#### TENNESSEE DEPARTMENT OF HEALTH VICE ESTABLIQUMENT INSPECTION DEPORT

18/20

| Chines . |       |          | No.            |         |   | FOOD SERV   | ICE ESTA       | BL    | ISH   | IME   | ENT      | r IN      | NS     | PEC      | TIC        | ON REPORT   | sco                   | RE       |    |    |
|----------|-------|----------|----------------|---------|---|---|----------------|-------|-------|-------|----------|-----------|--------|----------|------------|---|-----------------------|----------|----|----|
| Estal    | hish  | umen     | t Nan          |         | Shuford's BE                                | 3Q  |                |       |       |       |          | Tur       |        | Establi  | ehmo       | O Fermer's Market Food Unit   |                       | 1        |    |    |
| Addr     | ess   |          |                |         | 11320 Dayto                                 | n Pike.   |                |       |       |       |          | 1.25      | AC UI  | Colden   | Semilie    | O Temporary O Seasonal  |                       |          |    |    |
| City     |       |          |                |         | Soddy-Daisy                                 | 1   | Time in        | 01    | 1:3   | 0 F   | M        | -         |        | м ть     | <b>200</b> | ut 02:30: PM AM / PM  |                       |          |    |    |
|          |       | -        |                |         | 09/06/202                                   | 23 Establishment #                                    |                |       |       |       |          | _         |        |          | 110 04     |   |                       |          |    |    |
| Inspe    |       |          |                |         |   |   |                |       |       | _     | Emba     |           | a _    |          |            |   |                       |          |    |    |
| Purp     | ose   | of In    | spect          | ion     | Routine                                     | O Follow-up   | O Complaint    |       |       | O Pro | elimin   | ary       |        | 0        | Cor        | nsultation/Other  |                       |          | ~  |    |
| Risk     | Cat   |          |                |         | 01  | <b>X</b> 2  | <b>O</b> 3     | hake  |       | 04    | -        |           |        |          |            | -up Required X Yes O No<br>d to the Centers for Disease Co                  | Number of S           |          | 0  |    |
|          |       | _        |                | as c    | ontributing facto                           | ors in foodborne ille                                 | ness outbreak  | s. P  | ublic | : He  | lth      | Inte      | rven   | tions    | are        | control measures to prevent i   | iness or injury.      | cion     |    |    |
|          |       |          |                |         |   | FOODBORN  | E ILLNESS RI   | SK F  | ACT   | ors   | AND      | PU        | BLIC   | HEA      | ш          | INTERVENTIONS   |                       |          |    |    |
| IN       | in cr | mpli     |                |         |   | ce NA=not applicable                                  | NO=not observe |       | Reint |       |          |           |        |          |            | such item as applicable. Deduct points i<br>spection Rerepeat (violation of | the same code provisi |          | ,  |    |
|          |       | Andres   | ance           |         |   | liance Status   | NO-INCODENT    | cos   | R     |       | Ĩ        | in excite | 0.0111 | one our  | - NJ 1110  | Compliance Status   | the same code provid  |          | R  | WT |
|          | IN    | ουτ      | NA             | NO      |   | Supervision   |                |       |       |       |          | IN        | ουτ    | na       | NO         | Cooking and Reheating of Tin<br>Control For Safety (TC                      |                       |          |    |    |
|          |       | 0        |                |         | Person in charge pro<br>performs duties     | esent, demonstrates kn                                | lowledge, and  | 0     | 0     | 5     | 16       | 0         | 0      |          |            | Proper cooking time and temperature   | 5                     | 0        | 0  |    |
| 2        |       |          | NA             | NO      |   | Employee Health<br>od employee awarenes               | ss: reporting  | 0     | 0     |       | 17       | 0         | 0      | 0        | X          | Proper reheating procedures for hot I                                       |                       | 0        | 0  | 9  |
|          | _     | ŏ        |                |         | Proper use of restric                       |   | so, reporting  | ŏ     | ŏ     | 5     |          | IN        | ουτ    | r na     | NO         | Cooling and Holding, Date Mari<br>a Public Health Co                        |                       |          |    |    |
|          |       | OUT      | NA             |         |   | d Hygionic Practico                                   |                |       |       |       | 18       |           | ×      |          | 0          | Proper cooling time and temperature   |                       | 0        | 0  | _  |
