



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
86

Establishment Name SOUTH SIDE KITCHEN & PUB
Address 2190 NOLENSVILLE PK
City Nashville
Inspection Date 10/11/2022
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] 10/11/2022
Signature of Environmental Health Specialist [Signature] 10/11/2022

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**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)
Low temp dishmachine	Chlorine	50	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	37
Reach-in freezer	8
Walk-in cooler	35

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Cheese (prep cooler, top)	Cold Holding	41
Spinach (prep cooler, bottom)	Cold Holding	43
Cheese (prep cooler, top)	Cold Holding	46
Lettuce (prep cooler, top)	Cold Holding	44
Cooked chicken (prep cooler, top)	Cold Holding	45
Raw fish (Prep cooler, bottom)	Cold Holding	41
Queso (reach-in fridge)	Cold Holding	38
Cooked chicken (walk-in cooler)	Cold Holding	36
Cheese (walk-in cooler)	Cold Holding	37

**Observed Violations**

**Total # 6**

**Repeated # 0**

- 13: Raw beef stored above raw fish in prep cooler. CA: fish moved to top shelf
- 21: Cooked pasta in walk-in cooler dated 9/27/22. CA: PIC embargoed pasta 4#
- 36: Back door has gaps around edges, flies present in kitchen
- 37: Personal items (phones, drinks, etc.) stored on prep tables with food.
- 45: Cutting boards at prep tables have excessive cuts and are discolored
- 53: Floors, walls, ceilings in general are dirty throughout kitchen



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 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: No employees observed washing hands during inspection.
- 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: See source.
- 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.
- 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) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Cheese and lettuce recently prepped. Suggested ice to help cool foods down and keep them cool.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory in place for steak & eggs on menu
- 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:
- 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, sysco

Source Type: Source:

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**Additional Comments**