



TENNESSEE DEPARTMENT OF HEALTH
FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE
89

Establishment Name Owen Brennan's Restaurant
Address 6150 Poplar Ave., STE 150
City Memphis
Inspection Date 07/06/2022
Risk Category 03
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] 07/06/2022
Signature of Environmental Health Specialist [Signature] 07/06/2022

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)
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 # 0

- 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: Vent hood lights need replaced
- 54: Employee personal items not stored in a designated area



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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.
- 17: (NO) No TCS foods reheated during inspection.
- 18:
- 19:
- 20:
- 21:
- 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.
- 26:
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.
- 57:
- 58:

***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, Sysco

Source Type: Source:

Source Type: Source:

Source Type: Source:

Source Type: Source:

Additional Comments