

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit FLAME RAMEN Remanent O Mobile Establishment Name Type of Establishment 1838 UNION AVENUE O Temporary O Seasonal Address Memphis Time in 02:35 PM AM / PM Time out 03:45: PM AM / PM City 04/12/2024 Establishment # 605308996 Embargoed 7

O Follow-up Purpose of Inspection **K**Routine O Complaint O Preliminary O Consultation/Other

Risk Category О3 Follow-up Required 级 Yes O No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

IN-in compliance			OUT=not in compliance NA=not applicable NO=not observed		ed		05=0		
Co			Compliance Status	COS	R	WT			
	IN	OUT	NA	NO	Supervision				П
1	盔	٥			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	ŀ
	IN	OUT	NA	NO	Employee Health				ŀ
2	$\mathbb{R}^{\mathbb{C}}$	0			Management and food employee awareness; reporting	0	0		П
3	寒	0			Proper use of restriction and exclusion	0	0	5	П
	IN	OUT	NA	NO	Good Hygienic Practices				17
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	11
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	l li
	IN	OUT	NA	NO	Preventing Contamination by Hands				l
6	0	黨		0	Hands clean and properly washed	0	0		[:
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	H
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2	1 [
	IN	OUT	NA	NO	Approved Source				Ľ
9	黨	0			Food obtained from approved source	0	0		П
10	0	0	0	×	Food received at proper temperature	0	0	1	l I:
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ΙĽ
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	The state of the s							
13	0	凝	0		Food separated and protected	0	0	4	
14	0	寒	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	[2

Compliance Status						cos	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	0	0	0	寒	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	8	0	0	Proper hot holding temperatures	0	0	
20	0	×	0		Proper cold holding temperatures	0	0	5
21	*	0	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	335		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25		0	0		Food additives: approved and properly used	0	0	5
26	0	黨			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

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

OUT=not in compliance COS=corre							
		Compliance Status	cos	R	W		
	OUT		-				
28	0	Pasteurized eggs used where required	0	0	,		
29		Water and ice from approved source	0	0			
30	0	Variance obtained for specialized processing methods	0	0	Ŀ		
	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	文	Approved thawing methods used	0	0	1		
34	0	Thermometers provided and accurate	0	0	г		
	OUT	Food Identification					
35	0	Food properly labeled; original container; required records available	0	0	•		
	OUT	Prevention of Feed Contamination					
36	0	Insects, rodents, and animals not present	0	0	:		
37	885	Contamination prevented during food preparation, storage & display	0	0	1		
38	0	Personal cleanliness	0	0	Г		
39	188	Wiping cloths; properly used and stored	0	0			
40	0	Washing fruits and vegetables	0	0	Г		
	OUT	Proper Use of Utensils					
41	120	In-use utensils; properly stored	0	0	г		
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0	1		
43	100	Single-use/single-service articles; properly stored, used	0	0	r		
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	$\overline{}$		
45	涎	Food and norifood-contact surfaces cleanable, properly designed, constructed, and used	0	0	1
46	0	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	2
49	黨	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	0	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items			
55	0	Current permit posted	ा	0	Г
56	黨	Most recent inspection posted	0	0	_ `
		Compliance Status	YES	NO	W
		\top			
57		Compliance with TN Non-Smoker Protection Act	0	100	
58		Tobacco products offered for sale	0	0	٥
59		If tobacco products are sold, NSPA survey completed	- 0	0	

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

04/12/2024

Date Signature of Environmental Health Specialist

04/12/2024 Date

Signature of Person In Charge

**** 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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 wenty-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.	
Sarage 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.	

	Varewashing Info						
er Type PPM Temperatu							
	РРМ						

Equipment Temperature			
Description	Temperature (Fahrenheit)		
Cooler across from handsink	36		
Freezer walk in	14		
Prep ccoler with tofu	42		

Food Temperature	od Temperature				
Description	State of Food	Temperature (Fahrenheit)			
Eggs	Cold Holding	40			
Pork loin on stove	Hot Holding	147			
Shredded pork	Hot Holding	117			
Ground beef substance	Hot Holding	102			

Observed Violations
Total # 19
Repeated # ()
6: Observed employee walk from outside come back into the kitchen washed
hands with gloves

- hands with gloves
- 8: No papertowels at handsink and tongs stored at handsink and food cooking directly next to handsink water while i was washing my hands splattered into the celery cooking on the stove
- 13: Observed raw chicken stored over shrimp, eggs, in walk in cooler
- 14: Ice machine has pink film reside inside of ice machine
- 19: Observed shredded ground beef, pork stored on counter reading under 135 degrees corrective action discard
- 20: Tofu in cooler at 49 degrees corrective action disgard
- 23: No consumer advisory indicator on menu for eggs and other items that apply to consumer advisory
- 26: Multi purpose cleaner stored next to single service items near seaweed container
- 33: Observed frozen noodles left out to thaw
- 37: Containers of icecream mixture green in color uncovered in deep freezer and uncovered chicken stored on shelves
- 39: Soiled wiping clothes stored on in use prep tables
- 41: Utensils stored on dirty countertops
- 43: Single service box stored in storage container closet
- 43: Scoops with no handle stored in flour container and suger container and flour water substance
- 45: Microwave exterior very grimy please clean all surface areas Daily and during down time
- 45: Ice build up in the freezer pictures attatched
- 49: Leak at dishwashing drain attached to sink
- 53: Ceiling tiles leaking water throughout the building from rain
- 56: Not posted

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: FLAME RAMEN	
Establishment Number: 605308996	
Comments/Other Observations	
: : : (IN) There are no food workers observed working with specific reportable symptoms o	r illnoccoc
: (III) There are no lood workers observed working with specific reportable symptoms of	1 1111165565.
D: (NO): No food received during inspection.	
1: (IN) All food was in good, sound condition at time of inspection.	
2: (NA) Shell stock not used and parasite destruction not required at this establishment.5: (IN) No unsafe, returned or previously served food served.	
o: (III) No drisale, retained of previously served lood served.	
7: (NO) No TCS foods reheated during inspection.	
3:	d langar than 24 hours
 (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held (NA) No food held under time as a public health control. 	nonger man 24 nours.
4: (NA) A highly susceptible population is not served.	
5: (NA) Establishment does not use any additives or sulfites on the premises.	
7: (NA) Establishment is not required to have a variance or HACCP plan, performs no s 7: No signs posted	peciai processes.
3:	

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	
Establishment Name: FLAME RAMEN	
Establishment Number: 605308996	
Comments/Other Observations (cont'd)	
Additional Comments (cont'd)	
See last page for additional comments.	

Establishment Information Establishment Name: FLAME RAMEN Establishment Number # 605308996 Sources Source Type: Food Source: Sysco Source Type: Food Source: Fresh food Home place pasture Food Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments** Flameramenmemphis@gmail.com