

**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 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)

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

Observed Violations

Total # 13

Repeated # 0

- 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.

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Comments/Other Observations

1: PIC demonstrates proper knowledge.

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

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***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:	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.			