TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

All and a second	15	ALC: NO				I COD CENT						• ••								
	Contraction of the second	114.0	800		Barstool Na	ashville Kitchen	1									O Farmer's Market Food Unit	Ω			
Establishment Name			ne	Type of Establishment O Mobile																
Address					123 2nd Ave S O Temporary O Seasonal Nashville Time in 05:40 PM AM / PM Time out 06:05: PM AM / PM															
City									o:4			_			ne o	ut 06:05; PIM_ AM/PM				
Insp	ectio	on Da	rte		03/22/20	24 Establishment #	60531962	.8		-		-	d 0			L				
Puŋ	pose	of In	spect	tion	O Routine	鏝 Follow-up	O Complaint			O Pr	elimir	ary		C	Cor	nsultation/Other			0.01	_
Risi	(Cat	tegon		act	O1	22	O3	behr	vior	04		0.000	aonh			up Required O Yes 🗮 No	Number of S		28	1
																control measures to prevent illner				
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Hark designated compliance status (IK, OUT, KA, HO) for each aumbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)																			
IN	⊨in c	ompii			OUT=not in complia	nce NA=not applicable	NO=not observ	ed		cc						spection R=repeat (violation of the	same code provisio	n)		
h	IN	OUT	NA	NO	Com	Supervision		cos	R	WT	H					Compliance Status Cooking and Reheating of Time/T		cos	R	WT
1	8	0				present, demonstrates k	mowledge, and	0	0	5	40	IN S	OUT		NO	Control For Safety (TCS) Fo	ods	_	~	
	IN	OUT	NA	NO	performs duties	Employee Health						0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	g	00	8	5
23	XX	0				food employee awarene triction and exclusion	ess; reporting	0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, a Public Health Contro				
H		OUT	NA	NO	,	od Hygienic Practice	••	-	-	-	18	×	0	0	0	Proper cooling time and temperature		0		
4	業業	0				ting, drinking, or tobacco n eyes, nose, and mouth			0	5		1 Carlor	8	0	0	Proper hot holding temperatures Proper cold holding temperatures		00		
\square	IN	OUT	NA	NO	Prevent	ting Contamination b						X		ŏ	0	Proper date marking and disposition			ŏ	5
6 7	直截	0	0	0	Hands clean and No bare hand con	properly washed tact with ready-to-eat fo	ods or approved	0	0 0	5	22	0	0	×	0	Time as a public health control: procedure	s and records	0	0	
	-	0	0	0	alternate procedu Handwashing sin	res followed is properly supplied and	accessible		0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and	undercooked	-	_	
	IN	OUT	NA	NO		Approved Source				_	23	0.0	0	O NA	110	food		٥	٥	4
10	高の	0	0	20		m approved source proper temperature			0		24	IN O	OUT	NA XX	NO	Highly Susceptible Populat			0	
11	×	0			Food in good con	dition, safe, and unadult available: shell stock ta:		0	0	5	-	_		_		Pasteurized foods used; prohibited foods	lot offered	0	9	9
12	0	0 001	X	0	destruction	ction from Contamin		0	0		25	IN O	OUT	NA	NO	Chemicals		0		
	X	0	0	no	Food separated a		ation	0	0	4		×	ŏ	-		Food additives: approved and properly us Toxic substances properly identified, store		0		5
	_	0	0		Deserve deserve West	aces: cleaned and saniti of unsafe food, returned	18	0		5		IN	-	NA	NO	Conformance with Approved Pr Compliance with variance, specialized pro			_	
15	×.	0			served	for ansare rood, retained		0	0	2	27	0	0	8		HACCP plan	creas, and	0	0	5
				Goo	d Retail Practi	ces are preventive	measures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects	into foods.			
										ar.				8						
F				00	T=not in compliance Com	pliance Status	COS=corre		R		inspe	iction				R-repeat (violation of the same Compliance Status		COS	R	WT
	0	OUT				Food and Water				_		0	UT			Utensils and Equipment				
2	8 9	0	Wate	er and	ed eggs used when tice from approved	d source		0	0	2	4	5	0 1			nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
3	0	0 0UT	Varia	ince (lized processing method mperature Control	5	0	0	1	4	6	o v	Varew	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
3	1	0			oling methods used	d; adequate equipment f	or temperature	0	0	2	4	_	-	lonfoo	d-cor	tact surfaces clean		0	0	1
	2	0	contr Plant		properly cooked for	or hot holding		0	0	1	4	_	UT O⊢	lot and	l cold	Physical Facilities water available; adequate pressure		0	ा	2
_	3				thawing methods u			0	0	1						stalled; proper backflow devices		0	_	2
	4	OUT	Then	morm	eters provided and Foo	d identification		0	0	1			-			waste water properly disposed es: properly constructed, supplied, cleaned			-	2
3	5	0	Food	i prop	erly labeled; origin	al container; required re-	cords available	0	0	1	5	2 1	X 0	Sarbag	e/ref	use properly disposed; facilities maintained		0	0	1
		OUT			Prevention	of Food Contamination	on		—		5	3	o P	hysica	ıl faç	lities installed, maintained, and clean		0	0	1
3	6	0	Insec	ts, ro	dents, and animal	s not present		0	0	2	5	4	0 A	dequa	de ve	ntilation and lighting; designated areas use	d	0	0	1
3	7	X.	Cont	amin	ation prevented du	ring food preparation, st	orage & display	0	0	1		0	UT			Administrative Items				
_	8 9		-		leanliness	and stored		0	0	1						nit posted inspection posted		0	8	0
	0	0			ruits and vegetable			ŏ		1	Ĕ	* I 4	PO 1"	1004.10	veni	Compliance Status		YES		WT
	1	OUT	In-us	e ute	Prope nsils; properly stor	ed of Utensils		0	0	1	5	7	- 0	Someli	ance	Non-Smokers Protection A with TN Non-Smoker Protection Act	rt	0	N/T	
4	2	0	Uten	sils, e	equipment and line	ns; properly stored, dried		0	0	1	5	8	T	obacc	o pro	ducts offered for sale		00	Õ	0
	3 4				a/single-service art ed properly	icles; properly stored, us	bed		0		5	9	11	10080	co pr	oducts are sold, NSPA survey completed		0	0	
	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																			
man	ner a	nd po	st the	most	recent inspection rep	port in a conspicuous many	ner. You have the rig	ght to r	eques							e. You are required to post the food service es fling a written request with the Commissioner w				
repo	n, T	1	/	ns (8)	14-703, 68-14-706, 68	-14-708, 68-14-709, 68-14-71					~)	-(f.				
	Ø,			C			03/2	22/2	2024	1		•		in	ي م	Jur	С	3/2	2/2	2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

4

SCORE

•	v	~		г	
Ī	D	a	te		

**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
(Net. 0-15)	Please call () 6153405620	to sign-up for a class.	nun oza

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

-

Establishment Name: Barstool Nashville Kitchen Establishment Number # 605319628

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)							

Equipment Temperature	
Description	Temperature (Fahrenheit)
	·

Food Temperature	State of Food	Temperature (Fahrenheit

bserved Violations	
otal # 7	
epeated # 0	
7:	
9:	
3:	
с. С	
9: 2:	
2:	
5:	
6:	
To a name at the and of this document for any violations that could not be displayed in this share.	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Barstool Nashville Kitchen Establishment Number : 605319628

Comments/Other Observations		
:		
:		
:		
:		
·		
· ·		
•		

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.

Establishment Information

Establishment Name: Barstool Nashville Kitchen Establishment Number : 605319628

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Barstool Nashville Kitchen Establishment Number # 605319628

Sources		
Source Type:	Source:	

Additional Comments