#### **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

63.48

C					FOOD SERVICE EST	ABL	ISI	HME	IN	ГШ	ISF	PEC	тю	ON REPORT	sco	RE		_
ALL STREET	744 - 1	See												O Fermer's Market Food Unit	$\mathbf{\cap}$			
Establish	hmen	t Nan		Owen Brenn	an's Restaurant					Tur	w of f	Establi	ehmo	Permanant O Mobile	Y			
Address				6150 Poplar	Ave., STE 150					197	AC UI L	_SLOUT	SHILLING	O Temporary O Seasonal				
City			Ĩ	Memphis	Time	in 12	2:4	5 F	M	A	M/PI	M Tir	ne ou	.t 01:15; PM АМ/РМ				
Inspection Date 10/27/2023 Establishment # 605086758 Embargoed 000																		
Purpose of Inspection O Routine  Polow-up O Complaint O Preliminary O Consultation/Other								_										
Risk Category O1 \$2 O3 O4 Follow-up Required O Yes \$ 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																	
	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																	
liking a							llem							ach Item as applicable. Deduct points for a				
IN=in c	ompile	ance			ce NA=not applicable NO=not obse llance Status		R	шĩ	Ē	mecte	d on-s	ne dun	ng ins	Compliance Status	e same code provis	cos	R	WT
	ουτ	NA	NO	Dossan in abasao na	Supervision		_	_		IN	ουτ	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS)				
1 嵐	0	NA		performs duties	esent, demonstrates knowledge, and	0	0	5		8	0	0		Proper cooking time and temperatures Proper reheating procedures for hot hold	ina.	00	읽	5
2 20	OUT	NA	NO		Employee Health ood employee awareness; reporting	_	0	5	۳	IN	O OUT		NO	Cooling and Holding, Date Marking		-	01	
3 笑	O OUT	NA	NO	Proper use of restric		0	0	Ľ	4	0	001	0		a Public Health Contr	ol			_
4 🐹	0	nun	0	Proper eating, tastin	d Hyglenic Practices ng. drinking, or tobacco use	0	0	5	19	12	0	0	õ	Proper cooling time and temperature Proper hot holding temperatures			0	
	OUT	NA	NO	Preventin	eyes, nose, and mouth sg Contamination by Hands	0				12	00			Proper cold holding temperatures Proper date marking and disposition		00	8	5
6 <u>奥</u> 7 <u>奚</u>	0 0	0	~		ct with ready-to-eat foods or approved	0	0	5	22	0	0	×		Time as a public health control: procedur	res and records	0	0	
8 😹	0	-	-	alternate procedures Handwashing sinks	s followed properly supplied and accessible		0	2	23	IN X	OUT	NA	NO	Consumer Advisory Consumer advisory provided for raw and	i undercooked	0	0	4
IN 9 嵐	<u>ол</u>	NA		Food obtained from	Approved Source approved source	0	0		F	IN	OUT	-	NO	food Highly Susceptible Popula	tions	<u> </u>	<u> </u>	-
10 O 11 実	0	0	>	Food received at pro		8	8	5	24	0	0	×		Pasteurized foods used; prohibited foods	s not offered	0	0	5
12 0	ō	×			vailable: shell stock tags, parasite	0	ō	1		IN	OUT	NA	NO	Chemicals				
IN 13 夏	<u>ол</u>		NO		tion from Contamination	-		4	25	0	8	X		Food additives: approved and properly u Toxic substances properly identified, sto		0	읭	5
14 実		ŏ		Food-contact surfac	ces: cleaned and sanitized	ŏ	_		Ĩ	IN		NA	NO	Conformance with Approved P	rocedures		-	
15 眞	0			Proper disposition o served	of unsafe food, returned food not re-	0	0	2	27	0	0	×		Compliance with variance, specialized p HACCP plan	rocess, and	0	0	5
			Goo	d Retail Practice	is are preventive measures to	contro	d the	e intre	oduc	tion	ofp	atho	gens	, chemicals, and physical object	s into foods.			
								ET/A)				8						
			001		COS=cc liance Status			during WT	inspe	iction				R-repeat (violation of the sam Compliance Status	ne code provision)	COS	R	WT
28	OUT O	Paste	urize	Safe Fe d eggs used where r	ood and Water			1		0	UT			Utensils and Equipment				
29 30	0	Wate			required		10				es F	ood ar	nd no	nfood-contact surfaces cleanable, proper	1y designed,			-
	OUT		nce o	lice from approved s obtained for specialize		0	0	2	$\vdash$	+	× .	onstru	cted,	and used		0	0	1
