



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
91

Establishment Name: Owen Brennan's Restaurant
Address: 6150 Poplar Ave., STE 150
City: Memphis
Inspection Date: 03/15/2022
Establishment #: 605086758
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: O1
Number of Seats: 230

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: Compliance Status and Compliance Status. Rows include 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, and 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: Compliance Status and Compliance Status. Rows include Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act, and Compliance Status.

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: 03/15/2022
Signature of Environmental Health Specialist: [Signature] Date: 03/15/2022

TENNESSEE DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 FOOD INSPECTION DATA



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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)
Commercial dishwasher	Heat		180

Equipment Temperature

Description	Temperature (Fahrenheit)
Prep cooler	44
Cooler	37
Hotbox	147
Cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Rice	Hot Holding	155
Soup	Hot Holding	170
Tomatoes	Cold Holding	40
Chicken salad	Cold Holding	39
Strawberries	Cold Holding	40
Celery	Cold Holding	41
Tilapia	Cooking	147
Grilled chicken	Cooling	66
Raw shrimp	Cold Holding	46
Crawfish	Cold Holding	46
Mashed potatoes	Hot Holding	160
Rib meat	Hot Holding	166
Spinach	Hot Holding	160
Tomato sauce	Hot Holding	170
Garlic mashed potatoes	Hot Holding	146

Observed Violations

Total # 5

Repeated # 0

20: Prep cooler with shrimp and crawfish is not holding temperatures on the line below 41. Please service.

37: Plates and bowls stored improperly. Please invert.

39: Sanitizer concentration in wiping cloth buckets is too low. Some wiping cloths are not stored in sanitizer.

53: Missing ceiling tile near 3 compartment sink. Ceiling vents and tiles need cleaning. Many tiles are stained. Floor needs cleaning in meat cooler.

54: Vent hood lights need to be replaced.



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Comments/Other Observations

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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: Ben E Keith, sysco, off the dock

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments