# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

11		31	135																
Ş	1000	744	a star															-	
Entr	htel				Red Robin											O Fermer's Market Food Unit	}		
Establishment Name 2032 Crossings Circle																			
	144 533				10	)·5	6 6						o Temporary O Seasonal at 01:38: PM AM / PM						
City	City										ne ou								
Insp	ectio	on Da	ste		04/09/202	Establishment #	60524874	2		-			<u>d</u> <u>0</u>						
Purp	pose	of In	spect	tion	<b>鼠</b> Routine	O Follow-up	O Complaint			O Pro	limin	ary		0	Cor	nsultation/Other			
Risk	Cat	tegor			01	<b>3</b> \$2	<b>O</b> 3			<b>O</b> 4	_						r of Seats	15	4
		_														I to the Centers for Disease Control and Pro control measures to prevent illness or inju			
																INTERVENTIONS			
IN	in c	ompli		algnat		ce NA=not applicable	NO=not observ		Remp							ach Itom as applicable. Codect points for category or as pection R=repeat (violation of the same code p			
_		_	_	_		liance Status	10 101 000011	cos	R		Ĩ			10 001	-19 m 10	Compliance Status		R	WT
-		-	NA	NO	Deserve la characterit	Supervision						IN	оит	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods	•		
	鬣				Person in charge pr performs duties	resent, demonstrates kr	towledge, and	0	0	5		X.	0	0		Proper cooking time and temperatures	0	8	5
		OUT	NA	NO	Management and fo	Employee Health cod employee awarene	ss; reporting	0	ГОТ		17	0	0	0	22	Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time	_	0	÷
	×	0	1		Proper use of restric			0	0	5		IN	ουτ	NA	NO	a Public Health Control			
			NA			d Hygienic Practice						0	0	0		Proper cooling time and temperature		0	
4	풆	0				ng, drinking, or tobacco eyes, nose, and mouth	use	8	0	5		20	0	意	0	Proper hot holding temperatures Proper cold holding temperatures	8	00	
	IN	OUT	NA	NO	Preventin	g Contamination by	Hands					2		Ò	0	Proper date marking and disposition	Ŏ	Õ	9
-	<u>第</u>		0	0	Hands clean and pr No bare hand conta	openy washed ict with ready-to-eat foo	ds or approved	0	-	5	22	0	0	×	0	Time as a public health control: procedures and reco	ds O	0	
	×	0		0	alternate procedure			0	0	2		IN	OUT	_	NO	Consumer Advisory Consumer advisory provided for raw and undercooke	4	_	
	IN	OUT	NA	NO		Approved Source	accessione			_	23	0	0	×		food	° 0	0	4
9	8	0	0	~	Food obtained from Food received at pr			8	0			IN	OUT	NA	NO	Highly Susceptible Populations	_	_	
11	×	ŏ	Ŭ	~	Food in good condit	tion, safe, and unadulte		ŏ	ŏ	5	24	0	0	×		Pasteurized foods used; prohibited foods not offered	0	0	5
12	0	0	X	0	Required records av destruction	vailable: shell stock tag	s, parasite	0	0			IN	OUT	NA	NO	Chemicals			
			NA	NO	Protect	tion from Contamin	ation				25	0	0	X		Food additives: approved and properly used	0	0	5
13	泉家	0	8		Food separated and Food-contact surface	d protected ces: cleaned and sanitiz	sed	8	0	4 5	26	N N	O OUT	NA	NO	Toxic substances properly identified, stored, used Conformance with Approved Procedures	- 0	0	
15	_				Proper disposition or served	of unsafe food, returned	food not re-	0		2	27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practice	es are preventive n	neasures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into food	s.		
								GOO	D R	et/Al	L PR	ACT	ICE	3					
				00	T=not in compliance		COS=com				inspe	ction				R-repeat (violation of the same code provis			14/7
		OUT				liance Status ood and Water		cos	R	WI	H	0	UT			Compliance Status Utensils and Equipment	008	ĸ	WT
2	-				d eggs used where			0	0	1	4	5 0				nfood-contact surfaces cleanable, properly designed,	0	0	1
2	_				lice from approved s obtained for specializ	source ted processing methods	5	8	8	2	46	+	-			and used		$\vdash$	1
		OUT	_			nperature Control							_			g facilities, installed, maintained, used, test strips	0	0	
3	1	0	contr		oling methods used;	adequate equipment fo	r temperature	0	0	2	47	_	IX N UT	ontoo	a-con	tact surfaces clean Physical Facilities	0	0	1
3	_				properly cooked for			0	0	1	48	5 0	οн			water available; adequate pressure		0	2
3	_				thawing methods us eters provided and a			8	0	1	49	_	_			talled; proper backflow devices waste water properly disposed	0	0	2
	•	OUT	TIPET			Identification		Ŭ		<u> </u>	51	_	-			is: properly constructed, supplied, cleaned	ŏ	ŏ	
3	5	0	Food	i prop	erly labeled; original	container; required rec	ords available	0	0	1	52	2 0	<b>)</b> G	arbag	e/refu	use properly disposed; facilities maintained	0	0	1
		OUT			Prevention of	Food Contaminatio	'n				53	5 0	D P	hysica	I faci	lities installed, maintained, and clean	0	0	1
3	6	0	Insec	cts, ro	dents, and animals r	not present		0	0	2	54	1	D A	dequa	te ve	ntilation and lighting; designated areas used	0	0	1
3	7	鬣	Cont	amina	ation prevented durin	ng food preparation, sto	rage & display	0	0	1		0	UΤ			Administrative Items			
3	8	0	Pers	onal o	leanliness			0	0	1	55	5 (	<b>o</b> o	ument	perm	nit posted	0	0	0
3	_				ths; properly used a			0	0	1	56	5	эM	lost re	cent	inspection posted		0	
4	0	OUT	_	ningt	ruits and vegetables Proper	Use of Utensils		0	0	-	H	-	-	_	_	Compliance Status Non-Smokers Protection Act	YES	NO	WT
4	-	0	In-us		nsils; properly stored	i			0		57					with TN Non-Smoker Protection Act	- 13	0	
4	-					c properly stored, dried les; properly stored, use		0	0		58 55	5				ducts offered for sale oducts are sold. NSPA survey completed	0	0	0
	4				ed properly	ica, property avoida, ast			ŏ				11		oo pe	seese are every the colouring wellpreven			
																Repeated violation of an identical risk factor may result in			
man	ner a	nd po	st the	most	recent inspection report	rt in a conspicuous mann	er. You have the rid	the to r	eques		rina n	based	ing thi	s report	t by f	e. You are required to post the food service establishment lling a written request with the Commissioner within ten (10)			
геро	n. T	C.A.		ns 68-	14-70, 68-14-706, 68-14	4-708, 68-14-709, 68-14-711	, 68-14-715, 68-14-7	16, 4-5	320.		e	R	0 C	9	a	n			
	L	. 1	$\vdash^{\!}$	١	-		04/0	)9/2	024	ļ				y N	1.	to a	04/0	)9/2	2024
Ci-	``	$ \rightarrow $	Dees	on In	Charge				[	Jate	Sin	e a bu	to of	Ende	J	$\mathcal{M}$			Date
SIG	natu	re of	Pers	Q11111	ound de					Paire	-019	riatu	e or	CHMIN	onine	anai meastri opecialist			Calic

