



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
80

Establishment Name SOUTH SIDE KITCHEN & PUB
Address 2190 NOLENSVILLE PK
City Nashville
Inspection Date 04/19/2022
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. Public Health interventions are control measures to prevent illness or injury.

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. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit.

Signature of Person In Charge [Signature] Date 04/19/2022
Signature of Environmental Health Specialist [Signature] Date 04/19/2022

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)
Sanitizer bucket	QA	100	
Sanitizer bucket	QA	200	
L. Temp. Machine		0	

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Prep cooler	34
Prep cooler	36
Prep cooler	35
Freezer	-4

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Diced tomatoes top prep cooler	Cold Holding	48
Blue cheese top prep cooler	Cold Holding	60
Cut lettuce in prep cooler	Cold Holding	53
Mozzarella cheese top prep cooler	Cold Holding	42
Impossible burger top prep cooler	Cold Holding	40
Cut tomatoes top prep cooler	Cold Holding	42
Cooked chicken top prep cooler	Cold Holding	43
Raw fish in prep cooler	Cold Holding	39
Nacho cheese in steam table	Hot Holding	136
Turkey chili in steam table	Hot Holding	135
Half and half In refrigerator	Cold Holding	39
Chicken wings in walk-in cooler	Cold Holding	37
Cooked chicken in walk-in cooler	Cold Holding	37

## Observed Violations

Total # 11

Repeated # 0

- 8: No cold water available at the hand sink by 2 door cooler. CA: talk to the pic recheck will be made within 10 days.
- 14: Low temp dishmachine @ 0ppm chlorine. CA: PIC advised to sanitize dishes in 3 compartment sink, maintenance is being called
- 20: Blue cheese @ 60 F, sliced tomatoes @ 48F and lettuce @ 53 in prep cooler. Blue cheese was discarded 0.5 lbs. others food moved to walk-in cooler
- 21: Tcs food stored more than 24 hours in prep cooler without date mark. CA: tcs foods date marked during inspection.
- 26: Spray bottle hanging on rack above cloth napkins. CA: spray bottle was moved during inspection.
- 26: Caught drops, and medicines stored on shelf with food and above food. CA: removed of shelves during inspection.
- 26: Baby powder stored with food in the storage area. CA: baby powder moved to another area.
- 35: Containers with bulk food unlabeled in the storage.
- 45: Cutting board on pc with too many and deep cuts
- 45: Door gasket on chest freezer lid broken.
- 47: Can opener dirty with old food debris.



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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.
- 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.
- 13: (IN) All raw animal food is separated and protected as required.
- 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: Proper hot holding temperatures were observed (=135 F)
- 22: (NA) No food held under time as a public health control.
- 23: Proper consumer advisory on menu.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 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: No

\*\*\*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, Creation Garden, Sysco

Source Type: Water Source: City

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**