

Establishment Name

Address

Risk Category

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

SCORE

Number of Seats 151

Remanent O Mobile Type of Establishment

Follow-up Required

O Temporary O Seasonal

O Yes 疑 No

R*repeat (violation of the same code provis

06/08/2022 Establishment # 605260377 Embargoed 0 Inspection Date

SOUTH SIDE KITCHEN & PUB

2190 NOLENSVILLE PK

Nashville

O Preliminary O Consultation/Other

Time in 12:05 PM AM/PM Time out 12:25: PM AM/PM

日本 Follow-up Purpose of Inspection Routine O Complaint О3

04

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		C	0 5 =0	жтек	ctec
					Compliance Status	cos	R	WT	ı⊏		
	IN	OUT	NA	NO	Supervision				П	I	N
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	10	6 (0
	IN	OUT	NA	NO	Employee Health				1		Ö
2	300	0			Management and food employee awareness; reporting	0	0		1 1	\top	
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	'	N
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 6	0
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	9 8	民
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	٥	2	0	1
	IN	OUT	NA	NO	Preventing Contamination by Hands		2	1 8	*		
6	100	0		0	Hands clean and properly washed	0	0		2	,	0
7	氮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	۱		N
8	30	0			Handwashing sinks properly supplied and accessible	0	0	2	2	وا	ĸ
	IN	OUT	NA	NO	Approved Source				ľ	10	70
9	黨	0			Food obtained from approved source	0	0		ΙГ	T	N
10	0	0	0	×	Food received at proper temperature	0	0		1 2		_
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	l le	۱,	٠,
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0			1	N
	IN	OUT	NA	NO	Protection from Contamination				2		0
13	Ä	0	0		Food separated and protected	0	0	4	2	6 8	×
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		1	N
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7	0

Compliance Status				cos	R	WT		
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	245	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	巡		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

GOOD RET						
		OUT=not in compliance COS=corr				
		Compliance Status	cos	R	W	
	OUT	Caro rocc and comes			_	
28	0	Pasteurized eggs used where required	0	0	1	
29	0		0	0	_2	
30	0	Variance obtained for specialized processing methods	0	0	1	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1	
32	0	Plant food properly cooked for hot holding	0	0	Т	
33	0	Approved thawing methods used	0	0	7	
34	0	Thermometers provided and accurate	0	0	7	
	OUT Food Identification					
35	×	Food properly labeled; original container; required records available	0	0	ŀ	
	OUT	Prevention of Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	1	
37	0	Contamination prevented during food preparation, storage & display	0	0	ŀ	
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	'	
	OUT	Proper Use of Utensils			ī	
41	0	In-use utensils; properly stored	0	0		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0		0	0	г	
44		Gloves used properly	0	0		

spect	ion	R-repeat (violation of the same code provision)		
	OUT	Compliance Status	cos	R	WT
45	×	Food and norfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	羅	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	- 1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
OUT Administrative Items					
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ction report in a conspicuous manner. You have the right to request a hi n ten (10) days of the date of the 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

06/08/2022

06/08/2022

Date Signature of Environmental Health Specialist

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

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.) 6153405620 Please call (to sign-up for a class.

Date

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 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 (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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Equipment Temperature Description Temperature (Fahrenholder Fahrenho								
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	Food Francisco			•				
Decorption State of Food Temperature (Fanrenn			Mate of Free					
	Description		State of Food	Temperature (Fah	renhelt)			

Observed Violations
Total # 3 Repeated # 0
Repeated # 0
35:
45:
47:
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: SOUTH SIDE KITCHEN & PUB Establishment Number: 605260377	
Stabilarinant Number : 003200377	
Comments/Other Observations	
This violation was noticed during the last inspection; hand sink next to	2 door cooler now has hot/cold water under
ressure	
D:	
: 0: 1: 2: 3:	
2:	
3:	
4: This violation was noticed during the last inspection; low temp dishma	achine now @ 100 ppm chlorine
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o: 7.	
7. G	
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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 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					

Establishment Information