

Inspection Date

TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Owen Brennan's Restaurant Remanent O Mobile Establishment Name Type of Establishment

6150 Poplar Ave., STE 150 O Temporary O Seasonal Address

Memphis Time in 02:25 PM AM / PM Time out 02:35: PM AM / PM City

05/21/2021 Establishment # 605086758 Embargoed 000 ∰ Follow-up O Complaint Purpose of Inspection Routine O Preliminary O Consultation/Other

Number of Seats 230 Risk Category О3 04 Follow-up Required O Yes 疑 No

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

status (IH, OUT, HA, HO) for each nam

IIN	4=in c	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		CC)S=0	orrecti	ed on-si	ite duri	ing ins	pection
					Compliance Status	cos	R	WT						Complia
	IN	оит	NA	NO	Supervision					IN	оит	NA	NO	Cooking and
1	鼷	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5	1	B 💥	6	0	0	Proper cooking tin
	IN	OUT	NA	NO	Employee Health		_		1	7 0	O	0		Proper reheating p
2	300	0			Management and food employee awareness; reporting	0	0 0							Cooling and Ho
3	×	0			Proper use of restriction and exclusion	0	0	5	ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Good Hygienic Practices				1	8 0	0	0	涎	Proper cooling tim
4	X	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	1	9 (2)	0	0	0	Proper hot holding
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	l ° l	2	0 24	0	0		Proper cold holdin
	IN	OUT	NA	NO	Preventing Contamination by Hands				2	1 💥	0	0	0	Proper date marki
6	100	0		0	Hands clean and properly washed	0	0		ž	2 0	0	×	0	Time as a public h
7	級	0	0	0	No bare hand contact with ready-to-eat foods or approved	0	0	5	Ľ		_			Time as a public i
'	-				alternate procedures followed	_				IN	OUT	NA	NO	
8	×	0			Handwashing sinks properly supplied and accessible	0	0	2	2	3 33	0	0		Consumer advisor
			NA	NO	Approved Source		_		Ľ	100	_	_		food
9	黨	0			Food obtained from approved source	0	0	ı		IN	OUT	NA	NO	Highly
10	0	0	0	X	Food received at proper temperature	0	0	1 . [2	1 828	0	0		Pasteurized foods
11	×	0			Food in good condition, safe, and unadulterated	0	0	5	ľ	' ⁽⁴⁾	1	_		r asieul ged 1000s
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0		Ш	IN	OUT	NA	NO	
	IN	OUT	NA	NO	Protection from Contamination				2			3%		Food additives: ap
13	黛	0	0		Food separated and protected	0	0	4	2	5 gg	0			Toxic substances
14	0	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5		IN	OUT	NA	NO	Conforman
15	Ħ	0			Proper disposition of unsafe food, returned food not re- served	0	0	2	2	7 0	0	×		Compliance with v HACCP plan

					Compliance Status	COS	K	W
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16		0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	333	Proper reheating procedures for hot holding	0	0	÷
	IN	оит		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	243	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	試	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	80	0			Toxic substances properly identified, stored, used	0	0	9
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

s to control the introduction of pathoge s, chemicals, and physical objects into foods.

. PRACTICES

			GOO		
		OUT=not in compliance COS=corr			
		Compliance Status	cos	R	И
	OUT	Caro i con amo i i mon			
28	_	Pasteurized eggs used where required	0	0	
29	0	Water and ice from approved source	0	0	
30	0	Variance obtained for specialized processing methods	0	0	
	OUT	Food Temperature Control			
31	0	Proper cooling methods used; adequate equipment for temperature control	0	0	
32	0	Plant food properly cooked for hot holding	0	0	г
33	0	Approved thawing methods used	0	0	г
34	0	Thermometers provided and accurate	0	0	г
	OUT	Food Identification			
35	Ж	Food properly labeled; original container; required records available	0	0	Г
	OUT	Prevention of Feed Contamination			
36	0	Insects, rodents, and animals not present	0	0	
37	0	Contamination prevented during food preparation, storage & display	0	0	Г
38	0	Personal cleanliness	0	0	Г
39	188	Wiping cloths; properly used and stored	0	0	
40	0	Washing fruits and vegetables	0	0	Г
	OUT	Proper Use of Utensils		_	
41	0	In-use utensils; properly stored	0	0	Г
42	100	Utensils, equipment and linens; properly stored, dried, handled	0	0	Г
43	0		0	0	
44	0	Gloves used properly	0	0	$\overline{}$

		Compliance Status	COS	R	WT
	OUT	Utensiis and Equipment			
45	0	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	1
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	2
49	0	Plumbing installed; proper backflow devices	0	0	2
50	0	Sewage and waste water properly disposed	0	0	2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_ 1
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	1
53	3%	Physical facilities installed, maintained, and clean	0	0	1
54	羅	Adequate ventilation and lighting; designated areas used	0	0	1
	OUT	Administrative Items	Т		
55	0	Current permit posted	0	0	0
56	0	Most recent inspection posted	0	0	۰
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	0	巡	-
58		Tobacco products offered for sale	0	0	0
59		If tobacco products are sold, NSPA survey completed	0	0	

conspicuous manner. You have the right to request a h 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320. n (10) days of the date of the

05/21/2021

Date Signature of Envi

05/21/2021 Date

Signature of Person In Charge

**** 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. PH-2267 (Rev. 6-15) RDA 629) 9012229200 Please call (to sign-up for a class.

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information							
Establishment Name: Owen Brennan's Restaurant							
Establishment Number #: [605086758							
NSDA Summer. To be completed if	#57 in #Ma#						
NSPA Survey - To be completed if		facilities at all times to oe	mone who are				
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-S	moking" symbol are not cons	picuously posted at every	entrance.				
Garage type doors in non-enclosed areas are n	not completely open.						
Tents or awnings with removable sides or vents	s in non-enclosed areas are n	not completely removed or	ropen.				
Smoke from non-enclosed areas is infiltrating in	nto areas where smoking is p	rohibited.					
Smoking observed where smoking is prohibited	i by the Act.						
Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fah	irenheit)			
			<u> </u>				
Equipment Temperature							
Description			Temperature (Fah	renhelf)			
			•				
Food Temperature		Make at Freed					
Description		State of Food	Temperature (Fah	renheit)			
		I	1				

Observed Violations
Total # 5
Repeated # ()
35: See routine inspection
39: See routine inspection
42: See routine inspection
53: See routine inspection
54: See routine inspection

^{***}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	
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Additional Comments	
MARKET CONTROL OF THE	
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.

Establishment Name: Owen Brennan's Restaurant				
Establishment Number: 605086758				
Comments/Other Observations (cont'd)				
A -1-1141				
Additional Comments (cont'd)				
See last page for additional comments.				

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Establishment Number #: 605086758						
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Source Type:	Source:					
Source Type:	Source:					
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Source Type:	Source:					
Course Type:	Courage					
Source Type:	Source:					
Source Type:	Source:					
Source Type:	Source.					
Additional Comments						
Additional Comments						