TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

A COLOR	1000				•	002 02.111											4 0			
Establishment Name			t Nar		Red Robin Gourmet Burgers										Farmer's Market Food Unit Sermanent O Mobile	10				
Address					2100 Hamilton Place Blvd., Ste 317 Type of Establishment O Temporary O Seasonal												/			
Chattanooga			Time in	02	2:50	0 F	M	AM	/ PN	1 Tin	ne ou	ut 03:45; PM AM / PM								
,		on Da	te		06/10/2022	Establishment #						-	0							
			spec			O Follow-up	O Complaint		,	-	limin		- 1		Cor	nsultation/Other				
		egor				02	03			04				Fo	low-	up Required O Yes 🕱 No	Number of Se	ats	184	4
				fact	ors are food prepar	ation practices a	nd employee							repo	rtec	to the Centers for Disease Conti	ol and Prevent		_	
				as c	ontributing factors								_	_		control measures to prevent illne INTERVENTIONS	as or injury.			
				algnat		H, OUT, HA, HO) for eas	ch numbered Hem	. For		mark	H 0U	T, ma	nk CO	S or R	for e	ach item as applicable. Deduct points for c				
IN	⊨in c	ompli	ance		OUT=not in compliance Complia	nce Status	NO=not observe	COS	R		S=con	rected	on-sit	te duni	ng ins	pection R=repeat (violation of the Compliance Status		n) COS	R	WT
	IN	ουτ	NA	NO		Supervision			_			IN	оит	NA	NO	Cooking and Reheating of Time/ Control For Safety (TCS) I				
1	鬣	0			Person in charge prese performs duties		owledge, and	0	0	5		0	0	-		Proper cooking time and temperatures		8	0	5
2	IN XX		NA	NO	En Management and food	mployee Health I employee awarenes:	s; reporting	0	o		17	0	0	0		Proper reheating procedures for hot hold Ceeling and Holding, Date Marking		0	0	-
	×	0	1		Proper use of restrictio	on and exclusion		0	0	5			OUT		NO	a Public Health Contro				
4	IN O		NA		Good H Proper eating, tasting,	Hygionic Practicos		0				0	0			Proper cooling time and temperature Proper hot holding temperatures		8	읽	
	0	0		14	No discharge from eye	s, nose, and mouth		ŏ		5	20	25	0	0		Proper cold holding temperatures		0	0	5
6	0	001	NA		Hands clean and prope			0	0		21	\ <u>≋</u> 0	0	0 ※	-	Proper date marking and disposition Time as a public health control: procedur		_	0	
7	0	0	0	×	No bare hand contact v alternate procedures for		is or approved	0	0	5	-	-	- 1	NA	-	Consumer Advisory	ea and recorda	<u> </u>	<u> </u>	_
8	N IN	0	NA	NO	Handwashing sinks pro		ccessible	0	0	2	23	×	0	0		Consumer advisory provided for raw and food	undercooked	0	0	4
9	嵩	0			Food obtained from ap	proved source		0				IN	OUT	NA	NO	Highly Susceptible Popula	tions	_	-	
	×		0		Food received at prope Food in good condition	n, safe, and unadultera		0	00	5	24	0	0	×		Pasteurized foods used; prohibited foods	not offered	0	0	5
	0	0	Ж	0	Required records avail destruction			0	0			IN	ουτ	NA		Chemicais				
		OUT O		NO	Protection Food separated and pr	n from Contaminat rotected	tion	0	0	4	25 26	0 戻	0	×		Food additives: approved and properly un Toxic substances properly identified, stor		응	8	5
		Ō		1	Food-contact surfaces.	and the second sector and second	to a disease an	Ō	Ō	5				NA		Conformance with Approved P	rocedures	-	-	
15	2	0			Proper disposition of un served	insate food, returned t	ood not re-	0	0	2	27	0	0	8		Compliance with variance, specialized pr HACCP plan	ocess, and	0	0	5
				Goo	d Retail Practices	are preventive m	easures to co	ntro	the	intr	duc	tion	of p	athog	jens	, chemicals, and physical objects	into foods.			
				ou	F=not in compliance		COS=corre	GO0 cled or					ICES	;		R-repeat (violation of the sam	e code provision)			
		OUT			Complian	nce Status d and Water		COS			É		וזע			Compliance Status Utensils and Equipment		cos	R	WT
2		0	Past		d eggs used where req	quired		0	0	1	45		5 FC			nfood-contact surfaces cleanable, proper	y designed,	0	0	1
2	9 0				ice from approved sou btained for specialized			0	0	2	46	+	-			and used g facilities, installed, maintained, used, te		\rightarrow	0	1
		OUT	_		Food Tempe bing methods used; add	erature Control	hamparahura			_	47	_	_			itact surfaces clean			허	1
3		0	cont	lon			temperature	0	0	2		0	JT			Physical Facilities				
	23				properly cooked for hot thawing methods used			0	0	1	48	_	_			I water available; adequate pressure stalled; proper backflow devices		응	읡	2
3	4	0 OUT		mome	ters provided and accu	entification		0	0	1	50					waste water properly disposed is: properly constructed, supplied, cleaner			8	2
3	5		_	i prop	erly labeled; original cor		rds available	0	0	1	52	-				use properly disposed; facilities maintaine			<u></u>	1
-		OUT				ood Contamination		-	-	-	53		·	-		lities installed, maintained, and clean		_	0	1
3	6	0	Inse	cts, ro	dents, and animals not	present		0	0	2	54	1	D Ad	dequa	te ve	ntilation and lighting; designated areas us	ed	0	0	1
3	7	0	Cont	tamina	tion prevented during fa	food preparation, stora	age & display	0	0	1		0	υτ			Administrative items				
	8				leanliness	stand		0	0	1	55					nit posted		8	<u> </u>	0
	9 0			_	ths; properly used and t ruits and vegetables	stored		0	0	1	56		<u> </u>	ost re	cent	inspection posted Compliance Status		YES		WΤ
4	1	OUT O	_	e ute	Proper Us nsils; properly stored	e of Utensils		0	0	1	57	-	- 0	omplia	ince	Non-Smokers Protection / with TN Non-Smoker Protection Act	let	ж	01	
4	23	0	Uten	sils, e	quipment and linens; pr /single-service articles;			0	0	1	58	5	To	obacco	o pro	ducts offered for sale oducts are sold. NSPA survey completed		8	Ö	٥
_	3 4				ed properly	, property stored, used			8	1	<u>_9</u> 9		11	UCCESC(lo pri	ouscus are solo, rear/A survey compreted		-	-	
																Repeated violation of an identical risk factor e. You are required to post the food service e				
man	ner a	nd po	st the	most		n a conspicuous manner	. You have the rig	ht to n	quest							e. You are required to post the lood service e lling a written request with the Commissioner				
	8	С,	~~	3	S		06/1)		<u> </u>	$\mathbf{\lambda}$	- 7	F	9	Λ	6/1	0/2	022
		ature of Person In Charge			-512	-	Date	Sin			Emáre	nme	ental Health Specialist	0	э, т		Date			

