TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

			FOOD SERVICE ESTABLISHMENT INSPECTION REPORT									SC SC	SCORE						
Establishment Name			Nam		Red Robin Gourmet Burgers									El Permanent O Mabile		ſ			
Address					2100 Hamilton Place Blvd., Ste 317 Type of Establishment O Temporary O Seasonal											/			
City					Chattanooga Time in 12:40 PM AM / PM Time out 01:15: PM AM / PM								. ,						
Inspe	ction	Dat	he		12/07/2022 Establishment # 605205992 Embergoed 0														
Purpo												nsultation/Other							
Risk					01	802	03			04		,				up Required O Yes 💢 No Number of	Seats	18	4
Tues	oung		ak F	acto	ors are food pre	eparation practices	and employee	beha	vior	8 mc	st c	omn	nont	y repo	rtec	to the Centers for Disease Control and Preve	ntion	_	
			_	as c	ontributing fac											control measures to prevent illness or injury. INTERVENTIONS			
		(Mar	rk des	ignet	ed compliance stat											ach liem as applicable. Deduct points for category or subci	tegory.)	
IN=i	n con	nplia	nce			nce NA=not applicable	NO=not observe	d COS	R		»s=∞ Γ	rrecte	d on-t	site duri	ng ins	pection R=repeat (violation of the same code prov Compliance Status		R	WT
1	N O	UΤ	NA	NO		Supervision						IN	001	T NA	NO	Cooking and Reheating of Time/Temperature			
1 8	8	0			Person in charge performs duties	present, demonstrates i	knowledge, and	0	0	5		0		0	×	Control For Safety (TCS) Foods Proper cooking time and temperatures	0	0	
2			NA	NO	Management and	Employee Health food employee awaren	ess: reporting	0			17	0	0	0	X	Proper reheating procedures for hot holding	_	0	•
	_	0				triction and exclusion		0	ō	5		IN	007	T NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
	_	_	NA			od Hygionic Practice ting, drinking, or tobacc						0	0			Proper cooling time and temperature	8	0	
4 2	K (-	0	No discharge from	n eyes, nose, and mouth	h	0	0	5	20	25	Ō	0		Proper hot holding temperatures Proper cold holding temperatures	0	0	5
		UT O	NA		Prevent Hands clean and	ing Contamination b properly washed	y Hands	0	0	_		*				Proper date marking and disposition		Ó	Ť
_	_	-	0			tact with ready-to-eat fo	ods or approved	0	0	5	22	O	0	~		Time as a public health control: procedures and records Consumer Advisory	0	0	
8 2		으 .	NA	80		s properly supplied and Approved Source	d accessible	0	0	2	23	_	0	_		Consumer advisory provided for raw and undercooked food	0	0	4
9 8	K (0	-			m approved source			0			IN	OUT	T NA	NO	Highly Susceptible Populations			
10 (11)		8	0	×	Food received at p Food in good cond	proper temperature dition, safe, and unadult	erated	8	00	5	24	0	0	x		Pasteurized foods used; prohibited foods not offered	0	0	5
	_	0	×	0	Required records available: shell stock tags, parasite destruction		0	0			IN	ουτ	T NA	NO	Chemicals				
13 S	N O	ण	NA	NO		ction from Contamin	ation	~		4	25	0	8	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	8	2	5
14 2		ŏ	ŏ		Food-contact surface	aces: cleaned and sanit		ŏ	ŏ			IN		T NA	NO	Conformance with Approved Procedures	Ľ		
15 }	8	0			Proper disposition served	of unsafe food, returne	d food not re-	0	0	2	27	0	0	黨		Compliance with variance, specialized process, and HACCP plan	0	0	5
				Goo	d Retail Practic	ces are preventive	measures to co	ntro	l the	intr	oduc	tion	of	patho	gens	, chemicals, and physical objects into foods.			
								GOO	DR	ar/A	L PR	AGT	TICE	8					
				00	T=not in compliance Com	pliance Status	COS=corre	cted o COS	R R	during WT	inspe	iction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
28	_	UT	Dacta		Safe d eggs used when	Food and Water		~		_			UT (Food or	ad mo	Utensils and Equipment mood-contact surfaces cleanable, properly designed,			
29	-	0	Water	r and	ice from approved	source	4	0	0	2	4	5				and used	0	0	1
30		UT U	variar	nce o		lized processing method imperature Control	25	0	0	1			-			g facilities, installed, maintained, used, test strips	0	0	1
31			Prope		oling methods used	d; adequate equipment f	for temperature	0	0	2	4	_	1 O	Nonfoo	d-cor	ntact surfaces clean Physical Facilities	0	0	1
32		o F	Plant	food	properly cooked for			0		1		8	0			water available; adequate pressure	0	0	2
33	_				thawing methods u eters provided and			0	0	1		_	_			stalled; proper backflow devices	0	0	2
	_	UT	1 Herri	101110		d identification		Ŭ		-			-			es: properly constructed, supplied, cleaned	ŏ	ŏ	1
35	0	0	Food	prop		al container; required re		0	0	1	5	2	0	Garbag	e/refi	use properly disposed; facilities maintained	0	0	1
OUT				of Food Contaminati	on				-	_	-			lities installed, maintained, and clean	0	0	1		
36	+	-			dents, and animals			0	0	2	F	-	-	Maedina	ne vé	ntilation and lighting; designated areas used	0	0	1
37	_	_				ring food preparation, st	orage & display	0	0	1	Ļ		NT	Ourseat		Administrative items			
38 O Personal 39 O Wiping c			ths; properly used	and stored		0	0			55 O Current permit posted 56 O Most recent inspection posted			inspection posted	0		0			
40	1	0			ruits and vegetable	15			0							Compliance Status			WT
41			n-use	e uter	Prope nsils; properly store	r Use of Utensils ed		0	0	1	5	7	- 2	Complia	ance	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X	0	
42	1	0	Utens	ils, e	quipment and liner	ns; properly stored, drie icles; properly stored, us	d, handled	0		1 58 Tobacco products offered for sale			00	0	0				
43 O Single-u 44 O Gloves			Glove	e-use Is us	ed properly	ures, propeny stored, us	264	ő	ő	1	6	4	-	10080	u pr	oducts are sold, NSPA survey completed	10		

