

Food Establishment Inspection Report

Score: **87.5**

Establishment Name: BUDDE THAI

Establishment ID: 300811300

Location Address: 308 E STRETFORD RD

☒ Inspection ☐ Re-Inspection

City: WAXTON GA

State: NC

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

Zip: 27183 **County:** 34 Forsyth

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

Permittee: SUE THOMPSON, INC.

Total Time: 3:48 3 minutes

Telephone: (336) 960-7880

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, and Public Health Intervention									
Risk Factor: Intervening factors determine the degree of impending foodborne illness.									
Public Health Interventions: Control measures to prevent foodborne illness.									
FC	RF	IC	IR	Compliance Status	RF	IR	A	P	CC
Approved Source									
1	SC	☐	☐	FC: Proper temperature verification for approved programs and sources	SC	1			
Employee Health									
2	SC	☐	☐	FC: Proper food handler knowledge	SC	1	1		
3	SC	☐	☐	FC: Proper use of reporting restrictions & exclusion	SC	1	1		
Good Retail Practices									
4	SC	☐	☐	FC: Proper labeling, testing, dating, and discarding	SC	1	1		
5	SC	☐	☐	FC: No display over 4 hrs. max 2 hours	SC	1	1		
Preventing Contamination by Hands									
6	SC	☐	☐	FC: Hands clean & properly washed	SC	1	1	SC	
7	SC	☐	☐	FC: No bare hand contact with RTE foods or pre-washed produce, poultry, seafood	SC	1	1		
8	SC	☐	☐	FC: Handwashing when symptoms occur	SC	1	1		
Approved Source									
9	SC	☐	☐	FC: Food obtained from approved source	SC	1	1		
10	SC	☐	☐	FC: Food received at proper temperature	SC	1	1		
11	SC	☐	☐	FC: Food in good condition, safe & unadulterated	SC	1	1	SC	
12	SC	☐	☐	FC: Required records available without legal process demand	SC	1	1		
Prevention of Food Contamination									
13	SC	☐	☐	FC: Food exposed & protected	SC	1	1	SC	
14	SC	☐	☐	FC: Food contact surfaces: cleaned & sanitized	SC	1	1		
15	SC	☐	☐	FC: Proper handling of returned, overstocked, expired, damaged, & other food	SC	1	1		
Preventing Hazardous Food Time/Temperature									
16	SC	☐	☐	FC: Proper cooking time & temperature	SC	1	1		
17	SC	☐	☐	FC: Proper reheating procedures for hot holding	SC	1	1		
18	SC	☐	☐	FC: Proper cooling time & temperatures	SC	1	1		
19	SC	☐	☐	FC: Proper hot holding temperatures	SC	1	1	SC	
20	SC	☐	☐	FC: Proper cold holding temperatures	SC	1	1	SC	
21	SC	☐	☐	FC: Proper time marking & organization	SC	1	1	SC	
22	SC	☐	☐	FC: Time in public health control conditions & records	SC	1	1	SC	
Consumer Advisory									
23	SC	☐	☐	FC: Consumer advisory provided for use on potentially toxic food	SC	1	1		
Highly Susceptible Populations									
24	SC	☐	☐	FC: Consumer foods used: potential food not served	SC	1	1		
Facilities									
25	SC	☐	☐	FC: Food utensils: approved & properly used	SC	1	1	SC	
26	SC	☐	☐	FC: Food containers properly identified stored & used	SC	1	1		
Compliance with Approved Procedures									
27	SC	☐	☐	FC: Compliance with approved procedures	SC	1	1		