| 4 5      | 9     | 00       |                |         |   | ng, drinking, or tobacco<br>eyes, nose, and mouth     | use            | 8     |       | 5     | 19       | 200       | 0      | 8        | 0          | Proper hot holding temperatures<br>Proper cold holding temperatures         |                       | 0        | 0  |    |
|          | IN    | OUT      | NA             | NO      | Preventin                                   | g Contamination by                                    | Hands          |       |       |       | 21       | 1         | ŏ      |          | 0          | Proper date marking and disposition   |                       | ŏ        | ŏ  | 5  |
| _        |       | 0        |                |         | Hands clean and pro                         | operly washed<br>ct with ready-to-eat foo             | ds or approved | 0     | -     | 5     | 22       | 0         | 0      | 8        | 0          | Time as a public health control: proce                                      | dures and records     | 0        | 0  |    |
|          | ×     | 0        | 0              | 0       | alternate procedures                        | s followed  |                | 0     | 0     | ·     |          | _         | OUT    | r na     | NO         |   |                       |          |    |    |
| 8        | IN I  | out      | NA             | NO      |   | properly supplied and a<br>Approved Source            | accessible     | 0     | 0     | 2     | 23       | ×         | 0      | 0        |            | Consumer advisory provided for raw<br>food                                  | and undercooked       | 0        | 0  | 4  |
|          |       | 0        | ~              |         | Food obtained from                          |   |                |       | 0     |       |          | IN        | OUT    | r na     | NO         | Highly Susceptible Pop  | ulations              |          |    |    |
| 10       |       | 8        | 0              | 24      | Food received at pro<br>Food in good condit | oper temperature<br>tion, safe, and unadulter         | rated          | 8     | 00    | 5     | 24       | 0         | 0      | 8        |            | Pasteurized foods used; prohibited fo                                       | ods not offered       | 0        | 0  | 5  |
|          | _     | 0        | Ж              | 0       | Required records av<br>destruction          | vailable: shell stock tag                             | s, parasite    | 0     | 0     |       |          | IN        | ουτ    | r NA     | NO         | Chemicals   |                       |          |    |    |
|          |       |          | NA             | NO      | Protect                                     | tion from Contamina                                   | ition          |       | _     |       | 25       | 0         | 0      | X        |            | Food additives: approved and proper   |                       | 0        |    | 5  |
| 13<br>14 |       |          |                |         | Food separated and<br>Food-contact surface  | protected<br>ses: cleaned and sanitiz                 | red            | 8     | 8     | 4     | 26       | ≊ 🕅       |        | r na     | NO         | Toxic substances properly identified,<br>Conformance with Approve           |                       | 0        | 0  |    |
|          |       | 0        | _              |         | Proper disposition of                       | of unsafe food, returned                              |                | 0     | 0     | 2     | 27       | -         | 0      | -        |            | Compliance with variance, specialize  |                       | 0        | 0  | 5  |
|          | ~1    | -        |                |         | served                                      |   |                |       |       |       |          |           |        |          |            | HACCP plan  |                       | -        | -  |    |
|          |       |          |                | Goo     | d Retail Practice                           | es are preventive n                                   | neasures to co | ontro | l the | intr  | oduc     | tion      | of     | patho    | gens       | s, chemicals, and physical obje   | cts into foods.       |          |    |    |
|          |       |          |                | 011     | T=not in compliance                         |   | COS=corre      | GOO   |       |       |          |           |        | 8        |            | R-repeat (violation of the  | ama coda provision)   |          |    |    |
|          | _     |          |                |         | Compl                                       | liance Status   | 000-0010       | COS   | R     | WT    | Ê        |           |        |          |            | Compliance Status   | ane code provision)   | COS      | R  | WT |
| 28       | _     | 001      |                | eurize  | Safe Fo<br>d eggs used where r              | ood and Water   |                | 0     | 0     | 1     |          | _         | UT     | Food ar  | nd no      | Utensils and Equipment<br>onfood-contact surfaces cleanable, pro            | perly designed.       |          |    |    |
