



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
90

Establishment Name: Owen Brennan's Restaurant
Address: 6150 Poplar Ave., STE 150
City: Memphis
Inspection Date: 10/16/2023
Establishment #: 605086758
Embargoed: 000
Purpose of Inspection: Routine
Risk Category: O1
Follow-up Required: Yes
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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

Table with 2 main columns: Compliance Status and COS R WT. Sub-headers include 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, and 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: Compliance Status and COS R WT. Sub-headers include 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, and Compliance Status.

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: 10/16/2023
Signature of Environmental Health Specialist: [Signature] Date: 10/16/2023

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



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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 (Fahrenheit)
3 compartment sink Cleaner Solutions	Quaternary High heat		190

Equipment Temperature

Description	Temperature (Fahrenheit)
WIC	45
RIF	2
RIC	35
RIC	45

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Gumbo	Cooling	140
Etouffee	Cooling	140
Italian chicken soup	Cooling	135
Mac & cheese sauce	Cooling	145
Rice	Hot Holding	170
Creole	Hot Holding	200
Grits	Hot Holding	160
Mashed potatoes	Hot Holding	150
Greens	Hot Holding	190
Crawfish cream sauce	Hot Holding	150
Picante sauce	Hot Holding	150
Brandy peppercorn sauce	Hot Holding	150
Chicken salad	Cold Holding	43
Halved tomatoes	Cold Holding	41
Boiled eggs	Cold Holding	43

Observed Violations

Total # 7

Repeated # 0

- 14: The ice machine is in need of cleaning. Please discard ice, and wash, rinse, and sanitize interior. Cutting boards are very stained and deeply grooved, individuals and work stations. Please replace cutting boards.
- 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.



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Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: Posted on board on wall across from dry storage room
- 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: Shell stock tags are available for the minimum of 90 days.
- 13: (IN) All raw animal food is separated and protected as required.
- 15: (IN) No unsafe, returned or previously served food served.
- 16:
- 17: Soups and sauces are placed in a pot and reheated until very hot. Meats are not added until the base sauces are reheated with the exception of red beans & rice, and gumbo which already contain meat. However, more meat is added after it is reheated as the base sauce. Chicken is kept cold and it is only reheated per order for pasta dishes.
- 18: Mac & cheese sauce, Italian chicken soup, Étouffée, Gumbo are observed in the cooling down process. Also chicken for pastas, all soups and sauces are also cooled, Foods are removed from the heat, placed in containers to cool on table uncovered, and assisted with ice paddles. Products cool to approximately 100 degrees and then are placed in coolers to finish cooling.
- 19:
- 20:
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: Consumer advisory is present for both reminder and disclosure.
- 24:
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 1:
- 2:
- 3:
- 4:
- 5:
- 6:
- 7:

***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)

2:
3:
4:
5:

Additional Comments (cont'd)

See last page for additional comments.

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Sources

Source Type:	Food	Source:	Sysco, Ben E. Keith, US Foods, C-
Source Type:	Food	Source:	Off The Dock, Galler Foods
Source Type:		Source:	
Source Type:		Source:	
Source Type:		Source:	

Additional Comments