

Address

City

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit Remanent O Mobile

O Temporary O Seasonal

| U | |
|---|--|
| | |

SCORE

SOUTH SIDE KITCHEN & PUB Establishment Name

Type of Establishment

2190 NOLENSVILLE PK

Nashville Time in 11:48; AM AM / PM Time out 12:20; PM AM / PM

05/16/2024 Establishment # 605260377 Embargoed 0 Inspection Date

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary O Consultation/Other О3

Number of Seats 151 Risk Category Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IN, OUT, NA, NO) for e

| - 12 | ¥=in c | ompli | ance | | OUT=not in compliance NA=not applicable NO=not observe | ed | | 0 |
|------|-------------------|-------|------|----|---|-----|---|----|
| | Compliance Status | | | | | cos | R | WT |
| | IN | OUT | NA | NO | Supervision | | | |
| 1 | 盔 | 0 | | | Person in charge present, demonstrates knowledge, and performs duties | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Employee Health | | | |
| 2 | ЭK | 0 | | | Management and food employee awareness; reporting | 0 | 0 | |
| 3 | × | 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 | * | 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 | | | ood in good condition, safe, and unadulterated OO | | 5 | |
| 12 | 0 | 0 | × | 0 | Required records available: shell stock tags, parasite destruction | 0 | 0 | |
| | IN | OUT | | NO | Protection from Contamination | | | |
| 13 | × | 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 |

| | | | | | Compliance Status | cos | R | WT |
|----|----|-----|----------|-----|---|-----|---|----|
| | IN | оит | 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 | ۰ |
| | 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 | × | | Pasteurized foods used; prohibited foods not offered | 0 | 0 | 5 |
| | IN | OUT | NA | NO | Chemicals | | | |
| 25 | 0 | 0 | X | | Food additives: approved and properly used | 0 | 0 | 5 |
| 26 | 2 | 0 | | | Toxic substances properly identified, stored, used | 0 | 0 | 9 |
| | 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.

L PRACTICES

| | | | GOO | | |
|----|-----|--|-----|---|----|
| | | OUT=not in compliance COS=corr | | | |
| | | Compliance Status | COS | R | W |
| | OUT | | | | |
| 28 | 0 | Pasteurized eggs used where required | 0 | 0 | 1 |
| 29 | | Water and ice from approved source | 0 | 0 | |
| 30 | 0 | Variance obtained for specialized processing methods | 0 | 0 | ١, |
| | 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 | 0 | 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 | Г |
| 43 | 0 | Single-use/single-service articles; properly stored, used | 0 | 0 | r |
| 44 | 0 | Gloves used properly | 0 | 0 | |

| pect | | R-repeat (violation of the same code provision Compliance Status | cos | R | W |
|------|-----|--|------|----|-----|
| | OUT | Utensiis and Equipment | 1000 | | |
| 45 | H | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | 0 | 0 | 1 |
| 46 | 0 | Warewashing facilities, installed, maintained, used, test strips | 0 | 0 | 1 |
| 47 | 0 | Nonfood-contact surfaces clean | 0 | 0 | - |
| | 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 | • |
| 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 | 4 |
| | OUT | Administrative Items | | | |
| 55 | 0 | Current permit posted | 0 | 0 | T-6 |
| 56 | 0 | Most recent inspection posted | 0 | 0 | _ ` |
| | | Compliance Status | YES | NO | W |
| | | Non-Smokers Protection Act | | | |
| 57 | | Compliance with TN Non-Smoker Protection Act | - X | 0 | |
| 58 | | Tobacco products offered for sale | 0 | 0 | ١. |
| 59 | | If tobacco products are sold, NSPA survey completed | - 0 | 0 | |

ort in a conspicuous manner. You have the right to request a hi ten (10) days of the date of the

05/16/2024

Date Signature of Environmental Health Specialist

05/16/2024 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.

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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| 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. Smoking observed where smoking is prohibited by the Act. **Warewashing Info** **Warewashing Info** **Warewashing Info** **Equipment Temperature* Description* Temperature (Fahrenhing Description*) Temperature (Fahrenhing Description*) | NCDA C To be considered if | #F7 :- #M-11 | | | | | | |
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| Smoking observed where smoking is prohibited by the Act. Warewashing Info Maohine Name Sanitizer Type PPM Temperature (Fahrenh Equipment Temperature Description Temperature Food Temperature | Tents or awnings with removable sides or vents | s in non-enclosed areas are n | ot completely removed or | ropen. | | | | |
| Warewashing Info Machine Name Sanitizer Type PPM Temperature (Fahrenh Equipment Temperature Description Temperature (Fahrenh Food Temperature | Smoke from non-enclosed areas is infiltrating in | nto areas where smoking is p | rohibited. | | | | | |
| Equipment Temperature Description Food Temperature Sanitizer Type PPM Temperature (Fahrenh Temperature (| Smoking observed where smoking is prohibited | i by the Act. | | | | | | |
| Equipment Temperature Description Food Temperature Sanitizer Type PPM Temperature (Fahrenh Temperature (| | | | | | | | |
| Equipment Temperature Description Temperature (Fahrenholder Fahrenho | | | | | | | | |
| Food Temperature Temperature (Fahrenholder) | Machine Name | Sanitizer Type | PPM | Temperature (Fat | renhelt) | | | |
| Food Temperature Temperature (Fahrenheite Fahrenheite | | | | | | | | |
| Food Temperature Temperature (Fahrenholder) | | | | | | | | |
| Food Temperature Temperature (Fahrenholder) | Fauipment Temperature | | | | | | | |
| Food Temperature | | | | Temperature (Eab | renhelfi | | | |
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| | Food Francisco | | | • | | | | |
| Decorption State of Food Temperature (Fanrenn | | | Mate of Free | | | | | |
| | Description | | State of Food | Temperature (Fah | renhelt) | | | |
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| Observed Violations | |
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| epeated # () | |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



| Establishment Information |
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| Establishment Name: SOUTH SIDE KITCHEN & PUB |
| Establishment Number: 605260377 |
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| Comments/Other Observations |
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| 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: |
| 2. 3. |
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| 5: |
| 6: |
| 7: |
| 8: |
| 9: |
| 10: |
| 11: 12: |
| 12. 12 [.] |
| 14. |
| 15: |
| 16: |
| 17: 18: |
| 18: |
| 19: |
| 20: Cooked onions at 48°, coked mushrooms at 45°, tomatoes at 48°. Prep cooler middle top rail still holding foods above |
| 41° but all foods were placed on Time as a Public Health Control. Person In Charge stated that owner of cooler company is coming out to service cooler within the next 2weeks. Cooler and Time as a Public Health Control to be checked at next |
| inspection |
| 21: |
| 21: 22: |
| 23: |
| 24: |
| 23: 24: 25: 26: 27: 57: |
| 26: |
| 27. 67. |
| 57. 58: |
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| Additional Comments |
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| Establishment Name: SOUTH SIDE KITCHEN & PUB | | | | |
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| Establishment Number: 605260377 | | | | |
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| Comments/Other Observations (cont'd) | | | | |
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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 | | | | | |
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Establishment Information