Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection, or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

**COMPLIANCE**

- **Employee Health**
  - Designated PIC, demonstration of knowledge and PIC duties
    - 2-103.11
    - 2-102.11
    - 2-103.11

- **Good Hygienic Practices**
  - Eating, handling, drinking or tobacco use
    - 2-401.11
  - Discharges from eyes, nose, or mouth
    - 2-401.12

- **Control of Hands as a Vehicle of Contamination**
  - Clean condition, cleaning procedure, when to wash, and when to wash
    - 2-301.11-12
    - 2-301.14-15
  - Bare hand contact with ready-to-eat foods
    - 3-301.11

- **Approved Source**
  - Food obtained from approved source
    - 3-201.11-17
  - Receiving temperature / condition
    - 3-202.11-19
  - Records: shelf life dates, parasite destruction, required HACCP plan
    - 3-202.18
    - 3-203.12
    - 3-402.11-12

- **Protection from Contamination**
  - Food segregated, separated and protected
    - 3-302.11
  - Food contact surfaces cleaned & sanitized; cleaning frequency
    - 4-501.11A
    - 4-602.11
  - Food display, consumer self-service, returned food / re-service of food
    - 3-306.11-14
  - Preventing contamination from equipment
    - 3-304.11
  - Discarding / second-serve of unsafe food
    - 3-701.11

**Potential Hazards and Interventions**

- Proper cooking, time and temperature
  - 3-401.11-13
  - Reheating for hot holding
    - 3-403.11
  - Cooling
    - 3-501.14
  - Parasite destruction
    - 3-402.11
  - Hot holding
    - 3-501.16
  - Cold holding
    - 3-501.16
  - Date marking and disposition
    - 3-501.17
    - 3-501.18
  - Time as a public health control (procedures / records)
    - 3-501.19

**Consumer Advisory**

- Consumer advisory for raw or undercooked food
  - 3-603.11

**Highly Susceptible Populations**

- Pasteurized foods used, prohibited foods not offered
  - 3-501.11

**Chemical**

- Toxic substances properly identified, stored and used
  - 7-1, 7-2, 7-3
  - Additives / approved, unapproved
    - 3-202.12
    - 3-202.14

**Conformance with Approved Procedures**

- Compliance with HACCP plan, variance / specialized process
  - IN = In Compliance
  - OUT = Not In Compliance
  - N/A = Not applicable
  - COS = Corrected on Site
  - R = Repeat
  - N/O = Not Observed
FOOD ESTABLISHMENT INSPECTION REPORT

NAME: Southside Bar & Grill
ADDRESS: 110 W. Main St.
CITY: Bowling Green

CRITICAL ITEMS

<table>
<thead>
<tr>
<th>CODE REF.</th>
<th>DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</th>
</tr>
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<tbody>
<tr>
<td></td>
<td>improper use of gloves - you must wash your hands before putting on gloves at changing gloves. Do not touch raw food/meat with gloves that touched broken</td>
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NON-CRITICAL ITEMS

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</thead>
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<td>towels, sponges may not be used in washing, green scrub brushes may be used. No towels indrying</td>
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EDUCATION PROVIDED OR COMMENTS