 3 minutes

Telephone: (770) 760-7600

Category #: 12

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: 13

No. of Repeat Risk Factor/Intervention Violations: 1

FoodCode, Risk Factor, Practices, and Public Health Interventions Risk Factors: Identifying Factors Contributing to the Impact of Developing Foodborne Illness Public Health Interventions: Control Measures to Prevent Illness (Food Safety)													
Compliance Status					2023	2024	A	P					
Compliance					2023	2024	A	P					
1	SC	<input type="checkbox"/>	<input type="checkbox"/>	No. of Food Employees with Food Safety Training	10	10							
Employee Health					2023	2024	A	P					
2	SC	<input type="checkbox"/>	<input type="checkbox"/>	Food Employees with Current Health Certificate	10	10							
3	SC	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restrictions & exclusion	10	10							
Food Handling Practices					2023, 2024	2023, 2024	A	P					
4	<input type="checkbox"/>	SC	<input type="checkbox"/>	Proper hand, eating, drinking, or tobacco use	10	10							
5	SC	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE food or food	10	10							
Preventing Contamination by Hands					2023, 2024, 2025, 2026	2023, 2024, 2025, 2026	A	P					
6	<input type="checkbox"/>	SC	<input type="checkbox"/>	Hand clean & properly dried	10	10	SC	SC					
7	SC	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE food or ice	10	10							
8	<input type="checkbox"/>	SC	<input type="checkbox"/>	Handwashing when appropriate	10	10							
Approved Source					2023, 2024	2023, 2024	A	P					
9	SC	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	10	10							
10	<input type="checkbox"/>	<input type="checkbox"/>	SC	Food received at proper temperature	10	10							
11	<input type="checkbox"/>	SC	<input type="checkbox"/>	Food in good condition, safe & unadulterated	10	10	SC	SC					
12	SC	<input type="checkbox"/>	<input type="checkbox"/>	Required records available	10	10							
Foodborne Food Contamination					2023, 2024	2023, 2024	A	P					
13	<input type="checkbox"/>	SC	<input type="checkbox"/>	Food made and if protected	10	10		SC					
14	<input type="checkbox"/>	SC	<input type="checkbox"/>	Food contact surfaces, utensils & equipment	10	10							
15	SC	<input type="checkbox"/>	<input type="checkbox"/>	Proper thawing of frozen, previously cooked, previously frozen, & ready-to-eat	10	10							
Potentially Hazardous Food Time/Temperature					2024	2024	A	P					
16	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	SC Proper cooking time & temperature	10	10							
17	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	SC Proper reheating procedures for hot holding	10	10							
18	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	SC Proper cooling time & temperature	10	10							
19	<input type="checkbox"/>	SC	<input type="checkbox"/>	Proper hot holding temperatures	10	10		SC					
20	<input type="checkbox"/>	SC	<input type="checkbox"/>	Proper cold holding temperatures	10	10		SC					
21	<input type="checkbox"/>	SC	<input type="checkbox"/>	Proper time marking & segregation	10	10		SC					
22	<input type="checkbox"/>	SC	<input type="checkbox"/>	Time in public health control conditions & records	10	10		SC					
Consumer Advisory					2023	2023	A	P					
23	<input type="checkbox"/>	SC	<input type="checkbox"/>	Consumer advisory provided for use in restaurant	10	10		SC					
Highly Susceptible Populations					2023	2023	A	P					
24	<input type="checkbox"/>	<input type="checkbox"/>	SC	Highly susceptible used, protected food not served	10	10							
Storage					2023, 2024	2023, 2024	A	P					
25	<input type="checkbox"/>	SC	<input type="checkbox"/>	Food stored, separated & properly used	10	10		SC					
26	<input type="checkbox"/>	SC	<input type="checkbox"/>	Food containers properly identified, stored & used	10	10							
Compliance with Approved Procedures					2023, 2024, 2025	2023, 2024, 2025	A	P					
27	<input type="checkbox"/>	<input type="checkbox"/>	SC	Compliance with approved procedures	10	10							

