



## Establishment Number #: 605313293

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)
Low temp machine	CI	100	
3 comp sink	QA		

Description	Temperature ( Fahrenheit)
Walk in cooler	39
Walk in freezer	-4
Reach in cooler	38
Prep cooler	38

Description	State of Food	Temperature ( Fahrenheit)
Raw pork in walk in cooler	Cold Holding	39
Cut melon in walk in cooler	Cold Holding	39
Raw beef in walk in cooler	Cold Holding	38
Sweet potatoes in prep cooler	Cold Holding	38
Raw beef in reach in cooler	Cold Holding	41
Raw pork in prep cooler 2	Cold Holding	36
Cooked shrimp in prep cooler	Cold Holding	39

**Observed Violations**

Total # 1

Repeated # 0

36: Observed excessive amount of fruit flies in dish area.

TENNESSEE DEPARTMENT OF HEALTH  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD INSPECTION DATA



**Establishment Information**

Establishment Name: Ellington's Kitchen

Establishment Number : 605313293

**Comments/Other Observations**

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 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: Observed great hand washing practice.
- 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:
- 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.
- 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) 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: (NO) TCS food is not being held hot during inspection.
- 20:
- 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: Verified.
- 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: HACCP followed and up to date.
- 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**

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**Comments/Other Observations (cont'd)****Additional Comments (cont'd)*****See last page for additional comments.***



<b>Establishment Information</b>
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Establishment Number #:	605313293
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<b>Sources</b>
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Source Type:	Food
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Source: Sysco, US Food

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

**Additional Comments**