31		Dree		btained for specializ	source red processing methods aperature Control	8	8	2	4	6	∞ ₀ o v	onstru Varewi	cted, ashin	and used g facilities, installed, maintained, used, te		0	0	1
2.2		contr	r coc	Food Tem Food Tem bling methods used; a	source red processing methods aperature Control adequate equipment for temperature	0	0	2	4	6 7 (	0 V 0 V 0 N	onstru Varewa Ionfoo	cted, ashin d-con	and used g facilities, installed, maintained, used, te itact surfaces clean Physical Pacilities		0	0	1
32 33	0	contr Plant	r coc si food	btained for specializ	iouroe red processing methods aperature Control adequate equipment for temperature hot holding	0	0 0 0 0	2 1 2 1 1 1 1	4	6 7 8		onstru Varewa Ionfoo	cted, ashin d-con	and used g facilities, installed, maintained, used, te itact surfaces clean		0	0 0	1 2 2
33 34	0	contr Plant Appro	r coc si food wed t	bitained for specializ Feed Tem bling methods used; a properly cooked for thawing methods use eters provided and ac	iouroe red processing methods aperature Control adequate equipment for temperature hot holding ed	0	00000	2 1 2 1 1 1 1	4 4 5	6 7 8 9 0		onstru Varewa Jonfoo Iot and Plumbir Sewage	cted, ashin d-con cold ig ins and	and used g facilities, installed, maintained, used, te itact surfaces clean Physical Facilities water available; adequate pressure	st strips	0	0 0 0 0	2
33 34	0 0 0 0	Contr Plant Appro Them	r coc ol food wed t nome	bitained for specializ Food Tem oling methods used; a properly cocked for thawing methods use eters provided and ac Food 1	iouroe red processing methods aperature Control adequate equipment for temperature hot holding ed courate	0 0 0 0	0 0 0 0	2 1 2 1 1 1 1	4 4 5 5	6 7 8 9 0 1		onstru Varewo Ionfoo Iot and Plumbir Sewage Oilet fa	cted, ashing d-con l cold ig ins and icilitie	and used g facilities, installed, maintained, used, te tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed	st strips d	0000	0 0	2 2 2 2
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PH-2267 (Re	PH-2267 (Rev. 6-15)	Free food safety training clas	RDA 67		
	risecor (new. o-ro)	Please call (	) 9012229200	to sign-up for a class.	104.02
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#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

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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)							

Equipment Temperature					
Decoription	Temperature (Fahrenheit)				

escription	State of Food	Temperature ( Fahrenheit

Total # 6

Repeated # ()

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.

#### 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
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14: Violation corrected. The ice machine has been cleaned. Please continue to discard ice, and wash, rinse, and sanitize
interior as needed. Cutting boards are very stained and deeply grooved, individuals and work stations. Cutting boards
have been ordered. Invoices must be provided, and they will be emailed. Please continue to replace cutting boards as
needed.
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*** 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 violations that could not be displayed in this space.

Additional Comments See last page for additional comments.

# Establishment Information

Establishment Name: Owen Brennan's Restaurant

Establishment Number : 605086758

5:

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

#### Establishment Information

Establishment Name: Owen Brennan's Restaurant Establishment Number # 605086758

Sources		
Source Type:	Source:	

## Additional Comments