TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

A DECEMBER						FOOD SE	RVICE ESTA	BL	ISH	IME	N		ISF	PEC	TI	ON REPORT	SCO	RE		
Ş		14	and a state														1 (ſ	
Esta	bīst	hmen	t Nar	ne	Ellington's I	Bar						Turn	o of F	Establi	e la mo	C Farmer's Market Food Unit @ Permanent O Mobile	10			
Add	ress				401 Union S	Street						ιyμ	eoit	-51001	SHIIR	O Temporary O Seasonal				
City					Nashville		Time in	05	5:5	5 F	M	A	/ PI	иты	me o	ut 06:00; PM AM / PM				
	ectic	on Da	rte		01/26/20	23 Establishme	nt# 60531329					-								
Purp	ose	of In	spec		ORoutine	御 Follow-up	O Complaint			- O Pr			_) Cor	nsultation/Other				
Risk	Cat	egor	,		篇1	02	03			04				Fc	low-	-up Required O Yes 質 No	Number of S	ieats		
																d to the Centers for Disease Cont control measures to prevent illn		tion		
						FOODB	ORNE ILLNESS RI	SK F	ACT	ORS	AND	PUI	BLIC	HEA	LTH	INTERVENTIONS				
IN	in c	(C) ompli		elgne		ince NA=not applica		ed		co						such item as applicable. Deduct points for spection R=repeat (violation of the	e same code provisio	on)		
-	114	our	NA	100		pliance Status		cos	R	WT						Compliance Status Cooking and Reheating of Time		cos	R	WT
\rightarrow	-	001	NM	NO		Supervision present, demonstrat	es knowledge, and	0	0			IN	OUT	NA	NO	Control For Safety (TCS)				
			NA	NO	performs duties	Employee Heat	th			5	16 17	0	00	Š	-	Proper cooking time and temperatures Proper reheating procedures for hot hol	ding	00	8	5
2	X	0			Management and	food employee awa	reness; reporting	-	0	5	Ť	IN	оит	NA	NO	Ceeling and Heiding, Date Markin		_		
_		0	NA	NO		triction and exclusion od Hygionic Prac		0	0	-	18	0	0			Public Health Cont Proper cooling time and temperature	ol	0		
4	1	0	nen.	0	Proper eating, tas	ting, drinking, or toba	acco use	0	0	5	19	0	0	室		Proper hot holding temperatures		0	0	
	SK IN		NA			n eyes, nose, and m ting Contaminatio		0	0	-		20	00		0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
_					Hands clean and No bare hand con		t foods or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedu	res and records	0	0	
	邕	0	0	0	alternate procedu			0	0	2		IN		NA	NO	Consumer Advisory Consumer advisory provided for raw an				
	IN	OUT	NA	NO		Approved Sourc	and accessible			_	23	×	0	0		food		0	٥	4
			0	2		m approved source proper temperature		0				IN	OUT	NA	NO				0	
11	_		~	-		dition, safe, and una available: shell stoci		0	0	5	24	0	0			Pasteurized foods used; prohibited food	s not onered	0	9	•
		0	X	0	destruction	ction from Conta		0	0		25	IN O	OUT		NO		end	0		
13	2	0	0	no	Food separated a	nd protected		_	0	4	26	×	0		·	Food additives: approved and properly of Toxic substances properly identified, sto	ored, used	0	ŏ	5
14 15	<u>家</u> 夏	0	0			aces: cleaned and s of unsafe food, retu		0	0 0	5	27	IN O	OUT	NA	NO	Conformance with Approved Compliance with variance, specialized p		0	0	
	IS A C Served Served A HACCP plan																			
				God	d Retail Practi	ces are preventi	ve measures to c						-		gens	s, chemicals, and physical object	s into foods.			
				00	T=not in compliance		COS=com	ected o	n-site				IGR	5		R-repeat (violation of the sar				
_		OUT				pliance Status Food and Water		COS	R	WT		0	UT			Compliance Status Utensils and Equipment		COS	R	WT
2					ed eggs used when d ice from approved			8	8		45	5 (onfood-contact surfaces cleanable, prope and used	rly designed,	0	0	1
3	0	0			obtained for special	fized processing met		ŏ	ŏ	1	4	5 6	-			g facilities, installed, maintained, used, to	est strips	0	0	1
		OUT	Prop	er co		d; adequate equipme				-	47	, ,				ntact surfaces clean		0	0	1
3		0	cont	lo				0	0	2			UT		e e e l e	Physical Facilities			~	
3					properly cooked for thawing methods u			8	0 0		41					d water available; adequate pressure stalled; proper backflow devices		0	8	2
3	-	0 OUT	Ther	mom	eters provided and	accurate d identification		0	0	1	50	_	-			d waste water properly disposed es: properly constructed, supplied, cleane	d		00	2
3	_		Food	prop		al container; required	d records available	0	0	1	52	_				use properly disposed; facilities maintain		ŏ	0	1
		OUT				of Feed Contamin				_	53	5 0		-		ilities installed, maintained, and clean			0	1
3	6	0	Inse	ts, ro	odents, and animals	s not present		0	0	2	54	• •	ο Α	dequa	ite ve	entilation and lighting; designated areas u	sed	0	0	1
3	7	0	Cont	amin	ation prevented dur	ring food preparation	, storage & display	0	0	1		0	UT			Administrative items				
3		-	-		cleanliness ths: properly used	and stored		0	0	1	55 56					mit posted inspection posted		0	0	0
4	0	0	Was		ruits and vegetable	35		ŏ			Ĕ		<u> </u>	1054.10	veni	Compliance Status		YES		WT
4	_	OUT		e ute	Prope nsils; properly store	ed use of Utensils		0	0	1	57	,	-0	ompli	ance	Non-Smokers Protection with TN Non-Smoker Protection Act	Act	आ	01	
4	2	0	Uten	sils, e	equipment and liner	ns; properly stored, o icles; properly stored		0 0	0	1	58	5	T	obacc	o pro	oducts offered for sale roducts are sold, NSPA survey complete		0	š	0
4	_				ed properly	and property source	n seend		ŏ				11		pi	contraction and annual teacher and the contraction		1	-	
																Repeated violation of an identical risk facto se. You are required to post the food service				
man	wr ar	nd po	st the	most	recent inspection rep	port in a conspicuous r		ght to r	eques							filing a written request with the Commissione				
	#1				-	>				2							·	11 /0	e in	0000
Sim	and the	10.04	Dorr	on le	Charge	-	01/2	20/2		3 Date	Ric	inst	J	10	U	ental Health Specialist	()1/2	0/2	2023 Date
Jigi	atur	eor	rers	onin		* Additional food -	afety information and	he f								health/article/eh-foodservice ****				Date
PH-1	267	(Rev	6.15				,					-				unty health department.			D.	YA 629

PH-2267 (Rev. 6-15)	Free food safety training clas		th at the county health department.	RDA 629
(10200) (1001. 0-10)	Please call () 6153405620	to sign-up for a class.	1.04.023

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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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 (Fahrenheit)								

Equipment Temperature								
Description	Temperature (Fahrenheit)							

Description	State of Food	Temperature (Fahrenheit

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Comments/Other Observations	
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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 Bar

Establishment Number: 605313292

Comments/Other Observations (cont'd)

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

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Sources		
Source Type:	Source:	

Additional Comments