

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

COS R W

O Farmer's Market Food Unit Owen Brennan's Restaurant Permanent O Mobile Type of Establishment

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

Memphis Time in 12:45 PM AM / PM Time out 01:15; PM City Embargoed 000 10/27/2023 Establishment # 605086758 Inspection Date

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

Number of Seats 230 Risk Category 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

itus (IH, OUT, HA, HO) for ea

10	≱ in c	ompi	ance			OUT=not in compliance NA=not applicable NO=not observe	ed		0	os	=cor	recte	d on-si	te dur	ing ins	spection R=repeat (violation
						Compliance Status	COS	R	WT]						Compliance Status
	IN	OUT	NA	N	0	Supervision				П		IN	оит	NA	NO	Cooking and Reheating of
7	盔	0		_	7	Person in charge present, demonstrates knowledge, and	0	0	5	1						Control For Safety (
1	540	ľ			_	performs duties		١	9	П	16		0	0	_	Proper cooking time and temperal
	IN	OUT	NA	NK	-	Employee Health					17	0	0	0	300	Proper reheating procedures for h
2	380	0			T.	Management and food employee awareness; reporting	0	0		1						Cooling and Holding, Date M
3	×	0			۱	Proper use of restriction and exclusion	0	0	١ •	П		IN	OUT	NA	NO	a Public Health
	IN	OUT	NA	N	0	Good Hygienic Practices				1	18	0	0	0	涎	Proper cooling time and temperat
4	X	0		0	П	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19		0	0	0	Proper hot holding temperatures
5	*	0	1		П	No discharge from eyes, nose, and mouth	0	0	ľ	П	20	2	0	0		Proper cold holding temperatures
	IN	OUT	NA	NK	ग	Preventing Contamination by Hands				1	21	*	0	0	0	Proper date marking and dispositi
6	200	0		0)	Hands clean and properly washed	0	0		П	22	0	0	×	0	Time as a public health control: pr
7	鉱	0	0	0		No bare hand contact with ready-to-eat foods or approved	0	0	5	П		IN	_	NA.	NO	Consumer Adv
8	87	0	_	_		alternate procedures followed Handwashing sinks properly supplied and accessible	-	0	2	ł	Н			PEA	NO	Consumer advisory provided for r
ů	IN.	OUT	NA	TINK	5	Approved Source	×		-	ł	23	×	0	0		food
9	黨	0	101	1	-	Food obtained from approved source	0	То		1	н	IN	OUT	NA	NO	Highly Susceptible I
10	0	0	0	130	_	Food received at proper temperature	0	0	1	П		_	-	6+0		
11	×	0	Ť	100		Food in good condition, safe, and unadulterated	ō	ō	5	П	24	0	0	323		Pasteurized foods used; prohibite
12	0	0	333	Т	-	Required records available: shell stock tags, parasite	o	0	1	П		IN	оит	NA	NO	Chemical
12	_	_				destruction		Ľ		l						-
		OUT		NK	-	Protection from Contamination				П	25	_	0	X	J	Food additives: approved and pro
13	2		0		-	Food separated and protected	0	0	4	l	26	-	0			Toxic substances properly identifi
14	×	0	0			Food-contact surfaces: cleaned and sanitized	0	0	5			IN	OUT	NA	NO	Conformance with Appro
15	Ħ	0			-	Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	0	×		Compliance with variance, special HACCP plan

					Compliance Contra			
	IN	OUT	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	200	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	0.00	0	0		Proper cold holding temperatures	0	0	5
21	250	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	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	OUT	NA	NO	Chemicals			
25		0	X		Food additives: approved and properly used	0	0	- 5
26	0-0	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

			G		
		OUT=not in compliance COS=com	ected or	1-site	Φ.F
		Compliance Status	cos	R	W
	OUT	Safe Food and Water			
28	0	Pasteurized eggs used where required	0	0	1
29	0	Water and ice from approved source	0	0	2
30	0	Variance obtained for specialized processing methods	0	0	1
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	2
32	0	Plant food properly cooked for hot holding	0	0	П
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	0	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	338	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	0	Wiping cloths; properly used and stored	0	0	1
40	0	Washing fruits and vegetables	0	0	1
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	1
42	13%	Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0	Single-use/single-service articles; properly stored, used	0	0	1
44		Gloves used properly	0	Ö	1