Good Retail Practices																					
Good Retail Practices: Inspection questions to promote better food safety, standards, and proper inspection results.																					
No				Yes				Compliance Status				Not		Not		A		P			
Date Passed and Tester				2023, 2024, 2025																	
28	<input type="checkbox"/>	<input type="checkbox"/>	SC	Food safety training used when required										10	10	10					
29	<input type="checkbox"/>	<input type="checkbox"/>	SC	Water and ice from approved source										10	10	10					
30	<input type="checkbox"/>	<input type="checkbox"/>	SC	Proper use of approved processing methods										10	10	10					
Food Temperature Control				2023, 2024																	
31	<input type="checkbox"/>	<input type="checkbox"/>	SC	Food temperature control & records										10	10	10					
32	<input type="checkbox"/>	<input type="checkbox"/>	SC	Food stored properly labeled for hot holding										10	10	10					
33	<input type="checkbox"/>	<input type="checkbox"/>	SC	Approved thawing methods used										10	10	10					
34	<input type="checkbox"/>	<input type="checkbox"/>	SC	Thermometers used & accurate										10	10	10					
Food Identification				2023																	
35	<input type="checkbox"/>	<input type="checkbox"/>	SC	Food properly labeled origin/contents										10	10	10					
Prevention of Food Contamination				2023, 2024, 2025, 2026, 2027																	
36	<input type="checkbox"/>	<input type="checkbox"/>	SC	Proper & adequate separation, containment & storage										10	10	10					
37	<input type="checkbox"/>	<input type="checkbox"/>	SC	Contaminants prevented during food preparation, storage & display										10	10	10					
38	<input type="checkbox"/>	<input type="checkbox"/>	SC	Personal situations										10	10	10					
39	<input type="checkbox"/>	<input type="checkbox"/>	SC	Wiping cloths, properly used & stored										10	10	10					
40	<input type="checkbox"/>	<input type="checkbox"/>	SC	Washing hands & equipment										10	10	10					
Utensil, Food Storage				2023, 2024																	
41	<input type="checkbox"/>	<input type="checkbox"/>	SC	Utensils, food storage, properly stored										10	10	10					
42	<input type="checkbox"/>	<input type="checkbox"/>	SC	Utensils, food storage, properly stored, properly stored										10	10	10					
43	<input type="checkbox"/>	<input type="checkbox"/>	SC	Utensils, food storage, properly stored, properly stored										10	10	10					
44	<input type="checkbox"/>	<input type="checkbox"/>	SC	Utensils, food storage, properly stored										10	10	10					
Cleaning and Sanitation				2023, 2024, 2025																	
45	<input type="checkbox"/>	<input type="checkbox"/>	SC	Equipment, food & non-food contact surfaces										10	10	10					
46	<input type="checkbox"/>	<input type="checkbox"/>	SC	Equipment, food & non-food contact surfaces										10	10	10					
47	<input type="checkbox"/>	<input type="checkbox"/>	SC	Equipment, food & non-food contact surfaces										10	10	10					
48	<input type="checkbox"/>	<input type="checkbox"/>	SC	Food & non-food contact surfaces clean										10	10	10					
Plumbing Facilities				2024, 2025, 2026																	
49	<input type="checkbox"/>	<input type="checkbox"/>	SC	Hot & cold water, hot/cold, adequate pressure										10	10	10					
50	<input type="checkbox"/>	<input type="checkbox"/>	SC	Plumbing facilities proper backflow devices										10	10	10					
51	<input type="checkbox"/>	<input type="checkbox"/>	SC	Sewage & waste water properly disposed										10	10	10					
52	<input type="checkbox"/>	<input type="checkbox"/>	SC	Food facilities properly constructed, equipped & operated										10	10	10					
53	<input type="checkbox"/>	<input type="checkbox"/>	SC	Sewage & refuse properly disposed facilities maintained										10	10	10					
54	<input type="checkbox"/>	<input type="checkbox"/>	SC	Physical facilities inspected, maintained, clean										10	10	10					
55	<input type="checkbox"/>	<input type="checkbox"/>	SC	Physical facilities & lighting requirements										10	10	10					
Total Deductions:												12.5									



Haccp Manual For Pasteurized Crab Meat

Donald A. Corlett



Haccp Manual For Pasteurized Crab Meat:

HACCP User's Manual Donald A. Corlett,1998-06-30 Now there s a single easy reading reference to help you plan implement and audit a HACCP Hazard Analysis and Critical Control Point program HACCP User s Manual provides comprehensive information on new and existing HACCP systems current U S Food and Drug Administration FDA and U S Department of Agriculture USDA regulations and procedures for application of the system as well as sanitation standard operating procedures SSOPs With more than 30 years experience in the food industry Don Corlett is eminently qualified to guide you step by step through the process of tailoring and operating a HACCP system to fit your operation In HACCP User s Manual you find expert tips for getting started details on how to develop and implement a HACCP plan and how to operate the HACCP system including organization of record keeping techniques

Fish & Fisheries Products Hazards & Controls Guide ,1996

ServSafe Manager Exam Study Guide 2025-2026 Brielle Morgan,2025-09-09 Master the ServSafe Manager Exam Without the Stress Walking into the exam should feel like second nature not a gamble With the right preparation every question becomes familiar every standard second nature and passing is the only outcome This guide delivers the structure tools and practice you need to perform with confidence Inside the ServSafe Manager Exam Study Guide 2025 2026 700 practice questions designed to reflect the tone style and difficulty of the actual exam complete with clear explanations that reinforce understanding All eight exam domains presented in focused easy to follow sections that turn dense regulations into practical knowledge you can apply instantly Three study schedules a one week intensive a balanced two week option and a thirty day mastery plan adaptable to your role and availability Full length practice exams that simulate real testing conditions helping you sharpen pacing accuracy and confidence Quick reference charts covering cooking temperatures sanitizer concentrations and holding guidelines for on the spot recall Who This Guide Serves Restaurant managers preparing for certification on a strict timeline Chefs pursuing promotion and career advancement Students seeking a competitive edge in hospitality programs Food truck and caf owners committed to compliance and operational safety With this guide you don t just study you prepare with precision Every tool every chart every question is aligned to the current ServSafe blueprint ensuring that what you practice is exactly what you ll face

The Enforcement Story ,2002

Fish and Fishery Products Hazards and Controls Guide ,1994

Foodborne Disease Handbook Y. H. Hui,2018-01-18 A study of foodborne disease focusing on viruses parasites pathogens and HACCP This second edition contains new chapters on the role of US poison centres in viral exposures detection of human enteric viruses in foods environmental consideration in preventing foodborne spread of hepatitis A seafood parasites HACCP principles and control programmes for foodservice operations and more

Fish Inspection, Quality Control, and HACCP Roy E. Martin,1998-05-18 Written by world government and industry experts this book focuses on the application of new seafood inspection systems that ensure the public health while providing a reasonable environment for business International trade has experienced very dynamic

developments over the last few years including new international trade agreements and new approaches in food safety inspection The focus has shifted from traditional end product inspection to modern preventive methods Covering all aspects of the industry Fish Inspection Quality Control and HACCP A Global Focus aids readers in providing the safest possible high quality seafood to the ever demanding public *HACCP for Food Service* Barbara LaVella,1997 **Computational Fluid Dynamics in Food Processing** Da-Wen Sun,2018-10-26 Since many processes in the food industry involve fluid flow and heat and mass transfer Computational Fluid Dynamics CFD provides a powerful early stage simulation tool for gaining a qualitative and quantitative assessment of the performance of food processing allowing engineers to test concepts all the way through the development of a process or system Published in 2007 the first edition was the first book to address the use of CFD in food processing applications and its aims were to present a comprehensive review of CFD applications for the food industry and pinpoint the research and development trends in the development of the technology to provide the engineer and technologist working in research development and operations in the food industry with critical comprehensive and readily accessible information on the art and science of CFD and to serve as an essential reference source to undergraduate and postgraduate students and researchers in universities and research institutions This will continue to be the purpose of this second edition In the second edition in order to reflect the most recent research and development trends in the technology only a few original chapters are updated with the latest developments Therefore this new edition mostly contains new chapters covering the analysis and optimization of cold chain facilities simulation of thermal processing and modeling of heat exchangers and CFD applications in other food processes *Food Safety for the 21st Century* Carol A. Wallace,William H. Sperber,Sara E. Mortimore,2011-06-09 The HACCP Hazard Analysis and Critical Control Points system is still recognised internationally as the most effective way to produce safe food throughout the supply chain but a HACCP system cannot operate in a vacuum It requires prerequisite programmes to be in place and it can be highly affected by or dependent upon other major considerations such as animal plant human and environmental health food security and food defence This book Provides a practical and up to date text covering the essentials of food safety management in the global supply chain giving the reader the knowledge and skills that they need to design implement and maintain a world class food safety programme Builds on existing texts on HACCP and food safety taking the next step forward in the evolution of HACCP and providing a text that is relevant to all sectors and sizes of food businesses throughout the world Shares practical food safety experience allowing development of best practice approaches This will allow existing businesses to improve their systems and enable businesses that are new to HACCP and food safety management requirements in both developed and developing countries to build on existing knowledge for more rapid application of world class food safety systems Educates practitioners such that they will be able to use their judgement in decision making and to influence those who make food policy and manage food operations This book is an essential resource for all scientists and managers in the food industry manufacturing and

foodservice regulators and educators in the field of food safety and students of food science and technology

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Table of Contents Haccp Manual For Pasteurized Crab Meat

1. Understanding the eBook Haccp Manual For Pasteurized Crab Meat
 - The Rise of Digital Reading Haccp Manual For Pasteurized Crab Meat
 - Advantages of eBooks Over Traditional Books
2. Identifying Haccp Manual For Pasteurized Crab Meat
 - Exploring Different Genres
 - Considering Fiction vs. Non-Fiction
 - Determining Your Reading Goals
3. Choosing the Right eBook Platform
 - Popular eBook Platforms
 - Features to Look for in an Haccp Manual For Pasteurized Crab Meat
 - User-Friendly Interface
4. Exploring eBook Recommendations from Haccp Manual For Pasteurized Crab Meat

- Personalized Recommendations
- Haccp Manual For Pasteurized Crab Meat User Reviews and Ratings
- Haccp Manual For Pasteurized Crab Meat and Bestseller Lists
- 5. Accessing Haccp Manual For Pasteurized Crab Meat Free and Paid eBooks
 - Haccp Manual For Pasteurized Crab Meat Public Domain eBooks
 - Haccp Manual For Pasteurized Crab Meat eBook Subscription Services
 - Haccp Manual For Pasteurized Crab Meat Budget-Friendly Options
- 6. Navigating Haccp Manual For Pasteurized Crab Meat eBook Formats
 - ePub, PDF, MOBI, and More
 - Haccp Manual For Pasteurized Crab Meat Compatibility with Devices
 - Haccp Manual For Pasteurized Crab Meat Enhanced eBook Features
- 7. Enhancing Your Reading Experience
 - Adjustable Fonts and Text Sizes of Haccp Manual For Pasteurized Crab Meat
 - Highlighting and Note-Taking Haccp Manual For Pasteurized Crab Meat
 - Interactive Elements Haccp Manual For Pasteurized Crab Meat
- 8. Staying Engaged with Haccp Manual For Pasteurized Crab Meat
 - Joining Online Reading Communities
 - Participating in Virtual Book Clubs
 - Following Authors and Publishers Haccp Manual For Pasteurized Crab Meat
- 9. Balancing eBooks and Physical Books Haccp Manual For Pasteurized Crab Meat
 - Benefits of a Digital Library
 - Creating a Diverse Reading Collection Haccp Manual For Pasteurized Crab Meat
- 10. Overcoming Reading Challenges
 - Dealing with Digital Eye Strain
 - Minimizing Distractions
 - Managing Screen Time
- 11. Cultivating a Reading Routine Haccp Manual For Pasteurized Crab Meat
 - Setting Reading Goals Haccp Manual For Pasteurized Crab Meat
 - Carving Out Dedicated Reading Time
- 12. Sourcing Reliable Information of Haccp Manual For Pasteurized Crab Meat

- Fact-Checking eBook Content of Haccp Manual For Pasteurized Crab Meat
- Distinguishing Credible Sources
- 13. Promoting Lifelong Learning
 - Utilizing eBooks for Skill Development
 - Exploring Educational eBooks
- 14. Embracing eBook Trends
 - Integration of Multimedia Elements
 - Interactive and Gamified eBooks

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