



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
87

Establishment Name Owen Brennan's Restaurant
Address 6150 Poplar Ave., STE 150
City Memphis
Inspection Date 05/08/2024
Risk Category 01
Number of Seats 230

Risk 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.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Table with 2 main columns: Supervision, Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods, Cooling and Holding, Date Marking, and Time as a Public Health Control, Consumer Advisory, Highly Susceptible Populations, Chemicals, Conformance with Approved Procedures.

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

GOOD RETAIL PRACTICES

Table with 2 main columns: Safe Food and Water, Food Temperature Control, Food Identification, Prevention of Food Contamination, Proper Use of Utensils, Utensils and Equipment, Physical Facilities, Administrative Items, Non-Smokers Protection Act.

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.

Signature of Person In Charge [Signature] Date 05/08/2024
Signature of Environmental Health Specialist [Signature] Date 05/08/2024

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.
- "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 (Fahrenheit)
ADC dishwasher			180

Equipment Temperature

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

Food Temperature

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

Observed Violations

Total # 9

Repeated # 0

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. Must 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.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2:
- 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.
- 6:
- 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.
- 9:
- 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:
- 26:
- 27:

***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.

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Comments/Other Observations (cont'd)

Additional Comments (cont'd)

See last page for additional comments.

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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 Comments