

Establishment Name

Address

## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

O Farmer's Market Food Unit

Remanent O Mobile Type of Establishment

O Temporary O Seasonal

Memphis City

Time in 12:15 PM AM / PM Time out 02:00: PM AM / PM

O Complaint

10/16/2023 Establishment # 605086758 Inspection Date

6150 Poplar Ave., STE 150

Owen Brennan's Restaurant

Embargoed 000

**K**Routine Purpose of Inspection Risk Category

Signature of Person In Charge

PH-2267 (Rev. 6-15)

O Follow-up

O Preliminary

O Consultation/Other Follow-up Required

级 Yes O No

Number of Seats 230

SCORE

#### FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN-in compliance OUT-not in compliance NA-not applicable NO-not observed						ed		0
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	盔	0			Person in charge present, demonstrates knowledge, and performs duties		0	5
	IN	OUT	NA	NO	Employee Health			
2	$\exists x$	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	°
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	100	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	Ħ	0	0	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	0.0	0	0		Food separated and protected	0	0	4
14	0	X	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2

					Compliance Status	cos	R	WT
	IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	1	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	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	245	0	0		Proper cold holding temperatures	0	0	5
21	*	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	氮	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	3%		Food additives: approved and properly used	0	0	5
26	2	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	冥		Compliance with variance, specialized process, and HACCP plan	0	0	5

### s, chemicals, and physical objects into foods.

L PRACTICES

		OUT=not in compliance COS=con			
		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	1
32	0	Plant food properly cooked for hot holding	0	0	Ī
33	0	Approved thawing methods used	0	0	1
34	0	Thermometers provided and accurate	0	0	r
	OUT	Food Identification			
35	0	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	:
37	885	Contamination prevented during food preparation, storage & display	0	0	1
38	0	Personal cleanliness	0	0	Г
39	0	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	ļ
	OUT	Proper Use of Utensils			
41	0	In-use utensils; properly stored	0	0	Γ
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	
43	0	Single-use/single-service articles; properly stored, used	0	0	Ī
44	10	Gloves used properly	- 0	0	

		R-repeat (violation of the same code provision)  Compliance Status	COS	R	W		
	OUT Utensils and Equipment						
45	×	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	•		
	OUT	Physical Facilities					
48	0	Hot and cold water available; adequate pressure	0	0			
49	0	Plumbing installed; proper backflow devices	0	0	- 7		
50	0	Sewage and waste water properly disposed	0	0	- :		
51	325	Toilet facilities: properly constructed, supplied, cleaned	0	0			
52	0	Garbage/refuse properly disposed; facilities maintained	0	0			
53	3%	Physical facilities installed, maintained, and clean	0	0			
54	0	Adequate ventilation and lighting; designated areas used	0	0			
	OUT	Administrative Items	Т				
55	凝	Current permit posted	0	0	П		
56	0	Most recent inspection posted	0	0	Ľ		
		Compliance Status	YES	NO	٧		
		Non-Smokers Protection Act					
57		Compliance with TN Non-Smoker Protection Act	- X	0			
58		Tobacco products offered for sale	0	×	١ ١		
59		If tobacco products are sold, NSPA survey completed	0	0	ш		

icuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320

10/16/2023

Date Signature of Environmental Health Special

10/16/2023

\*\*\*\* 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. ) 9012229200 Please call ( to sign-up for a class.

RDA 629

Date

#### 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.	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 # ()
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.

<sup>\*\*\*</sup>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

### 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.

- 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.

- 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:

### Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any violations that could not be displayed in this space.

<sup>\*</sup>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 (contid)					
Comments/Other Observations (cont'd)					
Additional Comments (cont'd)					
See last page for additional comments.					

Establishment Information

# Establishment Information Establishment Name: Owen Brennan's Restaurant Establishment Number # 605086758 Sources Source Type: Food Source: Sysco, Ben E. Keith, US Foods, C-Source Type: Food Off The Dock, Galler Foods Source: Source Type: Source: Source Type: Source: Source: Source Type: **Additional Comments**