Failure to correct any violations of risk factor items within ten (10) days may result in suspension of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Repeated violation of an identical risk factor may result in revocation of your food service establishment permit. Items identified as constituting imminent health hazards shall be corrected immediately or operations shall cease. You are required to post the food service establishment permit in a conspicuous manner and post the most recent inspection report in a conspicuous manner. You have the right to request a hearing regarding this report by filing a written request with the Commissioner within ten (10) days of the date of this report. T.C.A. sections (8-14-70] are required to post the food service establishment permit. (10) days of the date of this report. T.C.A. sections (8-14-70] are required to post.

11/1	12/07/2022	10	12/07/2022
Signature of Person In Charge	Date	Signature of Environmental Health Specialist	Date
	**** Additional food safety information can be found on our	r website, http://tn.gov/health/article/eh-foodservic	e ****

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
P192201 (1094. 0=10)	Please call () 4232098110	to sign-up for a class.	101023

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 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 inflitrating into areas where smoking is prohibited.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info								
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenhelt)					
Sanitizer bucket	QA	200						
Dish machine	Chlorine	100						

Equipment Temperature						
Description	Temperature (Fahrenheit)					

Food Temperature						
Decoription	State of Food	Temperature (Fahrenheit)				
Dairy	Cold Holding	40				
Cut leafy greens	Cold Holding	40				
Diced tomatoes	Cold Holding	40				
Hard boiled egg	Cold Holding	40				
Sliced turkey	Cold Holding	40				
Raw chicken	Cold Holding	40				
Grilled peppers and onions	Cold Holding	40				
Raw ground beef	Cold Holding	40				
Cut leafy greens in walk in cooler	Cold Holding	40				

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): An employee health policy is 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: Proper handwashing observed.

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: 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: Proper cold holding temperatures observed.
- 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: Consumer advisory located.
- 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

Sources				
Source Type:	Water	Source:	Public	
Source Type:	Food	Source:	Sysco	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

Additional Comments