TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Ser.	100		R.																		
Eet	able	her		lan		Draft Kings E	Basement Kitch	ien									 Farmer's Market Food Un Permanent O Mobili 		ŀ	1	
Establishment Name Address			128 2nd Ave	• N					_	Ту	pe of E	Establi	ishme	O Temporary O Seaso		L	J				
			Nashville		Time in	0	7 <i>∙∆</i>	0 F						ut 07:50: PM AM							
City Inspection Date			04/04/202	24 Establishment #						_	M 0		me o	ut <u>07.00; 1111</u> AM	r PM						
			Date Insp			O Routine	Establishment #	O Complaint			_	Emb				0.00	nsuitation/Other	_ L			
	k Ca			,,,,,,		O1	SEC2	03			04	Quitu	nary				up Required O Yes 🕅	No Number of S	Seate	0	
		104				ors are food prep	aration practices a	nd employee			* m				rep	ortec	to the Centers for Diseas	e Control and Preven		_	
					as c	ontributing facto								_			control measures to preventions	ent liiness or injury.			
					lgne		IN, OUT, NA, HO) for ea	ch numbered Iten	n. For			and O	UT, m	ark Ci	05 or R	t for e	ach Item as applicable. Deduct p)	
	⊫in c	:om	plian	08	_		liance Status	NO=not observe		R			mecte	id on-s	ite duri	ing ins	Spection R=repeat (viol Compliance Status	ation of the same code provisi		R	WT
		-	-	VA.	NO	Destas is shares as	Supervision	autodas and					IN	OUT	NA	NO	Cooking and Reheating of Control For Safety	• • • • • • • • • • • • • • • • • • • •			
1	篇 IN	0) лт к		10	performs duties	esent, demonstrates kn Employee Health	owiedge, and	0	0	5		5 🕱 7 🛣		0		Proper cooking time and tempe Proper reheating procedures fo	ratures	0	8	5
2	X		2		NO	Management and fo	od employee awarenes	s; reporting		0	6	l F			NA	NO	Cooling and Holding, Date		-		
3	× IN	0) ЛТ (NO	Proper use of restric	ction and exclusion d Hygienic Practices		0	0	Ť	11	5 NK	0	0		a Public Healt Proper cooling time and temper		0	o	
4	X	7	5		0	Proper eating, tastin	ng, drinking, or tobacco u		0	0	5	1	12	0	0	_	Proper hot holding temperature	5	0	0	
5		0	Л Т	VA.	NO	Preventin	eyes, nose, and mouth ag Contamination by	Hands		0			1	8		0	Proper cold holding temperature Proper date marking and dispos		8	8	5
6	直区			0	0		ct with ready-to-eat food	ts or approved	0	0	5	Ż	2 🕱		0	-	Time as a public health control:		0	0	
8	25		<u>,</u>	-	-		properly supplied and a	ccessible	-	0	2	2	IN 3 💢	001	NA	NO	Consumer A Consumer advisory provided fo		0	0	4
9	IN 家			VA	NO	Food obtained from	Approved Source			0			IN	OUT	-	NO	food Highly Susceptible	• Populations	-		-
10 11	X	2	_	0	0	Food received at pr Food in good condit	oper temperature tion, safe, and unadulter	ated	8	0	5	24	1 🐹	0	0		Pasteurized foods used; prohib	ited foods not offered	0	0	5
12		6	_	0	0	Required records av destruction	vailable: shell stock tags	, parasite	0	0			IN	OUT	NA	NO	Chemic	als			
13	IN X		<u>л</u> М 2 (_	NO	Protect Food separated and	tion from Contaminat contected	tion	0	0	4	2	5 22	8	0	J	Food additives: approved and p Toxic substances properly iden		0	0	5
14	X	C				Food-contact surfac	ces: cleaned and sanitize of unsafe food, returned		0	0			IN	OUT	NA	NO	Conformance with App	proved Procedures			
15	X	9				served	or unsate rood, returned t	rood not re-	0	0	2	27	12	0	0		Compliance with variance, spec HACCP plan	cialized process, and	0	0	5
					Goo	d Retail Practice	es are preventive m	easures to co	ontro	l the	inti	odu	ction	of p	atho	gens	, chemicals, and physical	objects into foods.			
