

Purpose of Inspection

Routine

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Consultation/Other

SCORE

O Farmer's Market Food Unit Owen Brennan's Restaurant Remanent O Mobile Establishment Name Type of Establishment 6150 Poplar Ave., STE 150 O Temporary O Seasonal Address Memphis Time in 04:20 PM AM / PM Time out 04:40; PM City 05/20/2024 Establishment # 605086758 Embargoed 000 Inspection Date

Number of Seats 230 Risk Category О3 04 Follow-up Required O Yes 疑 No

O Complaint

O Preliminary

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

10	# -in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	O\$=co
					Compliance Status	COS	R	WT	
	IN	OUT	NA	NO	Supervision				
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	16 17
	IN	OUT	NA	NO	Employee Health				17
2	$\exists x$	0			Management and food employee awareness; reporting O O		0		
3	×	0			Proper use of restriction and exclusion	0	0	5	
	IN	OUT	NA	NO	Good Hygienic Practices				18
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	18 19 20 21
5	200	0		0	No discharge from eyes, nose, and mouth	0	0	l °	20
	IN	OUT	NA	NO	Preventing Contamination by Hands	Preventing Contamination by Hands		21	
6	100	0		0	Hands clean and properly washed	0	0		22
7	拟	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	-
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	23
	IN	OUT	NA	NO	Approved Source	Approved Source			[23
9	200	0			Food obtained from approved source	0	0		
10	0	0	0	×	Food received at proper temperature	0	0	1	24
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	24
12	涎	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		
	IN	OUT	NA	NO	Protection from Contamination			25 26	
13	×	0	0		Food separated and protected	0	0	4	26
14	X	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	27

日本 Follow-up

					Compliance Status	cos	R	WT
	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	3%	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	X	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	鼷	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	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	O Chemicals			
25		0	X		Food additives: approved and properly used	0	0	5
26	菜	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

duction of pathogens, chemicals, and physical objects into foods.

			GOO		
		OUT=not in compliance COS=con			
		Compliance Status	cos	R	W
	OUT	Caro i con ama cimio.	-	_	_
28		Pasteurized eggs used where required	10	0	1
29		Water and ice from approved source	0	0	2
30		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	1
33	0	Approved thawing methods used	0	0	1
34	X	Thermometers provided and accurate	0	0	1
	OUT	Food Identification			
35	×	Food properly labeled; original container; required records available	0	0	1
	OUT	Prevention of Food Contamination			
36	0	Insects, rodents, and animals not present	0	0	2
37	335	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	1
39	188	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		Utensils, equipment and linens; properly stored, dried, handled	0	0	1
43	0		0	0	1
		Gloves used properly	0	_	-

spect		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensiis and Equipment			
45	H	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	١.
47	0	Nonfood-contact surfaces clean	0	0	_
	OUT	Physical Facilities	1		
48	0	Hot and cold water available; adequate pressure	ि	0	Γ:
49	0	Plumbing installed; proper backflow devices	0	0	
50	0	Sewage and waste water properly disposed	0	0	- 3
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	٠
53	2%	Physical facilities installed, maintained, and clean	0	0	,
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	\top		
55	0	Current permit posted	ा	0	П
56	0	Most recent inspection posted	0	0	Ľ
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	0	
58		Tobacco products offered for sale	0	0	١
59		If tobacco products are sold, NSPA survey completed	0	0	

er. You have the right to request a h ten (10) days of the date of the

> 05/20/2024 Date

05/20/2024

**** 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 #: 605086758							
NCDA Common To be completed if	#F7 := #M=#						
NSPA Survey – To be completed if: Age-restricted venue does not affirmatively rest		facilities at all times to per-					
twenty-one (21) years of age or older.	inct access to its buildings or	raciities at all times to per	rsons who are				
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	s in non-enclosed areas are n	ot completely removed or	open.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	I by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	renhelt)			
Equipment Temperature							
Description			Temperature (Fahr				
Food Francisco							
Food Temperature		State of Food					
Description		State of Pool	Temperature (Fahr				
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Observed Violations
Total # 8
Repeated # ()
34: Missing thermometer in prep cooler and walk in cooler. Please provide
thermometers for all cooling units.
35: Unlabeled food containers.
37: Uncovered food in coolers.
39: Wiping cloths improperly stored. Must store in sanitizing bucket.
42: Clean plates and bowls improperly stored upright. Muat invert.
45: Grills and ovens need cleaning. Cutting boards need cleaning. Coolers need
cleaning. Please wash, rinse, and sanitize. Walk in cooler door needs repairing.
53: Stained and dusty ceiling tiles. Floors need cleaning.
54: Blown light bulb underneath vent hood.

[&]quot;"See page at the end of this document for any violations that could not be displayed in this space.

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Establishment Information



Establishment Name: Owen Brennan's Restaurant
Establishment Number: 605086758
Comments/Other Observations
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14: 15:
1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: 14: 15: 16: 17: 18: 19: 20: 20: 21: 22: 23: 24: 25: 26:
10. 17·
18·
19:
20:
21:
22:
23:
2 4:
[25]:
27: Establishment is no longer doing ROP. All equipment has been removed. PIC (Harrison Estes) understand that they can resume ROP only if they have a state approved HACCP plan.
Can resume ROP unity if they have a state approved fiactor plan.
***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

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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						