TENNESSEE DEPARTMENT OF HEALTH

					FOOD SERVICE EST	ABL	ISI	IMI	EN	T II	NSF	PEC	TI	ON REPORT SC	ORE		
Ellington's Kitchen											O Farmer's Market Food Unit	F	1				
	iress				401 Union Street					Тур	pe of E	Establi	ishme	O Temporary O Seasonal		J	
City						e in 0'	7:1	.0 F	PM	A	M/P	и ты	me o	ut 07:20; PM AM / PM			
		_			12/14/2023 Establishment # 605313					_			110 01				
		n Da									_{id} 0						
Puŋ	pose	of In	spect	tion	O Routine	lint		O Pr	elimir	hary		C	Cor	nsultation/Other		1.4	
Risi	(Cat	legon			O1 X2 O3 ors are food preparation practices and employ	an bab		04	-	-	nonh			up Required O Yes 🕱 No Number o			.4
				as c	ontributing factors in foodborne illness outbre	aks. F	ubli	c He	alth	Inte	rven	tions	are	control measures to prevent illness or injury.			
					FOODBORNE ILLNESS ted compliance status (IK, OUT, KA, NO) for each numbered												
IN	⊨in c	ompli			OUT=not in compliance NA=not applicable NO=not obs		The section of the							pection R*repeat (violation of the same code prov		•/	
	_			_	Compliance Status		R	WT		_			_	Compliance Status		R	WT
	-		NA	NO	Supervisien			_		IN	OUT	NA	NO	Cooking and Roheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5		凝		0		Proper cooking time and temperatures	0	8	5
2	N X		NA	NO	Employee Health Management and food employee awareness; reporting	0	0		17	8	0	0	0	Proper reheating procedures for hot holding Cooling and Holding, Date Marking, and Time a	_	0	<u> </u>
3	×	0	1		Proper use of restriction and exclusion	0	0	5		IN	OUT	NA	NO	a Public Health Control	1		
	_	_	NA		Good Hygienic Practices		-			×	0	0		Proper cooling time and temperature		0	\square
4	XX	0			Proper eating, tasting, drinking, or tobacco use No discharge from eyes, nose, and mouth	8	0	5		Š	8	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	
			NA		Preventing Contamination by Hands Hands clean and properly washed		0			1				Proper date marking and disposition		-	Ĩ
7	×	ŏ	0	ŏ	No bare hand contact with ready-to-eat foods or approve		ō	5	22	8	0	0	-	Time as a public health control: procedures and records	0	0	
8	20	0		_	alternate procedures followed Handwashing sinks properly supplied and accessible		0	2	23	IN X	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and undercocked	0	0	
9	IN 宸		NA	_	Approved Source Food obtained from approved source		0		E Co	IN	OUT		NO	food Highly Susceptible Populations	1°	<u> </u>	-
10	1	0	0		Food received at proper temperature	0	0		24		0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
11 12	<u>実</u>	0	0	0	Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	E.	IN	OUT		-		Ť	Ŭ	
12			NA	-	destruction	0	0		25	28			NO	Chemicals Food additives: approved and properly used		ю	
	X	0	0		Food separated and protected	_	0		26	×	0			Toxic substances properly identified, stored, used	0	ŏ	5
	_		0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-	0	+			IN	-	NA	NO Conformance with Approved Procedures Compliance with variance, specialized process, and		-		
15	2	0	served O O 2 27 X O O Comprance with variance, specialized process, and HACCP plan			0	0	5									
				Goo	d Retail Practices are preventive measures to	contro	d the	e intr	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
						GO	DD R	ETA	IL PR	LACT	TICE	5					
				00	T=not in compliance COS=c Compliance Status	orrected o	m-site							R-repeat (violation of the same code provision Compliance Status			WT
		OUT	_		Safe Food and Water					0	TUK			Utensiis and Equipment			WI
	8 9				ed eggs used where required fice from approved source		8		4	5 3				nfood-contact surfaces cleanable, properly designed, and used	0	0	1
3	0		Varia		obtained for specialized processing methods Food Temperature Control	Ŏ	Ő	Ĩ	4	6	-			g facilities, installed, maintained, used, test strips	0	0	1
	1	0	_	er coo	oling methods used; adequate equipment for temperature	0	0	2	4	7	0 1	lonfoo	d-cor	tact surfaces clean	0	0	1
		•	contr		properly cooked for hot holding	-	0			_	UT O⊢	lot ond	f cold	Physical Facilities			-
	2				thawing methods used	8				_				stalled; proper backflow devices		8	2
3	4	X OUT		mome	eters provided and accurate Food Identification	0	0	1						waste water properly disposed s: properly constructed, supplied, cleaned	0	0	2
3	5		_	i oroo	erly labeled; original container; required records available	0	0	1		_				use properly disposed; facilities maintained	10	ŏ	1
-	-	OUT			Prevention of Food Contamination	-	-				-	-	·	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	cts, ro	idents, and animals not present	0	0	2	5	4	0 A	dequa	ite ve	ntilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	ation prevented during food preparation, storage & display	0	0	1		c	тих			Administrative Items			
_	8	-			cleanliness	0	0	1		_				nit posted	0	0	0
_	9				hths; properly used and stored ruits and vegetables		0		ľ	6	0 1	nost re	cent	Compliance Status		O NO	WT
		OUT			Proper Use of Utensils			<u> </u>						Non-Smokers Protection Act			
_	1 2				nsils; properly stored equipment and linens; properly stored, dried, handled		8		5	7 8				with TN Non-Smoker Protection Act ducts offered for sale	8	8	0
4	34	0	Sing	le-use	a/single-service articles; properly stored, used ed properly	0	ŝ	1	5	9				oducts are sold, NSPA survey completed	Ō	ŏ	
					ations of risk factor items within ten (10) days may result in sur		-		servic	0 est	ablishe	ment pa	ermit.	Repeated violation of an identical risk factor may result in rev	ocation	of you	ur food
					and the second s									the second	A 10 10 10 10 10 10 10 10 10 10 10 10 10		

ost the food service establishment permit in a conspicuous ith the Commissioner within ten (10) days of the date of this nit. Items id nt pe ed as o ing i In hazards shall be com mer and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing reg ort. T.C.A. sections 68-14-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ding this r

	12/14/2023	Fal
Signature of Person In Charge	Date	Signature of E

12/14/2023

Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
1172207 (1007. 0-10)	Please call () 6153405620	to sign-up for a class.	1000000

nvironmenta

Specialist

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 (Fahrenheit)		
			l		

Equipment Temperature	
Description	Temperature (Fahrenheit)

Description	State of Food	Temperature (Fahrenheit

otal # 4 epeated # 0 4: 2: 5:	Observed Violations		
epeated # 0 4: 2: 5:	Total # 4		
4: 2: 5:	Repeated # ()		
2: 5:			
5:	0 4 .		
5: 3:	42:		
3:	45:		
	53:		

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Establishment Information

Establishment Name: Ellington's Kitchen Establishment Number: 605313293

comments/Other Observations	

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

Establishment Name: Ellington's Kitchen

Establishment Number : 605313293

Comments/Other Observations (cont'd)

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

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Additional Comments