														ne⊧	8						
E			12		00		liance Status	COS=corre		R		ÍÉ					Compliance Stats		COS	R	WT
	8	OI C) Pi	aste	urize	ed eggs used where	eed and Water required		0	0	1						Utensils and Equipm infood-contact surfaces cleanable		0	0	1
_	19 10	3) V				red processing methods		8	0	2	$ \vdash$	-				and used g facilities, installed, maintained,	used test strips	0	0	1
H.		0	D	торя	er co		nperature Control adequate equipment for	temperature	0	0	2		_				ntact surfaces clean		0		1
	12		00	ontro tant		properly cooked for	hot holding		-	0			_	NUT O⊦	iot and	1 cold	Physical Facilitie water available; adequate press		0	0	2
	3	7) A	ppro	oved	thawing methods us	ed		0	0	1	ΙÞ	19	ΟP	Numbi	ng ins	stalled; proper backflow devices	3010	0	0	2
É	4	0		nen	nome	eters provided and a Food	Identification		0	0	1			-			i waste water properly disposed es: properly constructed, supplie	d, cleaned	0		2
Ŀ	5	4		ood	prop		container; required reco		0	0	1	ᄂ	_	-			use properly disposed; facilities r		0	0	1
	6	0	_	isec	ts. ro	Prevention of idents, and animals r	f Food Contamination not present	1	0	0	2	. –	-				lities installed, maintained, and o intilation and lighting; designated		0	0 0	1
⊢	17	-	+	_	-		ng food preparation, stor	ace & disclay	0	0	1		-	лл	,		Administrative iter		-	-	
	8	1	_			leanliness		oge a sopraj	0	0	1		55	0			nit posted		0	0	0
	9 10		_	_	<u> </u>	ths; properly used a ruits and vegetables			8	0	1	F	6	0 1	fost re	cent	inspection posted Compliance Statu	•	0 YES	O NO	WT
	11	0	л				Use of Utensils			0			57	-	omoli	3000	Non-Smokers Prot with TN Non-Smoker Protection	tection Act	x		
	2	8	K U	tens	sils, e	quipment and linens	; properly stored, dried, es; properly stored, use		0		1		i8 19	T	obacc	o pro	ducts offered for sale oducts are sold. NSPA survey of		0	Š	0
	4					ed properly	es, propeny stored, use	<u> </u>		ŏ			19		lobac	co pr	oducts are sold, NSPA survey o	ompieted	0		
serv	ice e mer a	stal	blish	men the	t perm	nit. Items identified as recent inspection report	constituting imminent heal	th hazards shall b r. You have the ric	e com	ected i	mmer	Sately	or op	eration	ns shall	l ceas	Repeated violation of an identical e. You are required to post the foo filing a written request with the Com	d service establishment permi	t in a	consp	icuour
					\mathbb{V}			04/0		2024		_	2	K	N		Mb	(04/0)4/2	
Sig	natu	re	of P	ers	on In	Charge	, ,			ound					c//tn.g	jov/h	ental Health Specialist ealth/article/eh-foodservice	****			Date
PH-	2267	(R	IV. 6-	-15)			Free food safety t Please	-		ava 153							nty health department. p for a class.			R	DA 629

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Draft Kings Basement Kitchen Establishment Number #: 605321667

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 l'emperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

Observed Violations		
Total # 1		
Total # 4 Repeated # ()		
37:		
57. 10		
42:		
46:		
53:		

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Establishment Information

Establishment Name: Draft Kings Basement Kitchen Establishment Number : 605321667

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: Draft Kings Basement Kitchen Establishment Number : 605321667

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments