



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
64

Establishment Name: Flamies the Hot Chicken Factory
Address: 3231 Gallatin Pike
City: Nashville
Inspection Date: 04/22/2024
Time in: 02:10 PM
Time out: 03:30 PM
Risk Category: 03
Number of Seats: 28

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
(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

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, Compliance Status, 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: 04/22/2024
Signature of Environmental Health Specialist: [Signature] Date: 04/22/2024

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: Flamies the Hot Chicken Factory  
 Establishment Number #: 605322209

**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)
3 comp sink	Cl		

**Equipment Temperature**

Description	Temperature ( Fahrenheit)
Reach in cooler	36
Reach in freezer	
Reach in cooler 2	38
Chest freezer	0

**Food Temperature**

Description	State of Food	Temperature ( Fahrenheit)
Raw chicken in reach in cooler	Cold Holding	38
Raw chicken wings in reach in cooler	Cold Holding	40
Raw fish in reach in cooler 2	Cold Holding	37
Mac and cheese in reach in cooler 5	Cold Holding	40
Cole slaw in reach in cooler 5	Cold Holding	41
Chicken fried	Cooking	200

## Observed Violations

Total # 16

Repeated # 0

- 1: Present employees do not demonstrate basic food handlers knowledge. CA: trained; suggested free food handlers class to employees and PIC (over phone).
- 2: Present employees do not know nor can provide employee health policy. CA: trained; left copy of employee health policy.
- 4: Observed cook drinking from open can at chicken batter station while frying chicken. CA: discussed proper areas for employees to eat and drink with employee and PIC.
- 8: No soap available at hand sink. CA: restocked
- 8: Hand sink blocked with bucket of rags. CA: removed blockage from hand sink.
- 14: Present employees do not know how to set up 3 comp sink to wash dishes. CA: trained and demonstrated setting up sink.
- 21: No date marking system observed in place for foods such as baked beans or Mac and cheese prepped over 24 hours ago. CA: trained; left date marking fact sheet; dated all necessary food items.
- 34: No visible thermometer in reach in freezer near fryer.
- 37: Observed employee cell phone stored on food prep surface, chicken batter station.
- 41: Observed handles and scoops buried in flour and seasoning containers.
- 43: Observed single use bottles stored directly on floor of kitchen area. Observed togo boxes stored facing upwards unprotected.
- 45: Cardboard observed being used as mats throughout kitchen.
- 47: Ice machine excessively dirty.
- 49: Observed bidet connected to toilet in men's restroom without proper back-flow prevention.
- 49: Hand sink drains extremely slowly, likely to overflow within 20 seconds.
- 53: Observed excessive grease build up on floors throughout kitchen.



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**Comments/Other Observations**

- 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.
- 6: Observed cook place raw chicken into flour and seasoning with gloved hands then proceed to handle cooked chicken while only changing gloves. CA: trained employee on when to wash hands.
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9:
- 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.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Proper cooking temps observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Not observed.
- 19: (NO) TCS food is not being held hot during inspection.
- 20:
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 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: No smoking sign not available on front door.
- 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.

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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: PFG

Source Type: Source:

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**Additional Comments**