



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
96

Establishment Name: Sidelines Grill
Address: 232 Hutton Place, Suite 102
City: Ashland City
Inspection Date: 02/14/2024
Establishment #: 605220141
Embargoed: 0
Purpose of Inspection: Routine
Risk Category: 01
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 columns: Compliance Status (IN, OUT, NA, NO) and COS, R, WT. Rows include 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, and 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
OUT=not in compliance
COS=corrected on-site during inspection
R=repeat (violation of the same code provision)

Table with 2 main columns: Compliance Status (OUT) and COS, R, WT. Rows include 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, and Compliance Status (YES, NO, WT).

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: 02/14/2024
Signature of Environmental Health Specialist: [Signature] Date: 02/14/2024

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

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)

Equipment Temperature

Description	Temperature (Fahrenheit)
Wic	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw steak	Cold Holding	39
Meatloaf	Cold Holding	37
Rice	Cold Holding	39
Brisket wic	Cold Holding	44
White beans wic	Cold Holding	48
Raw beef wic	Cold Holding	44
Chicken wings wic	Cold Holding	44
Noodles wic	Cold Holding	44
Meatloaf wic	Cold Holding	44
Green beans wic	Cold Holding	44

Observed Violations

Total # 4

Repeated # 0

- 34: Multiple cold holding units do not have thermometers.
- 37: Employee cellphone stored on prep surface were 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.



Establishment Information

Establishment Name: Sidelines Grill

Establishment Number : 605220141

Comments/Other Observations

- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:
- 8:
- 9:
- 10:
- 11: Item corrected salmon is individually wrapped in saran wrap.
- 12:
- 13: Item corrected.
- 14:
- 15:
- 16:
- 17:
- 18:
- 19:
- 20: Items corrected. The temperatures in wic were slightly elevated due to back to back deliveries for food.
- 21:
- 22:
- 23:
- 24:
- 25:
- 26:
- 27:
- 57:
- 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.

Establishment Information

Establishment Name: Sidelines Grill

Establishment Number : 605220141

Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

Establishment Information

Establishment Name: Sidelines Grill

Establishment Number #: 605220141

Sources

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments