



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
85

Establishment Name: Ellington's Kitchen
Address: 401 Union Street
City: Nashville
Inspection Date: 04/24/2024
Time in: 04:30 PM
Time out: 05:15 PM
Risk Category: 03
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

Table with 2 main columns: 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, Chemicals, Conformance with Approved Procedures.

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: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, 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: 04/24/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/24/2024

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

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) |
|-------------------|----------------|-----|---------------------------|
| Ecolab dishwasher | Chlorine       | 0   |                           |
| 3 comp sink       | Qa             | 300 |                           |

**Equipment Temperature**

| Description      | Temperature ( Fahrenheit) |
|------------------|---------------------------|
| Prep cooler #1   | 20                        |
| Prep cooler #2   | 40                        |
| Lowboy freezer   | 4                         |
| Lowboy cooler #1 | 32                        |

**Food Temperature**

| Description                         | State of Food | Temperature ( Fahrenheit) |
|-------------------------------------|---------------|---------------------------|
| Cooked grits in prep cooler #1      | Cold Holding  | 42                        |
| Mozzarella in prep cooler #1        | Cold Holding  | 40                        |
| Lobster cream in prep cooler #1     | Cold Holding  | 40                        |
| Raw chicken in prep cooler #1       | Cold Holding  | 40                        |
| Raw lobster in prep cooler #1       | Cold Holding  | 41                        |
| Croquet in prep cooler #2           | Cold Holding  | 36                        |
| Pimento cheese in prep cooler #2    | Cold Holding  | 38                        |
| Calabran butter in lowboy cooler #1 | Cold Holding  | 33                        |
| Pickle dip in lowboy cooler #1      | Cold Holding  | 37                        |
| Raw shrimp in lowboy cooler #2      | Cold Holding  | 41                        |
| Raw hamburger in walk in cooler     | Cold Holding  | 40                        |
| Pimento cheese in walk in cooler    | Cold Holding  | 40                        |

## Observed Violations

Total # 11

Repeated # 0

8: No hot water available at handsink next to cookline

Corrective action: work order placed for handsink

14: Ecolab dishwasher didn't reach 160F or 50ppm of chlorine after running machine multiple times

Corrective action: work order placed and 3 comp sink setup

20: Observed a bin of raw hamburgers temp at 46F, scallin cream cheese at 46f

Corrective action: moved to walk in cooler and work order placed for cooler

20: Observed a bin of lettuce temp at 50f in cold well

Corrective action: TCS Food items in cold well put on TPHC policy

20: Observed a bin of sliced tomatoes in cold well temped at 46F

Corrective action: Put on TPHC policy

21: Observed a bin of lobster cream date marked to have been prepped on 4/12(today's date is 4/24)

Corrective action: relabeled with correct prep date

21: Scallincream cheese in drawer cooler #1

Corrective action: : trained on date marking of foods pulled from walk in freezer

34: No thermometer in drawer cooler #1

37: Observed a personal drink being stored in prep cooler #1

37: Boxes of food being stored directly on ground of walk in cooler

46: Sanitizer bucket being stored directly on the floor next to lowboy cooler #1



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**Comments/Other Observations**

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: EHP available
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observed
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Check source information
- 10: (IN) All food received was in good condition and at the proper temperature.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Not observed
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed
- 19: (NO) TCS food is not being held hot during inspection.
- 22: (NA) No food held under time as a public health control.
- 23: On menu
- 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.



***Establishment Information***

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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, what chefs want,

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

**Additional Comments**