TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

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Estal	blisi	hme	nt Nar		Owen Brennan's Restaurant					τ		- to bi	a Branca	Farmer's Market Food Unit Strength O Mobile		ł	
Addr	ess				6150 Poplar Ave., STE 150				_	T Y	be of t	Establ	shme	O Temporary O Seasonal			
City Memphis Time in 01:05 PM AM / PM Time out 02:20: PM AM / PM																	
,			at a		07/06/2022 Establishment # 60508675		-			_	d 0						
Inspe			nspect		Routine OFollow-up OComplaint		_	- O Pre					0.000	nsuitation/Other		_	
				JOH				_	244111411	ary					.	23	0
Risk	Ca	-		act	O1 XC2 O3 ors are food preparation practices and employee	beha		04 8 mo	st c	omn	nonly					20	0
					ontributing factors in foodborne illness outbreak	8. P	ublic	: Hea	lth	Inte	rven	tions	are	control measures to prevent illness or injury.			
		(ark de	algaa	FOODBORNE ILLNESS Ri led compliance status (IN, OUT, NA, NO) for each numbered iter										legory.		
IN	in c	ompi	lance		OUT=not in compliance NA=not applicable NO=not observe				S=cor	rrecte	d on-s	ite dur	ing ins	pection R=repeat (violation of the same code provi		_	
H	IN	our	NA	NO	Compliance Status Supervision	cos	R	WT	Н					Compliance Status Cooking and Reheating of Time/Temperature	COS	R	WT
\rightarrow	1	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN	OUT		NO	Control For Safety (TCS) Foods			
	_	-	r na	NO	Employee Health	-		-	16	0	8			Proper cooking time and temperatures Proper reheating procedures for hot holding	8	00	5
2		-			Management and food employee awareness; reporting		0	5		IN		NA		Cooling and Holding, Date Marking, and Time as			
$ \rightarrow $	× N	0	r na	NO	Proper use of restriction and exclusion Good Hygienic Practices	0	0	·	18			0		a Public Health Control			
4	X	0	NA		Proper eating, tasting, drinking, or tobacco use	0	0	5	19	X				Proper cooling time and temperature Proper hot holding temperatures	0	0	
	N IN		n NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	_		20	8	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
	×	0		0	Hands clean and properly washed	0	0		22		ō	x	-	Time as a public health control: procedures and records	ō	ŏ	
7	武	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5		IN	OUT			Consumer Advisory	-	-	
8		0	NA	NO	Handwashing sinks properly supplied and accessible Approved Source	0	0	2	23	0	鼠	0		Consumer advisory provided for raw and undercooked food	0	0	4
9 3	黨	0			Food obtained from approved source	0				IN	OUT	NA	NO	Highly Susceptible Populations			
	0 ※		0	20	Food received at proper temperature Food in good condition, safe, and unadulterated	8	0	5	24	鬣	0	0		Pasteurized foods used; prohibited foods not offered	0	0	5
-		ō	0	0	Required records available: shell stock tags, parasite	ō	ŏ			IN	OUT	NA	NO	Chemicals			
H	IN	OUT	NA	NO	Protection from Contamination					0		X		Food additives: approved and properly used	0	0	5
13 14		0			Food separated and protected Food-contact surfaces: cleaned and sanitized	8	0	4	26	<u>実</u> IN	0	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	0	0	9
15	_		Ť		Proper disposition of unsafe food, returned food not re- served		-	2	27	_	-	_	10000	Compliance with variance, specialized process, and HACCP plan	0	0	5
	_			Goo	d Retail Practices are preventive measures to co	ontro	the	intro	oduc	tion	ofp	atho	gens	, chemicals, and physical objects into foods.			
						G00						5					
F	_			00	T=not in compliance COS=corre Compliance Status	cled o			inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
					compliance status	_	_			_	_			Itherally and Faulancest		_	
		001		0.0576	Safe Food and Water	0			E	_	UT	and a	ad as	Utensils and Equipment		_	1
28)	00	Past Wate	er and	Safe Food and Water d eggs used where required ice from approved source	0	0	2	4	_	er F			nfood-contact surfaces cleanable, properly designed, and used	0	0	
)	00	Past Wate Varia	er and	Safe Food and Water d eggs used where required lice from approved source obtained for specialized processing methods	0	0 0 0	2	4	5 (₿ ^F o	onstru	cted,	nfood-contact surfaces cleanable, properly designed,	0	0 0	1
29)		Past Wate Varia Prop	er co	Safe Food and Water d eggs used where required ice from approved source	8	8	2	\vdash	5 () 6 () 7 ()	副	onstru Varew	cted, ashin	nfood-contact surfaces cleanable, property designed, and used g facilities, installed, maintained, used, test strips itact surfaces clean	-	-	1
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**** Additional food safety information can be found on our website, http://tn.gow/health/article/eh-foodservice ****

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
(Net. 0-10)	Please call () 9012229200	to sign-up for a class.	104 025

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 wenty-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.	
Sarage 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)				
Conveyor rack dishwasher	Heat		191				

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Walk in meat cooler	35				
Prep cooler	40				
Walk in cooler	40				
Cooler	35				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Mashed potatoes	Hot Holding	167			
Greens	Hot Holding	170			
Braised short rib	Hot Holding	158			
Rice	Hot Holding	166			
Tomato soup	Hot Holding	180			
Vegetable soup	Hot Holding	173			
Broccoli	Cooling	53			
Brussel sprouts	Cooling	59			
Cherry tomatoes	Cold Holding	40			
Egg	Cold Holding	41			
Lettuce	Cold Holding	41			
Shrimp	Cooling	45			
Spicy crawfish	Cold Holding	42			
Grilled chicken	Cooling	51			

Observed Violations

Total # 9

Repeated # ()

23: Raw and undercooked items offered are not disclosed on menu. Reminder is present.

39: Sanitizer solution inadequate in wiping bucket for microbial control.

41: Improperly stored ice scoop on top of machine. Scoop handle touching food product.

42: Clean utensils improperly stored upright. Please invert.

45: Walk in cooler needs repair for the door dent and gasket

47: Interior of freezers need cleaning to remove food debris

53: Missing ceiling tile near 3 compartment sink.

54: Employee personal items not stored in a designated area

54: Vent hood lights need replaced

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: 2: 3: 4: 5: 6: 7: 8: 9: 10: (NO): No food received during inspection. 11: 12: 13: 14: 15: 16: (NO) No raw animal foods cooked during inspection.
2:
3:
0.
8:
9:
10: (NO): No food received during inspection.
11:
12:
13:
14. 15 [.]
16: (NO) No raw animal foods cooked during inspection.
17: (NO) No TCS foods reheated during inspection. 18: 19: 20: 21:
18:
19:
22: (NA) No food held under time as a public health control.
24:
25: (NA) Establishment does not use any additives or sulfites on the premises.
25: (NA) Establishment does not use any additives or sulfites on the premises. 26:
27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
57:
58:
THE Case many at the and of this desument for any visibilities that equild not be displayed in this appear

*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

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:	Food	Source:	Ben E Keith, Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments