



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

63

Establishment Name DIERKS BENTLEY WHISKEY ROW Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
Address 400 BROADWAY ☐ Temporary ☐ Seasonal
City Nashville Time in 11:55 AM AM / PM Time out 01:45 PM AM / PM
Inspection Date 04/09/2024 Establishment # 605253789 Embargoed 0
Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☒ Yes ☐ No Number of Seats 312

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)				
Compliance Status										COS	R	WT	Compliance Status										COS	R	WT				
	IN	OUT	NA	NO	Supervision									IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods											
1	<input checked="" type="radio"/>	<input type="radio"/>			Person in charge present, demonstrates knowledge, and performs duties					<input type="radio"/>	<input type="radio"/>	5	16	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper cooking time and temperatures					<input type="radio"/>	<input type="radio"/>	5				
	IN	OUT	NA	NO	Employee Health								17	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper reheating procedures for hot holding					<input type="radio"/>	<input type="radio"/>					
2	<input checked="" type="radio"/>	<input type="radio"/>			Management and food employee awareness, reporting					<input type="radio"/>	<input type="radio"/>	5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control											
3	<input checked="" type="radio"/>	<input type="radio"/>			Proper use of restriction and exclusion					<input type="radio"/>	<input type="radio"/>		18	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Proper cooling time and temperature					<input type="radio"/>	<input type="radio"/>	5				
	IN	OUT	NA	NO	Good Hygienic Practices								19	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper hot holding temperatures					<input type="radio"/>	<input type="radio"/>					
4	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Proper eating, tasting, drinking, or tobacco use					<input type="radio"/>	<input type="radio"/>		20	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Proper cold holding temperatures					<input type="radio"/>	<input type="radio"/>						
5	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No discharge from eyes, nose, and mouth					<input type="radio"/>	<input type="radio"/>		21	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	Proper date marking and disposition					<input type="radio"/>	<input type="radio"/>					
	IN	OUT	NA	NO	Preventing Contamination by Hands								22	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Time as a public health control: procedures and records					<input type="radio"/>	<input type="radio"/>					
6	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	Hands clean and properly washed					<input type="radio"/>	<input type="radio"/>	5		IN	OUT	NA	NO	Consumer Advisory											
7	<input checked="" type="radio"/>	<input type="radio"/>		<input type="radio"/>	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					<input type="radio"/>	<input type="radio"/>		23	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Consumer advisory provided for raw and undercooked food					<input type="radio"/>	<input type="radio"/>	4					
8	<input type="radio"/>	<input checked="" type="radio"/>			Handwashing sinks properly supplied and accessible					<input type="radio"/>	<input type="radio"/>	2		IN	OUT	NA	NO	Highly Susceptible Populations											
	IN	OUT	NA	NO	Approved Source								24	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Pasteurized foods used; prohibited foods not offered					<input type="radio"/>	<input type="radio"/>	5					
9	<input checked="" type="radio"/>	<input type="radio"/>			Food obtained from approved source					<input type="radio"/>	<input type="radio"/>			IN	OUT	NA	NO	Chemicals											
10	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food received at proper temperature					<input type="radio"/>	<input type="radio"/>	5	25	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Food additives: approved and properly used					<input type="radio"/>	<input type="radio"/>	5					
11	<input type="radio"/>	<input checked="" type="radio"/>			Food in good condition, safe, and unadulterated					<input type="radio"/>	<input type="radio"/>		26	<input type="radio"/>	<input checked="" type="radio"/>	Toxic substances properly identified, stored, used					<input type="radio"/>	<input type="radio"/>							
12	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	Required records available: shell stock tags, parasite destruction					<input type="radio"/>	<input type="radio"/>			IN	OUT	NA	NO	Conformance with Approved Procedures											
	IN	OUT	NA	NO	Protection from Contamination								27	<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	Compliance with variance, specialized process, and HACCP plan					<input type="radio"/>	<input type="radio"/>	5					
13	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>		Food separated and protected					<input type="radio"/>	<input type="radio"/>	4																	
14	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>		Food-contact surfaces: cleaned and sanitized					<input type="radio"/>	<input type="radio"/>	5																	
15	<input checked="" type="radio"/>	<input type="radio"/>			Proper disposition of unsafe food, returned food not re-served					<input type="radio"/>	<input type="radio"/>	2																	

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES														
OUT=not in compliance				COS=corrected on-site during inspection				R=repeat (violation of the same code provision)						
Compliance Status				COS	R	WT	Compliance Status				COS	R	WT	
Safe Food and Water				Utensils and Equipment										
28	OUT	<input type="radio"/>	Pasteurized eggs used where required	<input type="radio"/>	<input type="radio"/>	1	45	OUT	<input type="radio"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="radio"/>	<input type="radio"/>	1	
29	<input type="radio"/>		Water and ice from approved source	<input type="radio"/>	<input type="radio"/>	2	46	<input type="radio"/>		Warewashing facilities, installed, maintained, used, test strips	<input type="radio"/>	<input type="radio"/>	1	
30	<input type="radio"/>		Variance obtained for specialized processing methods	<input type="radio"/>	<input type="radio"/>	1	47	<input type="radio"/>		Nonfood-contact surfaces clean	<input type="radio"/>	<input type="radio"/>	1	
Food Temperature Control				Physical Facilities										
31	OUT	<input type="radio"/>	Proper cooling methods used; adequate equipment for temperature control	<input type="radio"/>	<input type="radio"/>	2	48	<input checked="" type="radio"/>		Hot and cold water available; adequate pressure	<input type="radio"/>	<input type="radio"/>	2	
32	<input type="radio"/>		Plant food properly cooked for hot holding	<input type="radio"/>	<input type="radio"/>	1	49	<input type="radio"/>		Plumbing installed; proper backflow devices	<input type="radio"/>	<input type="radio"/>	2	
33	<input type="radio"/>		Approved thawing methods used	<input type="radio"/>	<input type="radio"/>	1	50	<input checked="" type="radio"/>		Sewage and waste water properly disposed	<input type="radio"/>	<input type="radio"/>	2	
34	<input type="radio"/>		Thermometers provided and accurate	<input type="radio"/>	<input type="radio"/>	1	51	<input checked="" type="radio"/>		Toilet facilities: properly constructed, supplied, cleaned	<input type="radio"/>	<input type="radio"/>	1	
Food Identification				Administrative Items										
35	OUT	<input type="radio"/>	Food properly labeled; original container; required records available	<input type="radio"/>	<input type="radio"/>	1	52	<input checked="" type="radio"/>		Garbage/refuse properly disposed; facilities maintained	<input type="radio"/>	<input type="radio"/>	1	
Prevention of Food Contamination				Non-Smokers Protection Act										
36	OUT	<input type="radio"/>	Insects, rodents, and animals not present	<input type="radio"/>	<input type="radio"/>	2	53	<input checked="" type="radio"/>		Physical facilities installed, maintained, and clean	<input type="radio"/>	<input type="radio"/>	1	
37	<input checked="" type="radio"/>		Contamination prevented during food preparation, storage & display	<input type="radio"/>	<input type="radio"/>	1	54	<input type="radio"/>		Adequate ventilation and lighting; designated areas used	<input type="radio"/>	<input type="radio"/>	1	
38	<input type="radio"/>		Personal cleanliness	<input type="radio"/>	<input type="radio"/>	1	Compliance Status				YES	NO	WT	
39	<input checked="" type="radio"/>		Wiping cloths: properly used and stored	<input type="radio"/>	<input type="radio"/>	1	Non-Smokers Protection Act							
40	<input type="radio"/>		Washing fruits and vegetables	<input type="radio"/>	<input type="radio"/>	1	57	<input type="radio"/>		Compliance with TN Non-Smoker Protection Act	<input type="radio"/>	<input checked="" type="radio"/>	0	
Proper Use of Utensils				Compliance Status				58	<input type="radio"/>		Tobacco products offered for sale	<input type="radio"/>	<input type="radio"/>	0
41	OUT	<input type="radio"/>	In-use utensils; properly stored	<input type="radio"/>	<input type="radio"/>	1	59	<input type="radio"/>		If tobacco products are sold, NSPA survey completed	<input type="radio"/>	<input type="radio"/>		
42	<input checked="" type="radio"/>		Utensils, equipment and linens; properly stored, dried, handled	<input type="radio"/>	<input type="radio"/>	1								
43	<input checked="" type="radio"/>		Single-use/single-service articles; properly stored, used	<input type="radio"/>	<input type="radio"/>	1								
44	<input type="radio"/>		Gloves used properly	<input type="radio"/>	<input type="radio"/>	1								

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



Establishment Information

Establishment Name: DIERKS BENTLEY WHISKEY ROW
Establishment Number #: 605253789

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)
Low-temperature dish washer	Chlorine	0	
3-compartment sink	QA	50	
Sanitizer bucket		0	

Equipment Temperature

Description	Temperature (Fahrenheit)
Line Drawer cooler	42
Fry Preptable-cooler	39
Grill Preptable-cooler	47
Saute Preptable-cooler	34

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Cooked pulled chicken portions in line Drawer	Cold Holding	41
Pre cooked chicken tenders out of fryer	Cooking	120
Shredded lettuce on fry Preptable-cooler	Cold Holding	43
Pre cooked chicken tenders in fry Preptable-cooler	Cold Holding	27
Coleslaw on grill Preptable-cooler	Cold Holding	51
Raw chicken in grill Preptable-cooler	Cold Holding	42
Sliced tomatoes on grill Preptable-cooler	Cold Holding	49
Cheese sauce in double boiler on flattop	Hot Holding	149
Spinach dip on sauté Preptable-cooler	Cold Holding	44
Cooked pulled chicken portions on saute	Cold Holding	49
Cut leafy greens in sauté Preptable-cooler	Cold Holding	34
Shredded lettuce in Walk in cooler 1	Cold Holding	39
Cooked burger sliders out of oven	Cooking	145

Observed Violations

Total # 31

Repeated # 0

8: No soap supplied at prep area hand sink. CA: resupplied.

8: 20qt cotainers of grease creating an obstruction to fry station hand sink. CA: PIC notified to have all hand sinks available prior to follow-up.

11: Excessively damaged cans on dry storage rack. CA: separated.

14: 3-compartment sink QA dispenser not supplying 150-300ppm QA. CA: unit repaired and reading 150ppm.

14: Low-temperature dish washer reading 0ppm chlorine. CA: unit repaired and reading 100ppm.

20: Sauté Preptable-cooler rails not holding food at 41 degrees - Food temps listed. CA: food ice packed, and maintenance ticket opened.

20: Grill Preptable-cooler rails not holding food at 41 degrees - Food temps listed. CA: food ice packed, and maintenance ticket opened.

21: Gallon of milk in Walk in cooler opened 24hrs prior not date marked. CA: date marked.

23: No disclaimer asterisk for burger sliders cooked to 145 degrees. CA: PIC notified to update menus or cook burgers to 155 degrees.

26: Milk crate of single service beverages stored under rooftop handsink. CA: properly stored.

26: Sanitizer bucket stored on shelf at expo station above case of food picks. CA: properly stored.

26: First aid supplies stored above alcohol bottles in alcohol storage area. CA: properly stored.

26: 20qt cotainers of grease stored under fry station hand sink. CA: PIC notified that food may not be stored under hand sinks, and to have containers properly stored prior to follow-up.

37: Grease droplets forming on oven hood.

37: Case of pancake mix store on floor at expo station.

39: Sanitizer buckets on the floor at cook line.

39: Sanitizer bucket reading 0ppm QA.

42: Dirty knives stored with clean knives on wall mounted magnets.

43: Case of single service lids stored on floor at prep area.

48: No hot water pressure in furthest sink in men's 3rd floor restroom, and no water in furthest sink of women's 3rd floor restroom.

50: Rooftop bar hand sink overflows onto the floor.

51: 1st floor women's restroom door not self closing.

51: Missing covered trashcan in 2nd stall of women's 3rd floor restroom.

52: Multiple trashcans with missing lids at waste collection area.

53: Ceilings excessively dirty.

Observed Violations

Total # 31

Repeated # 0

53: Excessive grease staining on walls at fry station.

53: Damaged floor exposing subfloor in men's 3rd floor retroom.

53: Ceiling tiles missing at bar Walk in cooler.

53: Ice machine filtration system leaking onto floor in ice maching room.

53: Line Drawer cooler excessively dirty.

53: Fan shields excessively dirty in Walk in cooler, bar Walk in cooler, and Walk in freezer.

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Establishment Number : 605253789

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted and reviewed.
- 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: Employees washing hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Food source(s) listed.
- 10: (NO): No food received during 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Food temps listed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: Food temps listed.
- 22: (NA) No food held under time as a public health control.
- 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.

Establishment Information

Establishment Name: DIERKS BENTLEY WHISKEY ROW

Establishment Number : 605253789

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

Establishment Information	
Establishment Name:	DIERKS BENTLEY WHISKEY ROW
Establishment Number #:	605253789

Sources			
Source Type:	Food	Source:	Us foods, creation garden
Source Type:	Water	Source:	City
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	
Additional Comments			
Over hoon far left light shield cracked.			