

Establishment Name

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

RT SCORE

87

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 04:15 PM AM / PM Time out 05:20; PM AM / PM
Inspection Date 05/08/2024 Establishment # 605086758 Embargoed 000

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

Risk Category O1 \$2 O3 O4 Follow-up Required \$2 Yes O No Number of Seats 230

Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IH, OUT, HA, HO) 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 c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		0	os	*con	recte	d on-si	te dur	ing i
匚					Compliance Status	cos	R	WT]	匚				
	IN	OUT	NA	NO	Supervision					П	IN	оит	NA	NK
1	M	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	16	XX.	0	0	0
	IN	OUT	NA	NO	Employee Health				1	17	ō	ō	ō	30
2	100	0			Management and food employee awareness; reporting	0	0		1					Ť
3	×	0			Proper use of restriction and exclusion	0	0	5	П		IN	OUT	NA	NK
	IN	OUT	NA	NO	Good Hygienic Practices				1	18	0	0	0	類
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	19	寒	0	0	0
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l °	П	20	245	0	0	
	IN	OUT	NA	NO	Preventing Contamination by Hands				1	21	*	0	0	0
6	黨	0		0	Hands clean and properly washed	0	0		1	22	0	0	0	10
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5	П		IN	OUT	NA.	NK.
8	X	0			Handwashing sinks properly supplied and accessible	0	0	2	1	23	900	0	0	
	IN	OUT	NA	NO	Approved Source]	23	×	_	•	
9	黨	0			Food obtained from approved source	0	0		П		IN	OUT	NA	NC
10	0	0	0	×	Food received at proper temperature	0	0	1	Ш	24	0	0	200	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ш	24	0	0	340	
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0		П		IN	оит	NA	NK
	IN	OUT	NA	NO	Protection from Contamination				1	25	0	0	3%	
13	黛	0	0		Food separated and protected	0	0	4]	26	黨	0		
14	×	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5]		IN	OUT	NA	NK
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2		27	0	×	0	

					Compliance status	000	К	** 1
	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	,
	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	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	-
22	0	0	0	氮	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	оит	NA	NO	Chemicals			
25		0	3%		Food additives: approved and properly used	0	0	5
26	×	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.

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	W
	OUT		-		_
28	0	Pasteurized eggs used where required	0	0	
29		Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	Ľ
	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	
34	×	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	×	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	1
37	328	Contamination prevented during food preparation, storage & display	0	0	1
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	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	7
43			0	0	г
44	10	Gloves used properly	0	0	

pecti		R-repeat (violation of the same code provision) Compliance Status	cos	R	W
	OUT	Utensils and Equipment			
45	M	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	- :
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	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	
54	羅	Adequate ventilation and lighting; designated areas used	0	0	
	OUT	Administrative Items	П		T
55	0	Current permit posted	0	0	7
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	0	0	
58		Tobacco products offered for sale	9	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 68-14-705, 68-14-706, 68-14-706, 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-6-329.

05/08/2024 Signature of Environ

05/08/2024

Signature of Person In Charge

Signature of Environmental Health Specialist

Date

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

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 attemption to gain entry to submit acceptable form of identification.

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 inflitrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)				
ADC dishwasher			180				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Traulsen cooler	35				
Trauslen cooler	37				
Traulsen freezer	2				
True cooler	35				

Description	State of Food	Temperature (Fahrenheit
Raw oysters	Cold Holding	40
Raw shrimp	Cold Holding	40
Crawfish	Cold Holding	38
Gumbo	Hot Holding	170
Etoufee	Hot Holding	180
Greens	Hot Holding	150
Mashed potatoes	Hot Holding	170
Rice	Hot Holding	160
Grits	Hot Holding	170
Diced eggs	Cold Holding	40
Lettuce	Cold Holding	41
Fried fish	Cooking	180

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Observed Violations
Total # 9
Repeated # ()
27: No HACCP plan in place for ROP. Advise PIC to contact TN department of health for instructions on HACCP plan. 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.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



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Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

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- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.

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- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

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- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (IN) Shell stock tags available.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.

16:

17: (NO) No TCS foods reheated during inspection.

18:

19: 20:

21:

22: 23:

24:

25:

Z3.

26: 27:

Additional Comments

See last page for additional comments.

^{***}See page at the end of this document for any violations that could not be displayed in this space.

^{***}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							
	wen Brennan's Resta	urant					
Establishment Number #:	605086758						
Sources							
Source Type:	Food	Source:	Ben e keith, pfg, and us foods				
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Source Type:		Source:					
Additional Comme	nts						
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