**** Additional food safe	y information can be found on our website,	http://tn.gov/health/article/eh-foodservice **
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PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(100, 0-10)	Please call (	) 9315601182	to sign-up for a class.	hDr 025

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Red Robin Establishment Number #: 605248742

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)				
Raw Meat Lowboy Cooler	38				
Lowboy Grill Cooler	38				
Prep Cooler	41				
Lowboy Freezer	0				

Food Temperature		
Description	State of Food	Temperature (Fahrenheit)
Raw Chicken	Cold Holding	31
Raw Hamburger Patty	Cold Holding	40
Raw Invisible Burger Patty	Cold Holding	38
Cooked Onions & Peppers	Cold Holding	40
Sliced Tomatoes	Cold Holding	40
Cole Slaw	Cold Holding	40
Sausage Bits	Cold Holding	42
Cooked 3 oz. Hamburger Patty	Cooking	174
Raw Fish (WIC)	Cold Holding	40
Cooked Chicken Tenders	Cooking	210
Cooked 6 oz. Hamburger Patty	Cooking	198
Milk	Cold Holding	35

#### Observed Violations

Total # 4

Repeated # ()

37: Employee drink stored on top shelf by screen in kitchen with buns.

37: Employee personal item stored by clean cups at in server area.

43: Single-use condiment cup used to scoop out ranch dressing at dressing bar area.

47: Lowboy pizza prep cooler has old food debris.



# Establishment Information

Establishment Name: Red Robin

Establishment Number: 605248742

#### Comments/Other Observations

1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.

- 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 at time of inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: Cooling not observed at time of inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 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.

# Establishment Information

Establishment Name: Red Robin

Establishment Number: 605248742

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Red Robin

Establishment Number # 605248742

Sources				
Source Type:	Food	Source:	Sysco	
Source Type:	Water	Source:	City	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

# Additional Comments