

Establishment Name

Inspection Date

Purpose of Inspection

Address

City

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Remanent O Mobile

O Temporary O Seasonal

SCORE

Number of Seats 151

04/20/2023 Establishment # 605260377 Embargoed 0

> O Preliminary O Consultation/Other

Type of Establishment

Time in 05:01; PM AM / PM Time out 05:45; PM AM / PM

日本 Follow-up O Complaint Risk Category О3 Follow-up Required O Yes 疑 No

### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS m (IN, OUT, NA, NO) for ea

IN-in compliance OUT-not in com			ance		OUT=not in compliance NA=not applicable NO=not observe	ed		X
	Compliance Status				cos	R	WT	
	IN	OUT	NA	NO	Supervision			
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	300	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	滋	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	M	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	X	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

**SOUTH SIDE KITCHEN & PUB** 

2190 NOLENSVILLE PK

Nashville

Routine

					Compliance Status	COS	к	WI
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	8	0	0	0	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	×	0	0	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	333		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	X		Compliance with variance, specialized process, and HACCP plan	0	0	5

#### trol the introduction of pathogo s, chemicals, and physical objects into foods.

			G00		
		OUT=not in compliance COS=con			
	Tarre	Compliance Status	cos	к	m
	OUT		-	_	
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	_;
30	0	Variance obtained for specialized processing methods	0	0	l '
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils			
41	0	in-use utensils; properly stored	0	0	г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	r
44	10	Gloves used properly	0	Ö	

Signature of Person In Charge

pecti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		Ť
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	ŀ
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	Т		Ī
55	嶷	Current permit posted	0	0	П
56	0	Most recent inspection posted	0	0	
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0		
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h n (10) days of the date of the

04/20/2023

Date Signature of Environmental Health Specialist

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

04/20/2023

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



Establishment Name: SOUTH SIDE KITCHEN & PUB Establishment Name: SOUTH SIDE KITCHEN & PUB Establishment Name: SOUTH SIDE KITCHEN & PUB Establishment Name Fill (505260377)  NSPA Survey – To be completed if #S7 is "No" Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are beenly one (21) years of age or older. Age-restricted venue does not require each person altempting to gain entry to submit acceptable form of identification.  *No @moking" signs or the international "Non-Omoking" 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.  Brooke from non-enclosed areas is infiltrating into areas where smoking is prohibited.  Brooking observed where smoking is prohibited by the Act.  Warewashing Info  Machine Name  Sanitizer Type  PPM  Temperature (Fahrenh  Food Temperature  Description  Temperature (Fahrenh  Food Temperature  Description  Temperature (Fahrenh	For the town of the								
NSPA Survey - To be completed if #57 is "No"	Establishment Information								
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	Description		State of Food	Temperature (Fah	renhelt)				

Observed Violations Total # 2 Repeated # 0
Total # 2
Repeated # ()
37: 55:
55:

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

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

Establishment Information



Establishment Name: SOUTH SIDE KITCHEN & PUB	
Establishment Number: 605260377	
Comments/Other Observations	
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<b>15</b> : <b>16</b> :	
17:	
18:	
19:	
20: Top rail of prep cooler is only being used for non-TCS foods. All othe keeping foods at or below 41°F. Monterey jack cheese ball in low portion discussed for use of TCS foods in top rail of prep cooler. Handout was goods cool and at safe temperature were also discussed and PIC is plar 21: (IN) Verified date marking system in place for all ready-to-eat TCS 22: 23: 24: 25: 26: 27: 57: 58:	n of prep cooler at 39°F. TPHC policy was given at time of follow - up inspection. Ice to keep nning to implement both policies .
***See page at the end of this document for any violations that could not be d  Additional Comments	isplayed in this space.
See last page for additional comments.	

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: SOUTH SIDE KITCHEN & PUB					
Establishment Number: 605260377					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					
oce hast page for additional comments.					

Establishment Information

Establishment Name: SOUTH SIDE KITCHEN & PUB						
Establishment Number #: 605260377						
Sources						
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source:					
Additional Comments						
3rd repeat notice issued. All critical violations have been corrected.						

Establishment Information