TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

No.		714													^		
Esta	blis	hmer	nt Nar		DIERKS BENTLEY WHISKEY ROW	1								O Farmer's Market Food Unit ant @ Permanent O Mobile		1	
Address					400 BROADWAY Type of Establishment O Temporary O Seasonal												
City					Nashville	in 02	1:3	QF	M	A	M/PI	A Ti	me o	at 02:25; PM AM / PM			
Inspection Date 04/18/2024 Establishment # 60525378									-	d 0							
Purpose of Inspection ORoutine AFollow-up OComplaint							O Pro			-		Cor	nsultation/Other				
Risk Category O1 第2 O3								O 4				Fo	ollow-	up Required O Yes 🕱 No Number o	Seats	31	.2
Г		F	isk I		tors are food preparation practices and employe contributing factors in foodborne illness outbrea										ntion		
					FOODBORNE ILLNESS	USK F	ACT	ORS	AND	PU	BLIC	HEA	штн	INTERVENTIONS			
IN	⊨in c	(C)		algna	ted compliance status (IN, OUT, NA, NO) for each numbered it OUT=not in compliance NA=not applicable NO=not obse		llem							ach tem as applicable. Deduct points for category or subc pection Rerepent (violation of the same code prov)	
Ē		_	_		Compliance Status		R		Ē					Compliance Status		R	WT
H		_	NA	NO	Supervision Person in charge present, demonstrates knowledge, and	+				IN	ουτ	NA		Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
Ľ	O	O	NA	NO	performs duties	0	0	5	16 17	00	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	0	0	5
	0	0	-		Management and food employee awareness; reporting	_	0	5		IN		NA	NO	Cooling and Holding, Date Marking, and Time at	_		
3	O IN	O	NA	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	_	18	0	0	0	0	Public Health Control Proper cooling time and temperature	0	0	
4	0	0		0	Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	8	5	19	0 23	0	0		Proper hot holding temperatures Proper cold holding temperatures	8	0 0	
\square	IN	OUT	NA	NO	Preventing Contamination by Hands				21	õ	ŏ		0	Proper cold noting temperatures Proper date marking and disposition	ŏ	ŏ	5
6 7	0 0	0	0	0	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved		0	5	22	0	0	0	-	Time as a public health control: procedures and records	0	0	
8	X	0		-	alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	23	IN XX	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercooked	0	0	4
9	IN O	OUT	NA	NO	Approved Source Food obtained from approved source	0	0	_	F	ÎN	OUT	-	NO	food Highly Susceptible Populations	Ť	Ľ	-
	00		0	0	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	0	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
12	o	ō	0	0	Required records available: shell stock tags, parasite destruction	0	Ō			IN	OUT	NA	NO	Chemicals			
13			NA	NO			0	4	25	0 18	0	0]	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
		ŏ			Food-contact surfaces: cleaned and sanitized		ŏ		_	IN	-	NA		Conformance with Approved Procedures	Ť		
15	0	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	0		Compliance with variance, specialized process, and HACCP plan	0	0	5
				_			_								_		
Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.										tion	ofp	atho	gens	, chemicals, and physical objects into foods.	-		
				Goo	od Retail Practices are preventive measures to			intro			_		geni	, chemicals, and physical objects into foods.			
					od Retail Practices are preventive measures to IT=not in compliance COS=co Compliance Status	COC rected of	DD R	a (.) during	L PR	ACT	ICE		gena	R-repeat (violation of the same code provision)		R	WT
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PH-2257 (Rev. 6-15) Free food safety training classes are available each month at the county health department. Please call () 6153405620 to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

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

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				

Equipment Temperature				
Description	Temperature (Fahrenheit)			
	· · · · · · · · · · · · · · · · · · ·			

Food Temperature		
Decoription	State of Food	Temperature (Fahrenheit
Cooked corn on sauté Preptable-cooler	Cold Holding	41
Spinach dip on sauté Preptable-cooler	Cold Holding	39
Coleslaw on grill Preptable-cooler	Cold Holding	41

Observed Violations	
Total # 9	
Repeated # ()	
37:	
39:	
42:	
43:	
48:	
50:	
51:	
52:	
53:	
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Name: DIERKS BENTLEY WHISKEY ROW

Establishment Number : 605253789

Comments/Other Observations

8: CA: all hand sinks accessible, and adequately supplied.

20: CA: ice being used to keep food on Preptable-cooler rails at 41 degrees or lower.

23: CA: PIC states slider burgers will now be cooked to 155°F until menus are updated with appropriate disclaimer asterisks at which time PIC agrees to email a photo of the updated menus.

26: CA: grease buckets no longer stored under soap dispenser of fry hand sink.

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:	Source:	

Additional Comments