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☒ Inspections ☐ Non-Inspections

1000

Order: 8/2/2018 1:53 PM Status: Confirmed

Time In: 01:27:38 Time Out: 01:28:55

Total Times: 11:14:11

Category: IV

FDA Establishment Type: Full-Service Restaurant

No. of Disease Risk Factor Interventions: 13
No. of Disease Risk Factor Interventions: 13

Good Pest Practices									
Good Retail Practices: Procedures required for pesticide application, storage, use, disposal, and record keeping.									
Yes	No	NA	Not	Comments/Status	Yes	No	NA	Not	Score
Pest Proofing and Exclusion 2003, 2005, 2009									
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Phaenocarpa eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
25	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Walls and ceiling approximations	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
26	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Concrete obtained for specialist processing	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
Pest Temperature Control 2003, 2005									
27	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food stored in coolers and dry storage	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food kept properly covered for food handling	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
29	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
30	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided to accurate	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
Food Management 2003									
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled (grade container)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
Inventory and Food Contamination 2003, 2005, 2009, 2011, 2015, 2017									
32	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food & related components (microbiological growth)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
33	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contaminants prevented during food preparation, storage & display	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
35	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths properly used & stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Smelling food & rejection	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
Waste Management 2003, 2005									
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Waste items properly stored	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage bags properly sealed, properly stored, & disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single service articles properly stored & used	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
40	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garage cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
Sanitation and Equipment 2003, 2005, 2009									
41	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment kept clean food contact surfaces (dishwasher, equipment, properly designed)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Encouraging kitchen staff to "sanitize" themselves & work area	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
43	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non food-contact surface clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
Physical Facilities 2003, 2005, 2009									
44	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available, adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed proper foodline drains	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
47	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food facilities properly constructed, supplied & utilized	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
48	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garage & refuse properly disposed facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
49	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
50	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Electric installation & lighting requirements (adequate lighting used)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	0
Total Deductions:									0

Haccp Manual For Pasteurized Crab Meat

Roy E. Martin



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

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