



TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

98

Establishment Name Red Robin Type of Establishment ☒ Farmer's Market Food Unit ☐ Permanent ☐ Mobile
 Address 2032 Crossings Circle ☐ Temporary ☐ Seasonal
 City Spring Hill Time in 12:58 PM AM / PM Time out 01:42 PM AM / PM
 Inspection Date 04/24/2023 Establishment # 605248742 Embargoed 0
 Purpose of Inspection ☒ Routine ☐ Follow-up ☐ Complaint ☐ Preliminary ☐ Consultation/Other
 Risk Category ☐ 1 ☒ 2 ☐ 3 ☐ 4 Follow-up Required ☐ Yes ☒ No Number of Seats 154

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

(Mark designated compliance status (IN, OUT, NA, NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.)

IN=in compliance					OUT=not in compliance					NA=not applicable					NO=not observed					COS=corrected on-site during inspection					R=repeat (violation of the same code provision)								
Compliance Status										COS			R		WT		Compliance Status										COS			R		WT	
	IN	OUT	NA	NO	Supervision											IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods													
1	☒	☐			Person in charge present, demonstrates knowledge, and performs duties					☐	☐		5	16	☒	☐	☐	☐	Proper cooking time and temperatures					☐	☐		5						
	IN	OUT	NA	NO	Employee Health										17	☐	☐	☐	☒	Proper reheating procedures for hot holding					☐	☐							
2	☒	☐			Management and food employee awareness, reporting					☐	☐		5		IN	OUT	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control														
3	☒	☐			Proper use of restriction and exclusion					☐	☐																						
	IN	OUT	NA	NO	Good Hygienic Practices										18	☐	☐	☐	☒	Proper cooling time and temperature					☐	☐		5					
4	☒	☐		☐	Proper eating, tasting, drinking, or tobacco use					☐	☐		19	☒	☐	☐	☐	Proper hot holding temperatures					☐	☐									
5	☒	☐		☐	No discharge from eyes, nose, and mouth					☐	☐		20	☒	☐	☐		Proper cold holding temperatures					☐	☐									
	IN	OUT	NA	NO	Preventing Contamination by Hands										21	☒	☐	☐	☐	Proper date marking and disposition					☐	☐							
6	☒	☐		☐	Hands clean and properly washed					☐	☐		22	☐	☐	☒	☐	Time as a public health control: procedures and records					☐	☐									
7	☒	☐	☐	☐	No bare hand contact with ready-to-eat foods or approved alternate procedures followed					☐	☐			IN	OUT	NA	NO	Consumer Advisory															
8	☒	☐			Handwashing sinks properly supplied and accessible					☐	☐		2	23	☐	☐	☒		Consumer advisory provided for raw and undercooked food					☐	☐		4						
	IN	OUT	NA	NO	Approved Source											IN	OUT	NA	NO	Highly Susceptible Populations													
9	☒	☐			Food obtained from approved source					☐	☐		5	24	☐	☐	☒		Pasteurized foods used; prohibited foods not offered					☐	☐		5						
10	☐	☐	☐	☒	Food received at proper temperature					☐	☐				IN	OUT	NA	NO	Chemicals														
11	☒	☐			Food in good condition, safe, and unadulterated					☐	☐			25	☐	☐	☒		Food additives: approved and properly used					☐	☐		5						
12	☐	☐	☒	☐	Required records available: shell stock tags, parasite destruction					☐	☐		26	☒	☐			Toxic substances properly identified, stored, used					☐	☐									
	IN	OUT	NA	NO	Protection from Contamination											IN	OUT	NA	NO	Conformance with Approved Procedures													
13	☒	☐	☐		Food separated and protected					☐	☐		4	27	☐	☐	☒		Compliance with variance, specialized process, and HACCP plan					☐	☐		5						
14	☒	☐	☐		Food-contact surfaces: cleaned and sanitized					☐	☐		5																				
15	☒	☐			Proper disposition of unsafe food, returned food not re-served					☐	☐		2																				

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FOOD INSPECTION DATA**



Establishment Information	
Establishment Name:	Red Robin
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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)
Dish Machine	Chlorine	50	

Equipment Temperature	
Description	Temperature (Fahrenheit)
Grill Lowboy Cooler	40
Pizza Prep Cooler	40
Pizza Prep Cooler Base	36
Main Prep Cooler	36

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw Hamburger Patty	Cold Holding	41
Raw Chicken	Cold Holding	38
Diced Tomatoes	Cold Holding	40
Cooked Hamburger Patty	Cooking	172
Carmelized Onions	Cold Holding	40
Sliced Tomatoes	Cold Holding	40
Cole Slaw	Cold Holding	33
Cooked Mushrooms	Hot Holding	154
Raw Cod	Cold Holding	39

Observed Violations

Total # 2

Repeated # 0

37: Emmployee hat stored on wire rack shelf with food establishment items above fountain drink machine.

47: Lowboy Pizza Prep Cooler has old food debris in bottom.

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy available.
- 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.
- 6: Employees washing hands as required.
- 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.
- 9: See source.
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: Proper cooking time and temperature observed.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Proper cooling time and temperature not observed during time of inspection.
- 19: Good hot holding.
- 20: Good cold holding.
- 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: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 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: "No Smoking" signs or the international "No Smoking" symbol are conspicuously posted at every entrance.
- 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
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Source: Sysco

Source Type:	Water
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Source: City

Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments