



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
82

Establishment Name: Ellington's Kitchen
Address: 401 Union Street
City: Nashville
Time in: 06:00 PM
Time out: 07:10 PM
Inspection Date: 12/14/2023
Establishment #: 605313293
Embargoed: 2.5
Purpose of Inspection: Routine
Risk Category: 03
Follow-up Required: Yes
Number of Seats: 144

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 and Compliance Status. 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, and Chemicals.

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

GOOD RETAIL PRACTICES

Table with 2 main columns: Compliance Status and Compliance Status. 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, and Non-Smokers Protection Act.

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: 12/14/2023
Signature of Environmental Health Specialist: [Signature] Date: 12/14/2023

Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice

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 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
three compartment sink	Quaternary	200	
Low temp washer	Chlorine	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 # 0

- 7: Observed salad garnished with bare hands; Corrective Action: embargoed, trained employee
- 13: Observed raw bacon, shrimp stored over ready 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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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.

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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Sources

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

Source Type: Source:

Source Type: Source:

Source Type: Source:

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.