Good Retail Practices									
Good Retail Practices: Intervening measures to minimize public health hazards, eliminate, and prevent repeat violations.									
FC	RF	IC	IR	Compliance Status	RF	IR	A	P	CC
Safe Food and Water									
28	SC	☐	☐	FC: Public health agency used when required	SC	1	1		
29	SC	☐	☐	FC: Water and ice from approved source	SC	1	1		
30	SC	☐	☐	FC: Potable obtained for specialized processing methods	SC	1	1		
Food Temperature Control									
31	SC	☐	☐	FC: Proper cooking, cooling, and reheating	SC	1	1	SC	
32	SC	☐	☐	FC: Food stored properly for hot holding	SC	1	1		
33	SC	☐	☐	FC: Approved thawing methods used	SC	1	1		
34	SC	☐	☐	FC: Thermometers used & accurate	SC	1	1		
Food Identification									
35	SC	☐	☐	FC: Food properly labeled origin/contents	SC	1	1		
Prevention of Food Contamination									
36	SC	☐	☐	FC: Proper & adequate separation, containment, storage	SC	1	1		
37	SC	☐	☐	FC: Contamination prevented during food preparation, storage & display	SC	1	1		
38	SC	☐	☐	FC: Personal situations	SC	1	1		
39	SC	☐	☐	FC: Wiping cloths: properly used & stored	SC	1	1		
40	SC	☐	☐	FC: Wiping towel & responsibilities	SC	1	1		
Utensil and Equipment									
41	SC	☐	☐	FC: Utensils: properly stored	SC	1	1		
42	SC	☐	☐	FC: Utensils: properly stored, properly stored, stored & used	SC	1	1		
43	SC	☐	☐	FC: Single use & single service articles: properly stored & used	SC	1	1		
44	SC	☐	☐	FC: Utensil responsibility	SC	1	1		
Cleaning and Sanitation									
45	SC	☐	☐	FC: Equipment, food & non-food contact surfaces: cleaned & sanitized, properly managed	SC	1	1		
46	SC	☐	☐	FC: Sanitizing solution: proper method of use, test strips	SC	1	1		
47	SC	☐	☐	FC: Non-food contact surfaces: clean	SC	1	1		
Plumbing Facilities									
48	SC	☐	☐	FC: Hot & cold water: hot/cold, adequate pressure	SC	1	1		
49	SC	☐	☐	FC: Plumbing installed: proper backflow device	SC	1	1		
50	SC	☐	☐	FC: Sewage & waste water: properly disposed	SC	1	1		
51	SC	☐	☐	FC: Food facilities: properly constructed, supplied & installed	SC	1	1		
52	SC	☐	☐	FC: Sewage & refuse: properly disposed facilities maintained	SC	1	1		
53	SC	☐	☐	FC: Physical facilities: inspected, maintained, clean	SC	1	1		
54	SC	☐	☐	FC: Safety equipment & lighting requirements: maintained, used	SC	1	1		
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 **Fish and Fishery Products** Barry Leonard,2011-08 This guidance will assist processors of fish and fishery products in the development of their Hazard Analysis Critical Control Point HACCP plans Processors of fish and fishery products will find info that will help them identify hazards that are associated with their products and help them formulate control strategies It will help consumers understand commercial seafood safety in terms of hazards and their controls It does not specifically address safe handling practices by consumers or by retail estab although the concepts contained in this guidance are applicable to both This guidance will serve as a tool to be used by fed and state regulatory officials in the evaluation of HACCP plans for fish and fishery products Illustrations This is a print on demand report FDA Compliance Program Guidance Manual United States. Food and Drug Administration,1999 *Listeria, Listeriosis, and Food Safety* Elliot T. Ryser,Elmer H. Marth,2007-03-27 Completely revised the new edition of this bestseller incorporates recent findings to present readers with a complete and current overview of foodborne listeriosis including information on listeriosis in animals and humans pathogenesis methods of detection and subtyping Two new chapters deal with risk assessment cost of outbreaks regulatory control in various countries and future directions for research The text covers many high risk foods including fermented and unfermented dairy products meat poultry fish seafood and products of plant origin This authoritative resource has proven in to be a critical tool for those involved with preventing and curbing outbreaks of this dangerous pathogen

HACCP ,1997 Contains information needed to meet the HACCP training requirements for seafood Also designed to provide inspectors with the knowledge they need to evaluate HACCP plans and practices Sea Grant Victor Omelczenko,Susan Borda,1993 Texas Register Texas. Secretary of State,1998 **Seventeenth Annual Tropical and Subtropical Fisheries Technological Conference of the Americas ; Held Jointly with Gulf and Caribbean Fisheries Institute, Inc** W. Steven Otwell,1992 **FDA Inspection Operations Manual** ,1990 *State of North Carolina Administrative Code* ,2016 **HACCP, a Systematic Approach to Food Safety** Kenneth E. Stevenson,Dane T. Bernard,1999

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