



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

82

Establishment Name: Sidelines Grill
Address: 232 Hutton Place, Suite 102
City: Ashland City
Inspection Date: 02/08/2024
Time in: 01:57 PM
Time out: 03:02 PM
Risk Category: 03
Number of Seats: 175

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. Public Health interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main sections: Compliance Status (Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination) and Compliance Status (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 sections: Compliance Status (Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils) and Compliance Status (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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge: [Signature] Date: 02/08/2024
Signature of Environmental Health Specialist: [Signature] Date: 02/08/2024

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

TENNESSEE DEPARTMENT OF HEALTH  
 DIVISION OF ENVIRONMENTAL HEALTH  
 FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Sidelines Grill  
 Establishment Number #: 605220141

**NPSA 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)
3 comp sink	Quat	400	
Dish machine	Cl	50	
Sani bucket		100	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Lowboy cooler	38
Rif 1	1

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Mashed potatoes	Hot Holding	170
Mac and cheese	Hot Holding	146
Raw fish	Cold Holding	40
Raw chicken	Cold Holding	40
Chili	Hot Holding	174
Chicken	Hot Holding	136
Raw shrimp	Cold Holding	39
Raw beef	Cold Holding	39
Raw hamburger	Cold Holding	39
Tomatoes	Cold Holding	38
Hard boiled eggs	Cold Holding	40
Lettuce	Cold Holding	38
Tomatoes	Cold Holding	35
Chicken wings wic	Cold Holding	43
Raw hamburger Wic	Cold Holding	44

## Observed Violations

Total # 7

Repeated # 0

- 11: Observed thawed vacuum sealed salmon in lowboy cooler ready for service. Cos by providing education on why the salmon must be opened during the thawing process. Embargoed 2lb.
- 13: Observed raw chicken that was stored above raw fish in cold holding unit. Cos by providing education on proper storage. Raw items were rearranged to the proper location.
- 20: Several tcs items in the wic were temped between 43° and 44°. After further investigation it was determined that the wic was in need of service. All tcs items were moved to working cold holding units until wic can be serviced.
- 34: Multiple cold holding units do not have thermometers.
- 37: Employee cellphone stored on prep surface where prep was actively happening.
- 39: Observed wiping cloth bucket stored on the floor in kitchen area.
- 45: Can opener has a build up of food debris recommend additional cleaning.



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Employee health policy posted.
- 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: Proper hand washing observed.
- 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 sources.
- 10: (NO): No food received during 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 cooking observed during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed during inspection.
- 19: See temperature logs.
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory provided.
- 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: Signs posted.
- 58: N/a

\*\*\*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.***

**Establishment Information**

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**Sources**

Source Type: Water Source: ACU

Source Type: Food Source: Reinhart

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**

Sidelinesgrillactn@gmail.com