



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
94

Establishment Name SOUTH SIDE KITCHEN & PUB
Address 2190 NOLENSVILLE PK
City Nashville
Inspection Date 05/08/2024
Risk Category 01
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, Compliance Status, 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.

ON FILE
Signature of Person In Charge
Date 05/08/2024
Signature of Environmental Health Specialist
Date 05/08/2024

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



**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	250	
Low temperature dishwasher	Cl	100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach in cooler server	39
Chest freezer	0
Reach in freezer back	-2
Reach in cooler 4door	37

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Home made ranch in Reach in cooler server	Cooling	51
Sour cream in Reach in cooler server	Cooling	44
Ranch in Reach in cooler server	Cold Holding	37
Cooked chicken in Reach in cooler 4door	Cold Holding	34
Pimento cheese in Reach in cooler 4door	Cold Holding	37
Cooked chicken in Reach in cooler 4door	Cooling	44
Pico in prep cooler meat	Cooling	45
Cold slaw in prep cooler meat	Cold Holding	39
Cooked pork belly in prep cooler meat	Cold Holding	39
Cheese sauce in steam table	Hot Holding	151
Cooked corn in prep table middle	Cold Holding	56
Cooked conions in prep cooler middle	Cold Holding	57
Cut tomatoes in prep cooler middle	Cold Holding	57
Cooked chicken in prep cooler middle	Cold Holding	58
Turkey in prep cooler middle	Cold Holding	59

**Observed Violations**

Total # 2

Repeated # 0

20: Prep cooler middle reading 56°. Cooked corn in prep cooler middle at 56°, cooked onions at 57°, sliced tomatoes at 57°, turkey at 59°, cooked mushrooms at 57°. Corrective action -All cooked tcs food were placed in cooler for around 11 am embargoed and all raw foods placed in cooler moved to Reach in cooler. Embargoed 20 lbs of food. Recheck of cooler within 10 days.

45: Shelves in Walk in cooler are heavily rusted



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**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2:
- 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:
- 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: (IN) All food received was in good condition and at the proper temperature.
- 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:
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooked chicken in Reach in cooler 4door cooling for 15 minutes at 44°F
- 18: Home made ranch in Reach in cooler server @51°F , cooling for 10 minutes.
- 18: Pico in prep cooler meat at 45° , cooling for 3hours, vegetables were cut from ambient temperature.
- 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: Time as a Public Health Control policy available and time sheet used
- 23: Consumer advisory on menu with indicators
- 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:	Off the dock
Source Type:	Food	Source:	Silkies
Source Type:	Food	Source:	Nicolettos

**Additional Comments**