

Establishment Name

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

91

Owen Brennan's Restaurant

Type of Establishment

O Farmer's Market Food Unit

Permanent
O Mobile

Address 6150 Poplar Ave., STE 150 O Temporary O Seasonal

City Memphis Time in 11:35 AM AM / PM Time out 12:35 PM AM / PM

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

03/15/2022 Establishment # 605086758

Risk Category O1 🕱 O3 O4 Follow-up Required 🛱 Yes O No Number of Seats 230

isk 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.

Embargoed 000

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IM, OUT, MA, MO) for each numbered Item. For Items marked OUT, mark COS or R for each Item as applicable. Deduct points for category or subcategory.

12	IN-in compliance OUT-not in compliance NA-not applicable NO-not obse							0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	-MC	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	
	IN	OUT	NA	NO	Good Hygienic Practices			
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA		Proventing Contamination by Hands			
6	凝	0		0	Hands clean and properly washed	0	0	
7	េ	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	X				Handwashing sinks properly supplied and accessible	0	0	2
		OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0-0	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	黛	_	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			roper disposition of unsafe food, returned food not re- erved		0	2

	Compliance Status							WT		
	IN OUT NA NO Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods									
16	凝	0	0	0	Proper cooking time and temperatures	0	0	5		
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	۰		
	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	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	00		ľ		
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	試	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5		
	IN	оит	NA	NO	Chemicals					
25	200	0	0		Food additives: approved and properly used	0	0	5		
26	1	0			Toxic substances properly identified, stored, used	0	0	۰		
	IN	OUT	NA	NO	Conformance with Approved Procedures					
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5		

Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

. PRACTICES

		OUT=not in compliance COS=con				
		Compliance Status	cos	R	W	
	OUT	Safe Food and Water				
28	0	Pasteurized eggs used where required	0	0	Г	
29	0	Water and ice from approved source	0	0		
30	0	Variance obtained for specialized processing methods	0	0	_	
	OUT	Food Temperature Control				
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	1	
32	0	Plant food properly cooked for hot holding	0	0	Г	
33	0	Approved thawing methods used	0	0	Т	
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 Food Contamination				
36	0	Insects, rodents, and animals not present	0	0	:	
37	328	Contamination prevented during food preparation, storage & display	0	0	ŀ	
38	0	Personal cleanliness	0	0	г	
39	1992	Wiping cloths; properly used and stored	0	0		
40	0	Washing fruits and vegetables	0	0	·	
	OUT	Proper Use of Utensils				
41	0	In-use utensils; properly stored	0	0	г	
42	0	Utensils, equipment and linens; properly stored, dried, handled	0	0		
43	0	Single-use/single-service articles; properly stored, used	0	0		
44	10	Gloves used properly	0	0		

pect	OI.	R-repeat (violation of the same code provision	cos	ъΙ	WT
	OUT	Compliance Status	COS	к	W
	OUT	Utensils and Equipment	-	_	
45	0	Food and norfood-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	0	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	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	T		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	•
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 3%	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	- 0	0	

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. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections (8-14-703, 68-14-705, 68-14-706, 68-14-711, 68-14-715, 68-14-716, 4-5-329.

03/15/2022

Signature of Person In Charge

Date Signature of Environmental Health Specialist

03/15/2022

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)

Free food safety training classes are available each month at the county health department.

Please call () 9012229200 to sign-up for a class.

RDA 629

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Owen Brennan's Restaurant

Establishment Number #: 605086758

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	n.
"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.	\neg
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	\neg
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 # ()								
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.								
φ								

[&]quot;"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



Comments/Other Observations :: :: :: :: :: :: :: :: :: :: :: :: ::	Establishment Name: Owen Brennan's Restaurant	
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Additional Comments	Additional Comments	

See last page for additional comments.

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Establishment Name: Owen Brennan's Restaurant						
Establishment Number: 605086758						
Comments/Other Observations (cont'd)						
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Additional Comments (cont'd)						
See last page for additional comments.						

Establishment Information

Establishment Information							
Establishment Name: Owen Brennan's Restaurant							
Establishment Number #: 605086	5758						
100							
Sources							
Source Type: Fo	ood Sou	urce: E	Ben E Keith, sysco, off the dock				
Source Type:	Sou	urce:					
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