

Address

Inspection Date

### TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit **SOUTH SIDE KITCHEN & PUB** Remanent O Mobile

Establishment Name Type of Establishment 2190 NOLENSVILLE PK

O Temporary O Seasonal

Nashville Time in 02:50 PM AM/PM Time out 04:25: PM AM/PM City

05/08/2024 Establishment # 605260377 Embargoed 20

O Follow-up Purpose of Inspection MRoutine O Complaint O Preliminary O Consultation/Other

Number of Seats 151 Risk Category О3 Follow-up Required 级 Yes O No

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

s (IN, OUT, NA, NO) for

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	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	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	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA		Proventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	េ	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X				Handwashing sinks properly supplied and accessible	0	0	2
	_	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			Food in good condition, safe, and unadulterated	0	0	5
12	_	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT		NO	Protection from Contamination			
13	黛	_	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	OUT	UT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods					
16		0	0	×	Proper cooking time and temperatures	0	0	5
17	0	0	0	X	Proper reheating procedures for hot holding	8 8		
	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		×	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	*
22		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	оит	NA	NO	Chemicals			
25		0	X		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

#### res to control the introduction of pathoge s, chemicals, and physical objects into foods.

L PRACTICES

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro rocc and crimes			
28	0	Pasteurized eggs used where required	0	0	١.
29	0	Water and ice from approved source	0	0	$\Box$
30	0	Variance obtained for specialized processing methods	0	0	
	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	г
33	Ō	Approved thawing methods used	O	Ō	Н
34	0	Thermometers provided and accurate	0	0	Т
	OUT	Food Identification	Ť	Ť	۰
35	0	Food properly labeled; original container; required records available	0	0	Γ
	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	Г
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	Т
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	ō	Utensils, equipment and linens; properly stored, dried, handled	0	ō	Т
43	0	Single-use/single-service articles; properly stored, used	0	0	Н
44	0	Gloves used properly	ŏ	Ŏ	Н

pecti		R-repeat (violation of the same code provision)  Compliance Status	cos	R	W
	OUT	Utensils and Equipment	-	-	
45	Early and perfeed contact surfaces cleanable properly decisioned		0	0	1
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	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	1
51 O		Toilet facilities: properly constructed, supplied, cleaned	0		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	0	Physical facilities installed, maintained, and clean	0	0	,
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
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	
	Tobacco products offered for sale		0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

ecent inspection report in a conspicuous manner. You have the right to request a hearing rega n (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

05/08/2024

Signature of Person In Charge

Date Signature of Environmental Health Specialist

05/08/2024 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 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 Low temperature dishwasher	Qa Cl	250 100						

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				
Cookedconions 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 # ()							
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							

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Number: 605260377

#### Comments/Other Observations

1: (IN): ANSI Certified Manager present.

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- 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.

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- 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.

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- 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:

### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*\*\*</sup>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.			
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Establishment Information

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Establishment Name: SOUTH SIDE KITCHEN & PUB

Establishment Number #: 605260377

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**