

**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	Quat	0	

Equipment Temperature

Description	Temperature (Fahrenheit)
Wic38	

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Pork bbq stove	Hot Holding	178
Chicken stove top1.5 hrs	Reheating	149
Vinegar slaw	Cold Holding	40
Wings ric 1 ht	Cooling	79
Baked beans	Reheating	160
Wic pork	Cold Holding	40
Wic pasta	Cold Holding	39
Shredded cheese wic	Cold Holding	39

Observed Violations

Total # 7

Repeated # 0

1: Has numerous violation.

6: Employees washing hands in the three comp sink. Discussed hand washing with Mr. Stroud

13: Raw shell eggs sitting above the partially covered mayo and the margine cups for the baked potatoes.

14: Sanitizer dispenser has a lot of airinghe line. Call the company toget it seervice. Using bleach until the dispenser is fixed.

26: Has a spraybottle of glass cleaners stored on the shelf above food contact items, aluminum foil. Has a spray bottle not labled as to contents above the three compsink.

45: O food plastic bag holding the cheese in the wic

46: No test strips . No Proper plug holders, using white cap of of vinegars bottles.

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Comments/Other Observations

- 2: Able to discuss policies
- 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.
- 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 hand sinks are properly equipped and conveniently located for food employee use.
- 9: Pfg St clair for potato salad
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: O cooking at this time all food either in process of cooking or being reheated
- 17:
- 18: Discussed cooling of wings in the ric. Went over the two stage process. Will send the information sheets on proper cooling
- 19: No foods at hot holding , all food being reheated
- 20: Good cold holding temps in all the coolers
- 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: (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.
- 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: City of franklin

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments

Rsstroud@aol.com

12/22 inspection and 2023 permit posted

Discussed implementing a Risk Control Plan(RCP) in order to obtain active managerial control over repeated Priority Items. Advised operator I was available to assist with developing the RCP.

Send in spanish