TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									DN REPORT	SCORE					
Esta	bist	imen	t Nar		Ellington's	s Kitchen						_				Fermer's Market Food Unit W Permanent O Mobile	8			
				401 Union Street O Temporary O Seasonal																
City				j	Nashville		Time in	06	6:0	0 F	PM	A	M/P	M Tir	me ou	t 07:10; PM AM / PM				
Inso	ectic	n Da	te		12/14/2	023 _{Establi}	shment # 60531329	3			Emba	race	d 2	2.5						
			spect		Routine	O Follow-u					elimin		-) Cor	sultation/Other				
		egon			01	822	03			04		,					Number of S	aate	14	4
Nar	Cer	-	isk i	acto	ors are food p	preparation pr	actices and employee		vior	8 m				repo	ortec	to the Centers for Disease Control an	d Prevent		_	
				as c	ontributing fa									_		control measures to prevent illness or	r injury.			
		(11	rk de	lgnet	ed compliance s		ODBORNE ILLNESS RI (HO) for each numbered iter									INTERVENTIONS ach liam as applicable. Deduct points for categor	y or subcate	gory.)	1	
IN	⊧in c	mpii	ance			siance NA=not a					S=cor	recter	d on-s	ite duri	ng ins	pection R=repeat (violation of the same				
_		0107	NA	110	Co	mpliance Sta		cos	R	WT		_				Compliance Status Cooking and Reheating of Time/Tempe		cos	R	WT
			NA	NO	Person in charg	Supervis	nstrates knowledge, and					IN	OUT	NA	NO	Control For Safety (TCS) Foods				
1	×	0			performs duties		÷ ·	0	0	5		0	0			Proper cooking time and temperatures		8	0	5
2	Ň		NA		Management ar	Employee nd food employee	e awareness; reporting	0			17		0			Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and	Time as	0	0	
	黨	0			Proper use of re	estriction and exc	lusion	0	0	5		IN	OUT	NA	NO	a Public Health Control				
	_		NA			Good Hygienic						0	0	0		Proper cooling time and temperature		0	8	
	훐					asting, drinking, o om eyes, nose, a		6	0	5	20		0 実		24	Proper hot holding temperatures Proper cold holding temperatures		0	0	
	IN	OUT	NA	NO	Preve	nting Contami	nation by Hands					黨			0	Proper date marking and disposition		0	0	ə
6	8	0 減	~			d properly washe ontact with ready	ed -to-eat foods or approved	0	-	5	22	0	0	8	0	Time as a public health control: procedures and	d records	0	0	
	2		0	0	alternate proces	dures followed			0	-			OUT	NA	NO	Consumer Advisory			_	
8	N IN	our	NA		Handwashing s	Approved 2	plied and accessible	0	0	2	23	\times	0	0		Consumer advisory provided for raw and under food	rcooked	0	0	4
		0				from approved so			0			IN	OUT	NA	NO	Highly Susceptible Populations)		_	
10	2	8	0			at proper tempera ondition, safe, an		8	8	5	24	0	0	88		Pasteurized foods used; prohibited foods not of	ffered	0	0	5
	12	0	0	0	Required record destruction	ds available: shel	l stock tags, parasite	0	0			IN	OUT	NA	NO	Chemicais				
			NA	NO		tection from C	ontamination				25	0	0	22		Food additives: approved and properly used		0	0	5
	<u>。</u> 家	<u>8</u>	00		Food separated	and protected urfaces: cleaned	and capitized	8	0	4	26	<u>R</u>	O OUT	NA		Toxic substances properly identified, stored, us Conformance with Approved Proced		õ	0	÷
		0	-				d, returned food not re-	6	0	2	27	0	0	22	ni v	Compliance with variance, specialized process,		0	0	5
15	~	•			served			<u> </u>	U	•	21	0	<u> </u>	~		HACCP plan		<u> </u>	~	
				Goo	d Retail Prac	tices are prev	rentive measures to co								gens	, chemicals, and physical objects into	foods.			
				00	not in compliant	ce	COS=corre				L PR		1CE	5		R-repeat (violation of the same code	provision)			
	_	0.117			Co	mpliance Stat	tus		R							Compliance Status		COS	R	WT
2	_	OUT	Past	urize	d eggs used wh	fe Feed and We ere required	ator .	0	0	1	4		UT K	ood ar	nd no	Utensils and Equipment nfood-contact surfaces cleanable, properly desi	gned,			
2	_	0	Wate	r and	ice from approv		a mathada	0	0	2	4	1	× 0	onstru	cted,	and used	-	<u> </u>	0	1
3	-	OUT				Temperature C				-	46		_	Varew	ashin	g facilities, installed, maintained, used, test strip	×5	0	٥	1
3	1	0			ling methods us	sed; adequate eq	uipment for temperature	0	0	2	47	_	_	lonfoo	d-con	tact surfaces clean		0	0	1
3	2	0	contr Plant		properly cooked	for hot holding		0	0	1	48		UT D ⊦	lot and	f cold	Physical Facilities water available; adequate pressure		0	0	2
3	3	0	Appr	oved	thawing method	s used		0	0	1	45		ΟF	Numbir	ng ins	talled; proper backflow devices		0	0	2
3	_	X OUT		nome	ters provided an	nd accurate od identificati		0	0	1	50	_	-			waste water properly disposed s: properly constructed, supplied, cleaned			00	2
3	_	0		0000			quired records available	0	0	1	52	_				use properly disposed; facilities maintained		ŏ	0	1
-		OUT		prop		n of Food Cont	-	Ľ			53		-	-		ities installed, maintained, and clean			0	1
3	_		Insec	ts, ro	dents, and anim			0	0	2	54	-+				ntilation and lighting; designated areas used		0	0	1
3	7	0	Cont	amina	tion prevented	during food prepa	ration, storage & display	0	0	1		+-	UT	,		Administrative items		- 1		
3	_				leanliness			0	0	1	55		_		-	nit posted		0	0	0
3	_				ths; properly use uits and vegetal			8	0		56		0 IN	/lost re	cent	Compliance Status		O		WT
-	-	OUT			Pro	per Use of Ute	nsils	-								Non-Smokers Protection Act				
4					sils; properly st		and diad banded		8		57					with TN Non-Smoker Protection Act		8	읽	
4	_					nens; property sto articles; property	ored, dried, handled stored, used	8	8	1	53	H				ducts offered for sale oducts are sold, NSPA survey completed		8		0
	4				ed properly				ŏ		_									
																Repeated violation of an identical risk factor may re e. You are required to post the food service establish				

ost recent inspection report in a conspicuous manner. You have the right to request a hearing reg 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ith the Commissioner within ten (10) days of the date of this ort. T.C.A. se

Signature of Person In Charge

Date Signature of Health Envir

Specialist

12/14/2023

Date

RDA 629

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ***
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 Interpretation of the second of the PH-2267 (Rev. 6-15)

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ellington's Kitchen Establishment Number #: 605313293

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 (Fahrenhelt)
three compartment sink Low temp washer	Quarternary Chlorine	200 50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Line cooler 1	41
Line cooler 2	38
Pastry reach-in freezer	10
Baker reach-in cooler	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Bacon in Line cooler 1	Cold Holding	41
HaMburger in line cooler 2	Cold Holding	36
Sliced tomatoes in mid line reach-in cooler	Cold Holding	43
Sliced cherry tomatoes in open top cooler	Cold Holding	52
Shrimp in lowboy cooler	Cold Holding	36
Shrimp in walk-in cooler	Cold Holding	36

Observed Violations

Total # 8

Repeated # ()

7: Observed salad garnished with bare hands; Corrective Action: embargoed, trained employee

13: Observed raw bacon, shrimp stored over reasy to eat foods in walk-in cooler; Corrective Action: rearranged product

20: Sliced toms prepped at 5 PM held in counter top cooler at 52 F; Corrective Action: replaced lid on cooler to cool

34: No thermometer in mid line reach-in cooler

42: Observed employee pull clean dishes from washer and immediately begin drying with a cloth

45: Observed cardboard on storage rack supporting bulk ingredients

53: Observed stained ceiling tiles and excessively dusty, ill fitting vent in dish storage area; stained and damaged tiles in dish area

53: Excessive ice build up in walk-in freezer

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Establishment Information

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Establishment Number : 605313293

Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 2: An employee health policy is present.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee drinking from an approved container which is stored properly.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed proper handwashing technique
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: See source info
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 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 food cooked from raw during inspection
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: (NO) TCS food is not being held hot during inspection.
- 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 posted
- 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:

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.

Establishment Information

Establishment Name: Ellington's Kitchen

Establishment Number : 605313293

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

Establishment Information

Establishment Name: Ellington's Kitchen Establishment Number #. 605313293

Sources			
Source Type:	Food	Source:	Creation gardens, inland seafood,
Source Type:		Source:	

Additional Comments

Establishment is not currently vacuum sealing product on site. Spoke with person in charge about maintaining temperature and calibration logs if reduced oxygen packaging begins again.