	**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice ****
1	Erectional coloring allocation and available cash month at the county health department

PH-2267 (Rev. 6-15)	Free food safety training cla		nth at the county health department.	RDA 629
(19220) (1001. 0-10)	Please call () 4232098110	to sign-up for a class.	nun des

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information Establishment Name: Red Robin Gourmet Burgers Establishment Number # 605205992

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.	
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 (Fahrenhelt)				
Dishmachine Three comp sink	Chlorine QA	100 200					

Equipment Temperature		
Description	Temperature (Fahrenheit)	
One dr reach in on line	34	
Cold drawers	30	
Prep unit	36	
Small prep unit	36	

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Ranch dressing-walk in	Cold Holding	37			
Raw chicken-walk in	Cold Holding	38			

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Red Robin Gourmet Burgers

Establishment Number : 605205992

Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: (IN): PIC has knowledge of symptoms and diseases of foodborne illnesses.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (N.O.) No food workers present.
- 5: (N.O.) No food workers present at the time of inspection.
- 6: (NO) No workers present during inspection.
- 7: (NO) No food workers present during the inspection.
- 8: (IN): All handsinks are properly equipped and conveniently located for food employee use.
- 9: (IN) Food obtained from approved 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: (NO) No raw animal foods cooked during inspection.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NO) TCS food is not being held hot during inspection.
- 20: (IN) Cold holding temperatures are held at 41F or below
- 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: On menu
- 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: 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.

Establishment Information

Establishment Name: Red Robin Gourmet Burgers Establishment Number : 605205992

Comments/Other Observations (cont'd)

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

Establishment Information

Establishment Name: Red Robin Gourmet Burgers Establishment Number # 605205992

Food	Source:	Sysco
Water	Source:	Water is from approved source
	Source:	
	Source:	
	Source:	
		Water Source: Source: Source:

Additional Comments

Inspection conducted after damage from kitchen fire approx 6 weeks ago. Documentation of Fire approval to operate provided. Prior to operation ensure ventilation filters and missing ceiling tiles are replaced. All food present during fire(s) was discarded. All food contact surfaces cleaned and sanitized. Damaged equipment was replaced.

Approval to operate under health permit. Be advised additional approval may be required from other departments.

All refrigeration functional today, warewashing is functional and general sanitation approved. Discussed training recommendations for staff with general manager today.