



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
93

Establishment Name SOUTH SIDE KITCHEN & PUB
Address 2190 NOLENSVILLE PK
City Nashville
Inspection Date 12/07/2023
Risk Category 03
Number of Seats 151

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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit.

Signature of Person In Charge [Signature] 12/07/2023
Signature of Environmental Health Specialist [Signature] 12/07/2023



Establishment Information	
Establishment Name:	SOUTH SIDE KITCHEN & PUB
Establishment Number #:	605260377

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)
Wash bucket	Qa	200	
Low temperature dishwasher	Cl	100	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Reach in cooler sauce	37
Salad prep cooler	33
Prep cooler sauces	37
Warming cabinet	175

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Milk in sayce Reach in cooler	Cold Holding	37
Ranch in sauce Reach in cooler	Cold Holding	37
Raw chicken in prep cooler salad	Cold Holding	39
Raw pork in prep cooler salad	Cold Holding	39
pesto aioli sauce in prep cooler	Cold Holding	43
Raw beef in prep cooler sauce	Cold Holding	41
Cooked chicken in prep cooler sauce	Cold Holding	41
Sliced turkey in prep cooler sauce	Cold Holding	43
Cooked chicken in warming cabinet	Hot Holding	136
Cooked chili in warming cabinet	Cold Holding	134
Cooked potatoes in steam table	Hot Holding	141
Beef and cream gravy in steam table	Hot Holding	166
Pickles in buttermilk in fry prep cooler	Cold Holding	42
Raw fish in prep cooler	Cold Holding	39
Sausage in fry prep cooler	Cold Holding	39

Observed Violations

Total # 3

Repeated # 0

20: Prep cooler top rail at 48°, tcs foods (squash, sweet potatoes, goat cheese) around 52- 54°F. Corrective action - top rail of prep cooler should not be used for tcs foods. Corrective action embargoed 3lbs. Recheck in 10 days.

45: Shelves in Walk in cooler are excessively rusted

53: Buildup of food on walls throughout. One brown water stain on ceiling.



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Establishment Number : 605260377

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Health policy available on site and posted
- 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 have good hand washing practices
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9:
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of 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.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: No foods cooked during inspection
- 17: (IN) All TCS foods are properly reheated for hot holding.
- 18: Cooling using sheet trays and ice
- 19: See temperature log.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: On menu with indicator
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type: Food Source: Us foods

Source Type: Food Source: Creation gardens

Source Type: Food Source: Silkies

Source Type: Water Source: City

Source Type: Source:

Additional Comments