TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

																		_	•	
Estat	vish	mer	t Na	me	KAMI RAME	N BAR										 Farmer's Market Food Unit Permanent O Mobile 				
Addn					2765 WOLF	CREEK PKW	Y				_	Тур	e of E	Establis	shme	O Temporary O Seaso				
City					Memphis		Time in	01	L:3	0 F	M	AJ	1/P	M Tin	ne ou	л 02:15: PM АМ/				
Inspe	ctic	n Dr	te		02/16/202	3 Establishment #						argoe								
Purp				tion	CRoutine	O Follow-up	O Complaint			- O Pro			-		Cor	suitation/Other				_
Risk	Cat	egor	y		01	882	03			04				Fo	low-i	up Required 🕱 Yes O	No Number of S	eats		
		R	lisk													to the Centers for Disease control measures to preve		tion	_	
														_		INTERVENTIONS	at another of agery.			
19.1-		(C) ompli		nign	OUT=not in compliance		NO=not observe		ltens							ach item as applicable. Deduct po pection Rerepeat (viola	this for enloyey or stibute fion of the same code provisi			
_	_		_	_	Compl	ance Status	NO-not coserve		R		Ĩ	100.00	100-8	ne ourr	ig ins	Compliance Status		cos	R	WΤ
	_		NA	NO		Supervision sent, demonstrates kr	owledge and					IN	ουτ	NA	NO	Cooking and Reheating of Control For Safety				
		0 олт	NA	NO	performs duties	Employee Health	orneage, and	0	0	5		00	00	8	Š	Proper cooking time and temper Proper reheating procedures for	atures hot holding	00	응	5
2	X.	0		1.10	Management and for	od employee awarene	ss; reporting		0	5	Ë		олт		NO	Cooling and Holding, Date I		<u> </u>	-	
_	~	O OUT	NA	NO	Proper use of restric	tion and exclusion Hygionic Practice		0	0	-	18		0	0	0	a Public Health Proper cooling time and tempera		0	0	_
4	K	0		0	Proper eating, tastin	g, drinking, or tobacco		0	8	5	19	0 X	0	ō	嵩	Proper hot holding temperatures		0	0	
	N		NA	NO		g Contamination by	Hands				20	õ	ô	8		Proper cold holding temperature Proper date marking and disposi		8	8	5
_	0 11	<u>実</u> 0	0	6		t with ready-to-eat foo	ds or approved	0	0 0	5	22	-	0	×		Time as a public health control: p		0	0	
8	•	2		-	alternate procedures Handwashing sinks	properly supplied and a	accessible	-	0	2	23	_	OUT	NA		Consumer Ad Consumer advisory provided for		0	0	4
9 1	ŝ.	0		NO	Food obtained from			0	0		-	IN	OUT	-	NO	food Highly Susceptible	Populations	-	-	-
10 11)			0		Food received at pro Food in good condition	per temperature on, safe, and unadulte	rated	00	0	5	24	0	0	×		Pasteurized foods used; prohibit	ed foods not offered	0	0	5
	_	0	X	0	Required records av destruction	ailable: shell stock tag	s, parasite	0	0			IN	OUT	NA	NO	Chemics	als .			
13 2				NO	Protect Food separated and	ion from Contamina protected	ition	0		4	25 26	0 戻	0	X		Food additives: approved and pr Toxic substances properly identit		0	응	5
14				1	Food-contact surface	es: cleaned and sanitiz		0	0	5		IN	OUT	NA		Conformance with Appr	roved Procedures		-	
15	3	0			served	unsafe food, returned	tood not re-	0	0	2	27	0	0	黨		Compliance with variance, speci HACCP plan	alized process, and	0	٥	5
				Go	d Retail Practice	s are preventive n	neasures to co	ntro	l the	intr	duc	tion	of p	athog	jens	, chemicals, and physical	objects into foods.			
										ar Al			ICE	3						
	_		_	ol		ance Status	COS=corre		R		inspe				_	Compliance Statu		COS	R	WT
28		OUT		teuriz	Safe Fe ed eggs used where n	equired		0	0	1	4	_	UT K	ood an	d no	Utensils and Equipment nfood-contact surfaces cleanable		0	0	
29 30	_	0	Wab	er an	d ice from approved s	ource of processing methods	1	8	0	2	\vdash		. 0			and used	used test string	-	\rightarrow	÷
		OUT			Food Tem	perature Control dequate equipment fo					4		-			g facilities, installed, maintained, itact surfaces clean	used, test strips		0	1
31		0	cont	rol			rtemperature	0	0	2		0	UT			Physical Facilities				
32	_			_	t properly cooked for h thawing methods use			8	0	1	4					water available; adequate press italied; proper backflow devices	ure		0	2
34	_	<u>※</u> 이미		mom	eters provided and ac Food I	curate dentification		0	0	1	5		_			waste water properly disposed is: properly constructed, supplied	, cleaned		8	2
35		X	Foo	d prog	erly labeled; original of	container; required rec	ords available	0	0	1	5					use properly disposed; facilities m		_	0	1
	-	OUT				Food Contaminatio	n	-				-+			_	ities installed, maintained, and cl		_	<u> </u>	1
36	+		-	_	odents, and animals n			0	0	2	5	+	-	dequa	le ve	ntilation and lighting; designated		0	이	1
37	_		_			g food preparation, sto	rage & display	0	0	1		-	UT			Administrative item	•	0		
38 39		0	Wip	ing cl	cleanliness oths; properly used an	d stored			0			-	_		-	nit posted inspection posted		0	0	0
40	_	OUT				Jse of Utensils		0	0	1	\vdash					Compliance Status Non-Smokers Prote		YES	NO	WT
41 42	_				ensils; properly stored equipment and linens;	properly stored, dried,	handled	00	0		5	7				with TN Non-Smoker Protection / ducts offered for sale	Act	8	읭	0
43		0	Sing	ple-us		s; properly stored, use		0	8	1	5	9				oducts are sold, NSPA survey co	mpleted	ō		
	-					s within ten (10) days m	ay result in suspen				servic	o esta	blish	nent pe	rmit.	Repeated violation of an identical ri	isk factor may result in revoc	ation o	f you	r food
mann	er ar	nd po	ist the	most	recent inspection report		er. You have the rig	ht to r	eques							e. You are required to post the food lling a written request with the Committee and the Committee request with the Committee and the Co				
apon	· •••				TZ-		02/1			3					1	\bigcirc	ſ)2/1	6/2	023 023
Sign	atur	re of	Pers	son Ir	n Charge		02/1			Date	Sig	gnatu	re of	Envire	hime	rital Health Specialist		, <u>-</u> 1		Date
-						Additional food safety	information can	be fo	ound	on ou	r wet	osite,	http	://tn.g	ov/h	ealth/article/eh-foodservice	***			
PH-22	867 ((Rev.	6-15)		Free food safety Please	-			ilable 229						nty health department. p for a class.			RD	A 629

PH-2267 (Rev. 6-15)	Free food safety training class	sses are available each mor	th at the county health department.	RDA 62
1192201 (Nev. 0-10)	Please call () 9012229200	to sign-up for a class.	104.02

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: KAMI RAMEN BAR Establishment Number #: 605312848

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.	
fents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	<u> </u>
moke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	<u> </u>

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)					

Equipment Temperature	
Description	Temperature (Fahrenheit)
Prep Cooler	30
Large prep station + Cooler	41
Migali Cooler	35
Walk-in Cooler	38

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw Steak	Cold Holding	38
Raw Chicken	Cold Holding	34
Raw Shrimp	Cold Holding	36
Raw Shrimp - Cooler	Cold Holding	34
Raw Chicken - Cooler	Cold Holding	38
Ground Beef	Cold Holding	36
Lettuce	Cold Holding	37
Chicken CHOPPED	Cold Holding	38
Kimchi	Cold Holding	38
Rice	Hot Holding	166

Total # 13 Repeated # ()

6: Educate employees on the importance of hand washing between tasks.

8: No hot water or paper towels present at the hand sink near the bar entrance.

14: Pink residue on the ice machine and cutting boards are stained with grooves. Clean the microwave near the prep station.

34: No thermometers present in either of the deep freezers.

35: Several unlabeled containers in the storage area. Two containers of food are in the improper food grade container. Unlabeled bottles above the prep station, on the side of the prep station, and next to the small prep cooler.

36: Observed gnats in the kitchen area.

37: Several scoops improperly stored in containers of food items in the storage area. Large pot stored on the floor. Food items (carrots, containers of soup) stored on the floor in the walk-in cooler. Observed lobster tails and chicken feet stored in grocery bags in the deep freezer. Food items must be in the proper food grade containers.

38: Observed employees handle and prepare food without the proper hair restraint.

44: Observed employees switch tasks without putting on a new set of gloves. 45: Ice build up present in both of the deep freezers.

48: No hot water available at the hand washing sink near the bar entrance. 49: The hot water knob of the hand washing sink near the bar entrance is stripped.

53: Observed dirty floors in the kitchen area. Ceiling tile missing near the back door of the kitchen.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: KAMI RAMEN BAR Establishment Number : 605312848

Comments/Other Observations

PIC demonstrates proper knowledge.
 3:

9: Food is obtained from Fresh Foods, JFC, and Performance Food Group. 10:

11: 12:

4: 5: 7:

13: 15:

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27. 57:

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58: 1:

2: 3:

3. 4:

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5:

***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

Establishment Name: KAMI RAMEN BAR

Establishment Number : 605312848

Comments/Other Observations (cont'd)

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

Establishment Information Establishment Name: KAMI RAMEN BAR Establishment Number #: 605312848

Sources			
Source Type:	Food	Source:	Performance Food Group
Source Type:	Food	Source:	JFC
Source Type:	Food	Source:	Fresh Foods
Source Type:		Source:	
Source Type:		Source:	

Additional Comments

Provided safe food donation brochure. Due to priority violations, a follow-up is scheduled.