

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



Establishment Information	
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 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)
Three comp sink	Chlorine	100	

Equipment Temperature	
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

Observed Violations

Total # 4

Repeated # 0

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

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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.

***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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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