

**TENNESSEE DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
FOOD INSPECTION DATA**



Establishment Information

Establishment Name: Stroud's Barbeque

Establishment Number #: 605105902

NSPA Survey – To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the International "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
3 comp sink not set up	Chlorine		

Equipment Temperature

Description	Temperature (Fahrenheit)
WIC	36

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pork	Hot Holding	163
Baked beans	Hot Holding	155
Potato salad	Cold Holding	38
Sliced Tomato	Cold Holding	34
Man and cheese	Hot Holding	135
Raw brisket	Cold Holding	36
Raw chicken wings	Cold Holding	37

Observed Violations

Total # 4

Repeated # 0

13: Raw chicken stored above cabbage that will not be cooked. Cabbage will be shredded and used for a slaw.

21: Pork cooked on 11/3 does not have a date label on it. It has been stuffed and will be reheated for service tomorrow

37: Ice maker left open for an extended amount of time

46: No test strips available for chlorine. Only for Quat, which is not used here.

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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Manager has knowledge of foodborne illness and their symptoms
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed employees washing their hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See food source information
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No food being cooked at the time of inspection
- 17: Reheat on double boiler in the back. None at the moment
- 18: Strip chicken and pork and place in the cooler for the cooling process
- 19: Proper hot holding temps
- 20: Proper cold holding temps
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

See last page for additional comments.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Water	Source:	Franklin city
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Source Type:	Food	Source:	PFG
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Source Type:	Source:
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Source Type:	Source:
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Source Type:	Source:
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Additional Comments