# **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 <sub>Establi</sub>	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		<b>0</b> 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

#### 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): 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.