

Establishment Number #: 605205992

Smoking observed where smoking is prohibited by the Act.

Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)
Dishmachine	Chlorine	100	
Three comp sink	QA	200	

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

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.

***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: Sysco

Source Type: Water

Source: Water is from approved source

Source Type:

Source:

Source Type:

Source:

Source Type:

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.