

Establishment Name

Purpose of Inspection

Address

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit FLAME RAMEN Permanent O Mobile Type of Establishment 1838 UNION AVENUE

O Temporary O Seasonal Memphis Time in 11:30; AM AM / PM Time out 12:15; PM AM / PM City

Embargoed 000 06/20/2023 Establishment # 605308996 Inspection Date O Complaint

Risk Category О3 04 Follow-up Required O Yes 疑 No

O Preliminary

O Consultation/Other

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

m (IN, OUT, NA, NO) for a

10	4=in c	ompli	ence		OUT=not in compliance NA=not applicable NO=not observ	ed		C	0 5 =cc	rrecte	d on-si	ite
					Compliance Status	cos	R	WT	I⊏			
	IN	OUT	NA	NO	Supervision				П	IN	оит	Ī
1	氮	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16	320	0	H
	IN	ОИТ	NA	NO	Employee Health		-		177		ŏ	t
2	THE C	0			Management and food employee awareness: reporting	0	0		H	Ť	Ť	t
3	×	0			Proper use of restriction and exclusion	0	0	5	Ш	IN	OUT	ı
	IN	OUT	NA	NO	Good Hygienic Practices				18	0	0	r
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	15	2	0	Г
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20	125	0	Γ
	IN	OUT	NA	NO	Preventing Contamination by Hands				21	1 XX	0	Γ
6	黨	0		0	Hands clean and properly washed	0	0		22	0	0	Γ
7	鼷	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT	ŀ
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	23	100	6	Г
	IN	OUT	NA	NO	Approved Source				Ľ	7 ~	Ľ	L
9	黨	0			Food obtained from approved source	0	0			IN	OUT	Π
10	0	0	×	0	Food received at proper temperature	0	0	1	24	0	6	Г
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	[*	10	١٠	L
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		П	IN	оит	Ī
	IN	OUT	NA	NO	Protection from Contamination				25		0	Γ
13	黛	0	0		Food separated and protected	0	0	4	26	窦	0	Ι
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	Γ
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	27	0	0	ſ

日本 Follow-up

Routine

	Compliance Status						R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	3%	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	X	0	Proper cooling time and temperature	0	0	
19	×	0	0	0	Proper hot holding temperatures	0	0	1
20	凝	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	1
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	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	•
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

introduction of pathogens, chemicals, and physical objects into foods.

PRACTICES

GOOD RET					
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	ľ
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	:
32	0	Plant food properly cooked for hot holding	0	0	Г
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	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	328	Contamination prevented during food preparation, storage & display	0	0	1
38	245	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	_
40	0	Washing fruits and vegetables	0	0	Ţ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Г
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	题	Warewashing facilities, installed, maintained, used, test strips	0	0	1
47	0	Nonfood-contact surfaces clean	0	0	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	2%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	П		
55	題	Current permit posted	0	0	T.
56	0	Most recent inspection posted	0	0	`
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	8	١
59		If tobacco products are sold, NSPA survey completed	0	0	

ost recent inspection report in a conspicuous manner. You have the right to request a hearing regi 68-14-203, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-329. ten (10) days of the date of the

06/20/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

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06/20/2023

**** 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) 9012229200 Please call (to sign-up for a class.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Inf	formation	
Establishment Name:	FLAME RAMEN	
Establishment Number	605308996	

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	No
Smoking observed where smoking is prohibited by the Act.	No

Warewashing Info						
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)			

Equipment Temperature					
Description		Temperature (Fahrenheit)			

esoription	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 8
Repeated # 0
35: Food containers and squeeze bottles are not labeled. Foods must be labeled according to its contents.
37: Items on the floor in freezer. Remove items from floor. Containers uncovered in prep coolers. Please cover all food and food containers.
38: Employees must wear a hat or hairnet in food area. 45: Ice buildup in freezer. Floor is not clean. Defrost and clean freezer.
Microwave is not clean. Please clean microwave. Cutting boards are stained. Please deep clean cutting boards or replace.
46: Sanitizer is too low on dishwasher. Please increase sanitizer solution to be between 100-200.
51: Clean ceiling vents and covers in both restrooms. Provide canister with lid for sanitary napkins in each restroom.
53: Ceiling tiles missing in front of freezer and refrigerator. Ceiling stained in food and prep area. Replace and/or clean ceiling tiles.
55: Permit expired in 2022. Please pay for current permit and post permit. Please call 901-222-9175 for more information or pay in person at 1826 Sycamore View.

[&]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



18: 19:	Establishment Name: FLAME RAMEN
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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.

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See last page for additional comments.		
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27		
Sources		
Source Type:	Source:	
Additional Comments		