

Establishment Name

Address

TENNESSEE DEPARTMENT OF HEALTH

FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

O Yes 疑 No

City

Owen Brennan's Restaurant

6150 Poplar Ave., STE 150

Time in 11:20; AM AM / PM Time out 11:30; AM AM / PM

03/28/2022 Establishment # 605086758 Inspection Date

Memphis

Embargoed 000

O Consultation/Other

Number of Seats 230

SCORE

日本 Follow-up Purpose of Inspection Routine O Complaint O Preliminary Risk Category О3 Follow-up Required

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	IN-in compliance OUT-not in compliance NA-not applicable NO-not observed					d		С
					Compliance Status	cos	R	WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	ПX	0			Management and food employee awareness; reporting	0	0	
3	×	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	*	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	黨	0		0	No discharge from eyes, nose, and mouth	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	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	20	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ŕ	0	0		Food separated and protected	0	0	4
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

	Compliance Status						R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	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	0	0	*
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	鼷	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
П	IN	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	X	0			Toxic substances properly identified, stored, used	0	0	,
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge ns, chemicals, and physical objects into foods.

OUT	UT-not in compliance Compliance Status Safe Food and Water ted eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot holding if thawing methods used neters provided and accurate Food Identification perly labeled; original container; required records available			1 2 1 1 1 1 1	45 46 47 48 49 50 51	O O O O O O O O O O O O O O O O O O O	Nor Hot Plu Sev
28	Safe Food and Water ted eggs used where required d ice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification	0 0 0	000 0 00	1 2 1	46 47 48 49 50	0 0 0 0 0 0	Foc con Wa Nor Hot Plu Sev Toi
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29 O Water at 30 O Variance OUT 31 O Proper of control 32 O Plant for 33 O Approve 34 O Thermore OUT 35 O Food pro OUT 36 O Insects, 37 S Contami	d ice from approved source obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification	0 0	00 0 00	1	46 47 48 49 50	0 0 0 0 0 0	Nor Hot Plu Sev
30 O Variance OUT 31 O Proper of control 32 O Plant for 33 O Approve 34 O Thermore OUT 35 O Food pro OUT 36 O Insects, 37 S Contami	obtained for specialized processing methods Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification	0	0 00	1	46 47 48 49 50	0 0 0 0 0 0	Nor Hot Plu Sev
31 O Proper of control 32 O Plant for 33 O Approve 34 O Thermol Out 35 O Food pro Out 36 O Insects, 37 S Contami	Food Temperature Control coling methods used; adequate equipment for temperature d properly cooked for hot holding d thawing methods used neters provided and accurate Food Identification	0	0		47 48 49 50	0 0 0 0	Nor Hot Plu Sev
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33 O Approve 34 O Thermoi OUT 35 O Food pro OUT 36 O Insects, 37	If thawing methods used neters provided and accurate Food Identification	Ŏ	Ö	1	49 50	0	Plu
34 O Thermore OUT 35 O Food pre OUT 36 O Insects, 37	neters provided and accurate Food Identification	_		1		ō	Sev
35 O Food pro OUT 36 O Insects, 37	Food Identification	Ŭ				_	
35 O Food pro OUT 36 O Insects, 37		-		$\overline{}$	91	_	101
36 O Insects,	nady labalad: pripinal container required records available						
36 O Insects,	peny labeleu, original container, required records available	0	0	1	52		Gar
37 🛣 Contami	Prevention of Feed Contamination				53	3%	Phy
41 GG G411101111	odents, and animals not present	0	0	2	54	M	Ade
	nation prevented during food preparation, storage & display	0	0	1		оит	
38 O Persona	cleanliness	0	0	1	55	0	Cur
39 XX Wiping o	oths; properly used and stored	0	0	1	56	0	Mor
	fruits and vegetables	0	0	1			
OUT	Proper Use of Utensils		_				
	ensils; properly stored	0	0	1	57		Cor
	equipment and linens; properly stored, dried, handled	ŏ	ŏ	1	58	1	Tot
		ŏ	ŏ	1	59	1	If to
44 O Gloves	e/single-service articles; properly stored, used		_	-		_	

		Compliance Status	COS	R	WT
	OUT	Utensils and Equipment			
45	0	Food and nonfood-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	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	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	WT
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	100	0	
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

ous manner. You have the right to request a he 68-14-711, 68-14-715, 68-14-716, 4-5-320. ten (10) days of the date of the

03/28/2022

03/28/2022

Date

Signature of Person In Charge

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

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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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.	
"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 (Fahrenhelt)		

Equipment Temperature							
Description	Temperature (Fahrenheit)						
Meat prep cooler	43						

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Shrimp	Cold Holding	40			
Crawfish	Cold Holding	43			

Observed Marketon					
Observed Violations					
Total # 4 Repeated # 0					
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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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA

Establishment Information



Establishment Name: Owen Brennan's Restaurant	
Establishment Number: 605086758	
Comments/Other Observations	
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 21: 22: 23: 24: 25: 26: 27: 57: 58:	
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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.

Establishment Name: Owen Brennan's Restaurant				
Establishment Number: 605086758				
Comments/Other Observations (cont'd)				
A -1-1141				
Additional Comments (cont'd)				
See last page for additional comments.				

Establishment Information

Establishment Information	
Establishment Name: Owen Brennan's Restaurant	
Establishment Number # 605086758	
Sources	
Source Type:	Source:
Additional Comments	
Priority item 20 corrected using ice to maintain temperature on the line. Facility is waiting on a part to fix cooler.	