| 29       | 2     | 0        | Wate           | r and   | ice from approved s                         | source  |                | 0     | 0     | Ż     | 4        | 5 (       |        |          |            | and used  | peny seogres,         | 0        | ٥  | 1  |
| 30       | _     | OUT      |                | nce c   |   | ed processing methods<br>perature Control             |                | 0     | 0     | 1     | 4        | 6 0       | •      | Warewa   | ashin      | ng facilities, installed, maintained, used                                  | test strips           | 0        | 0  | 1  |
| 31       |       | 鼠        |                |         | ling methods used;                          | adequate equipment fo                                 | r temperature  | 0     | 0     | 2     | 4        |           |        | Nonfoo   | d-con      | ntact surfaces clean  |                       | 0        | 0  | 1  |
| 32       |       |          | contr<br>Plant |         | properly cooked for                         | hot holding   |                | 0     |       | 1     | 4        | _         |        | -lot and | Loold      | Physical Facilities<br>d water available; adequate pressure                 |                       | 0        |    | 2  |
| 33       | 5     | 0        | Appr           | oved    | thawing methods use                         | ed  |                | 0     | 0     | 1     | 4        | 9 (       | O F    | Plumbir  | ng ins     | stalled; proper backflow devices  |                       | 0        | 0  | 2  |
| 34       |       | X<br>OUT |                | morme   | eters provided and a                        | courate<br>Identification                             |                | 0     | 0     | 1     | 5        | _         | -      |          |            | I waste water properly disposed<br>es: properly constructed, supplied, clev | nad                   | 0        | 0  | 2  |
| 35       | _     |          |                | prop    |   | container; required reci                              | ords available | 0     | 0     | 1     | 5        | _         |        |          |            | use properly disposed; facilities maint                                     |                       | 0        | 0  | 1  |
|          |       | OUT      | 1 000          | prop    |   | Food Contaminatio                                     |                | Ū     |       | -     | 5        |           | -      | -        |            | ilities installed, maintained, and clean                                    |                       | 0        | 0  | 1  |
| 36       | _     |          | Insec          | ts, ro  | dents, and animals r                        |   |                | 0     | 0     | 2     | 5        | _         | -      |          |            | entilation and lighting; designated area                                    | used                  | 0        | 0  | 1  |
| 37       | ,     | 0        | Cont           | amina   | tion prevented durin                        | g food preparation, sto                               | rage & display | 0     | 0     | 1     |          | 0         | υт     |          |            | Administrative Items  |                       |          |    |    |
| 38       | -     | 0        | Pers           | onal c  | leanliness                                  |   |                | 0     | 0     | 1     | 5        |           | 0      | Ourrent  | perm       | mit posted  |                       | 0        | 0  |    |
| 39       | _     |          |                |         | ths; properly used an                       |   |                | 0     | 0     |       | 5        | 6 (       | 0      | Most re  | cent       | inspection posted   |                       | 0        | 0  | 0  |
| 40       | _     | O<br>OUT |                | ning fi | ruits and vegetables<br>Proper              | Use of Utensils                                       |                | 0     | 0     | 1     | $\vdash$ |           |        |          |            | Compliance Status<br>Non-Smokers Protection                                 | n Act                 | YES      | NO | WT |
| 41       |       | 0        | In-us          |         | nsils; properly stored                      | i   |                | 0     |       | 1     | 5        |           |        |          |            | with TN Non-Smoker Protection Act   |                       | <u>×</u> | 0  |    |
| 42       | _     |          |                |         |   | ; properly stored, dried,<br>es; properly stored, use |                | 0     | 0     | 1     | 5        | 5<br>9    |        |          |            | oducts offered for sale<br>roducts are sold, NSPA survey comple             | ted                   | 0        | 8  | 0  |
|          |       |          |                |         | ed properly                                 |   |                |       | ŏ     | 1     | <u> </u> |           |        |          |            | the second second second second   |                       |          | -  |    |

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections 68-14-703, 68-14-708, 68-14-709, 68-14-715, 68-14-716, 4-5-329.

| Mbhal-Don's                   | 09/06/2023                             | XTZ  | 09/06/2023 |
|-------------------------------|--|--|------------|
| Signature of Person In Charge | Date                                   | Signature of Environmental Health Specialist         | Date       |
| **** Additional food :        | safety information can be found on our | website, http://tn.gow/health/article/eh-foodservice | ****       |
|                               | 4                                      |  |            |

| PH-2267 (Rev. 6-15)  | Free food safety training classes |              | at the county health department. | RDA 629 |
|----------------------|-----------------------------------|--------------|----------------------------------|---------|
| 1172203 (1007. 0-13) | Please call (                     | ) 4232098110 | to sign-up for a class.          | 101.025 |

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



#### Establishment Information

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Establishment Name: Shuford's BBQ Establishment Number #: 605215384

| 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<br>wenty-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.   |  |
| Sarage 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 (Fahrenhelt) |  |  |  |  |  |  |
| Three comp sink  | Chlorine       | 100 |                          |  |  |  |  |  |  |

| Equipment l'emperature |                          |
|------------------------|--------------------------|
| Description            | Temperature (Fahrenheit) |
| 1 dr reach in          | 41                       |
| 1 door domestic #2     | 45                       |
|                        |                          |
|                        |                          |

| Food Temperature               |               |                          |  |  |  |  |
|--------------------------------|---------------|--------------------------|--|--|--|--|
| Description                    | State of Food | Temperature (Fahrenheit) |  |  |  |  |
| Chili                          | Hot Holding   | 156                      |  |  |  |  |
| Beans                          | Hot Holding   | 161                      |  |  |  |  |
| Coleslaw-prep top              | Cold Holding  | 39                       |  |  |  |  |
| Potato salad-prep top          | Cold Holding  | 40                       |  |  |  |  |
| Cooked beef-1 dr reach in      | Cold Holding  | 53                       |  |  |  |  |
| Raw bacon-1 dr domestic        | Cold Holding  | 41                       |  |  |  |  |
| Pulled Chicken-1 dr domestic 2 | Cold Holding  | 51                       |  |  |  |  |
| White beans                    | Hot Holding   | 175                      |  |  |  |  |
| Beans-1 dr domestic #2         | Cold Holding  | 54                       |  |  |  |  |
|                                |               |                          |  |  |  |  |
|                                |               |                          |  |  |  |  |
|                                |               |                          |  |  |  |  |
|                                |               |                          |  |  |  |  |
|                                |               |                          |  |  |  |  |
|                                |               |                          |  |  |  |  |

Total 🔹 👍

Repeated # ()

18: Several containers of cooked meat prepared over 24 hours ago are in refrigerator at 50-54F. The ambient temperature of the refrigerator is 41F with additional food items like coleslaw and potato salad holding at 41F or below. Ensure proper cooling of meat. This was discussed with staff today. Recommended using shallow metal containers to facilitate heat transfer. Use probe thermometer to verify cooling process. Discontinue using full plastic containers to cool.

31: One door domestic unit #2 is holding at 45F. Thermostat was lowered and temperature is 41F upon departure. Use thermometer to monitor temperatures.34: Provide thermometer for one door domestic unit.

47: Clean dust accumulation from fire extinguisher above food warmer

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



### Establishment Information

Establishment Name: Shuford's BBQ

Establishment Number : 605215384

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

2: (IN) Employees are aware of the symptoms on the illness policy.

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: (IN) Observed proper handwashing by employees. Observed employee take cash from customer and then properly wash hands prior to food prep.

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: (IN) Food obtained from approved source

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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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 cooling of TCS foods observed today.
- 17: (NO) No TCS foods reheated during inspection.
- 19: (IN) Hot holding temperatures are held at 135F or above
- 20: (IN) Cold holding temperatures are held at 41F or below
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Posted at window.
- 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.

# Establishment Information

Establishment Name: Shuford's BBQ

Establishment Number : 605215384

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

## Establishment Information Establishment Name: Shuford's BBQ Establishment Number #: 605215384

| Sources      |       |         |              |  |
|--------------|-------|---------|--------------|--|
| Source Type: | Food  | Source: | Rinehart     |  |
| Source Type: | Food  | Source: | SE           |  |
| Source Type: | Food  | Source: | US Foods     |  |
| Source Type: | Water | Source: | NW Utilities |  |
| Source Type: |       | Source: |              |  |

## Additional Comments