		Compliance Status	COS	15	٧	
	OUT	Utensiis and Equipment				
45	M	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0		
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0		
47	0	Nonfood-contact surfaces clean	0	0	Г	
	OUT Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0	Г	
49	0	Plumbing installed; proper backflow devices	0	0		
50	0	Sewage and waste water properly disposed	0	0		
51	126	Toilet facilities: properly constructed, supplied, cleaned	0	0		
52	0	Garbage/refuse properly disposed; facilities maintained	0	0		
53	2%	Physical facilities installed, maintained, and clean	0	0	Г	
54	0	Adequate ventilation and lighting; designated areas used	0	0		
	OUT	Administrative Items				
55	題	Current permit posted	0	0	Г	
56	0	Most recent inspection posted	0	0		
		Compliance Status	YES	NO	٦	
		Non-Smokers Protection Act				
57		Compliance with TN Non-Smoker Protection Act	0		Г	
58		Tobacco products offered for sale	0	寒		
59		If tobacco products are sold, NSPA survey completed	0	0		

us manner. You have the right to request a l n (10) days of the date of the 8-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

10/27/2023

Signature of Person In Charge

Date Signature of Environmental Health Specialist

10/27/2023

**** 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.

Date

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name:	Owen Brennan's Restaurant						
Establishment Number	± 1605086758						

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.	No
Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.	No
"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.	No
Garage type doors in non-enclosed areas are not completely open.	No
Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.	No
Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.	Yes
Smoking observed where smoking is prohibited by the Act.	Yes

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)						

Equipment Temperature							
Description		Temperature (Fahrenheit)					

Description	State of Food	Temperature (Fahrenheit

Observed Violations
Total # 6
Repeated # ()
37: Foods are observed in freezer uncovered and one pan stored on top of the food. Foods are uncovered in reach-in coolers. Please cover all foods in storage. 42: Dishware is stored upright. Please invert all dishware. 45: Reach-in coolers are not clean. Please clean reach-in coolers, and maintain cleanliness.
51: Ceiling tiles are stained in both restrooms. Please clean or replace stained ceiling in both restrooms.
53: The wall in the back by the freezers and brunch closet is in need of repairs. The ceiling is dusty and has stained ceiling tiles. The ceiling in the dry storage room is stained. The ceiling is need of cleaning and/or repair.
55: Please renew permits and post current permits. Please call 901-222-9175 for more information.

[&]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



Establishment Name: Owen Brennan's Restaurant	
Establishment Number: 605086758	
THE STREET CONTROL OF THE PROPERTY OF THE PROP	
Comments/Other Observations	
:: 2: 3: 4: 5: 5: 6: 7: 8: 9: 1: 2: 3:	
<u>/</u>	
5.	
. .	
). :-	
). 7.	
· ?•	
).)·	
n.	
1.	
2·	
.3:	
.4: Violation corrected. The ice machine has been cleaned. Please continue to d	liscard ice, and wash, rinse, and sanitize
nterior as needed. Cutting boards are very stained and deeply grooved, individu	
have been ordered. Invoices must be provided, and they will be emailed. Please	
needed.	i e
.5:	
.6:	
.7:	
.8:	
.9:	
20:	
21:	
.9: 20: 21: 22: 23:	
23:	
24:	
25:	
26: 27.	
27.	
07.	
)•	
)·	
). -	
· ·	
).).	
25: 26: 27: 57: 58: 3: 4: 58: 68:	
58:	
<u>:</u>	
:: :: 2:	
	Any steel contraction
***See page at the end of this document for any violations that could not be displayed in	n this space.

Ad	diti	onal	Com	mer	its

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		
0		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
see last paye for additional confinents.		

Establishment Information

Establishment Information		
Establishment Name: Owen Brennan's Restaurant		
Establishment Number #: 605086758		
Sources	1	
Source Type:	Source:	
Source Type:	Source:	
O	0	
Source Type:	Source:	
Course Type:	Courage	
Source Type:	Source:	
Source Type:	Source:	
Source Type:	Source.	
Additional Comments		
Additional Comments		