

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Type of Establishment

Remanent O Mobile

Nashville City

Ellington's Bar

401 Union Street

Time in 05:45 PM AM/PM Time out 05:55: PM AM/PM

O Temporary O Seasonal

01/26/2023 Establishment # 605313292

Embargoed 0

级 Yes O No

Inspection Date

O Preliminary O Consultation/Other

O Follow-up Purpose of Inspection **K**Routine O Complaint Risk Category О3 Follow-up Required

SCORE

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

12	IN-in compliance			OUT=not in compliance NA=not applicable NO=not observe		ed		O\$=co	
	Compliance Status					cos	R	WT	
	IN	OUT	NA	NO	Supervision				
1	邕	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 17
	IN		NA	NO	Employee Health				17
2	- DAG	0			Management and food employee awareness; reporting	0	0	Ι.	1 🖂
3	寒	0			Proper use of restriction and exclusion	0	0	5	ш
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	0	286		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	18 19 20 21
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20
	IN	OUT	NA	NO	Proventing Contamination by Hands	Preventing Contamination by Hands		21	
6	黨	0		0	Hands clean and properly washed	0	0		22
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-
8	×	0			fandwashing sinks properly supplied and accessible		0	2	23
	IN	OUT	NA	NO	Approved Source] [23
9	黨	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0	1	24
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination				25 26
13	黛	0	0		Food separated and protected	0	0	4	26
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5	
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	×	0	Proper cooking time and temperatures	0	0	5
17	0	0	200	0	Proper reheating procedures for hot holding	0	0	
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	×	0	Proper cooling time and temperature	0	0	
19	0	0	文	0	Proper hot holding temperatures	0	0	
20	24	0	0		Proper cold holding temperatures	0	0	5
21	0	26	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	菜	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge s, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT	Caro rocc and comes	_		_
28	0	Pasteurized eggs used where required	0	0	1
29	0		0	0	12
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control		_	
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	1
33	0	Approved thawing methods used	0	0	,
34	0	Thermometers provided and accurate	0	0	Ī
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	,
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	:
37	0	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	r
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	ļ .
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Γ.
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	,
43	0		0	0	r
44		Gloves used properly	0	0	

pecti	on	R-repeat (violation of the same code provision		_	
		Compliance Status	COS	R	W
	OUT	Utensiis and Equipment			
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	_
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	
47	0	Nonfood-contact surfaces clean	0	0	
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	- :
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- :
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items			Ī
55	0	Current permit posted	0	0	
56	0	Most recent inspection posted	0	0	'
		Compliance Status	YES	NO	٧
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- X	0	
58		Tobacco products offered for sale	0	0	١.
59		If tobacco products are sold, NSPA survey completed	0	0	

You have the right to request a h in (10) days of the date of the

01/26/2023

01/26/2023

Signature of Person In Charge

Date Signature of Environmental Health S

Date

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 6153405620 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	Ellington's Bar						
Establishment Number	= [605313292						

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)						
Chemical dish machine	Chlorine	100							

Equipment Temperature								
Description	Temperature (Fahrenheit)							
Cooler	38							

Food Temperature							
Description	State of Food	Temperature (Fahrenheit)					
Egg whites in cooler	Cold Holding	41					

Observed Violations							
Total # 2							
Repeated # ()							
4: Observed employee actively drinking in bar area							
Corrective action: employee was trained							
21: Observed egg white dated 1/15/23, today is 1/26/23							
Corrective action: embargo 1 lb							
Corrective action. embargo 1 ib							

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Ellington's Bar Establishment Number: 605313292

Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

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- 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.

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- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.A.) No cooked food is cooled, prepares no TCS food from ambient temperature ingredients that require cooling, does not receive raw eggs, shellstock, or milk.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: See temp log
- 22: (NA) No food held under time as a public health control.
- 23: Posted on menus
- 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:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

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

	Establishment Information	
Comments/Other Observations (cont'd) Additional Comments (cont'd)	Establishment Name: Ellington's Bar	
Additional Comments (cont'd)	Establishment Number: 605313292	
Additional Comments (cont'd)		
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	Additional Comments (contists	
See last page for additional comments.		
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Establishment Information									
Establishment Name: Ellington's Bar									
Establishment Number # 605313292									
Sources									
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Source Type:	Source:								
Additional Comments									