## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

Amer .			Ded Debie A											O Fermer's Market Food Unit	ſ	)			
Establishment Name		me	Red Robin America's Gourmet Burgers       O Farmer's Market Food Unit         401 S. Mt. Juliet Rd.       Type of Establishment         O Farmer's Market Food Unit       O Mobile         O Tampagation       O Seasceal																
Ađ	Address				ullet Ra.					_					O Temporary O Seasonal				
Cit	Y				Mount Juliet										me ou	ut 12:07: PM AM / PM			
Ins	pecti	ion D	ate		04/05/2022 Establishment # 605194236 Embargoed 0														
Pu	pose	e of I	nspec		Routine	O Follow-up	O Complaint			O Pr			_		Cor	nsultation/Other			
Ris	k Ca	tego			<b>O</b> 1	<b>3</b> 82	<b>O</b> 3			<b>O</b> 4						up Required 🛍 Yes O No 🛛 Number of S		25	0
Г			lisk													I to the Centers for Disease Control and Preven control measures to prevent illness or injury.	tion		
	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																		
Þ.	(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)																		
Ë	<b>4</b> -111 (	tomp	lance	_		ce NA=not applicable liance Status	NO-not coserve		R			recie	d on-s	ne our	ng ins	spection R=repeat (violation of the same code provis Compliance Status		R	WT
		out	NA	NO	December 10 alternation	Supervision						IN	ουτ	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
1	鬣	0			Person in charge pr performs duties	esent, demonstrates k	nowledge, and	0	0	5		12	0	0	-	Proper cooking time and temperatures	0	0	5
2		0		NO	Management and fo	Employee Health xod employee awarene	ss; reporting	0	0		17	<u>\$</u>		0		Proper reheating procedures for hot holding Ceeling and Helding, Date Marking, and Time as	0	0	-
3	×	0			Proper use of restric	ction and exclusion		0	0	5		IN	OUT		NO	a Public Health Control			
4	IN XX	-	NA	NO O		d Hygienic Practice 1g. drinking, or tobacco		0	0	_		0 定	0	0		Proper cooling time and temperature Proper hot holding temperatures	0		
4 5	X IN	0	NA	0	No discharge from e	eyes, nose, and mouth		ŏ	ŏ	5	20		×	8		Proper cold holding temperatures Proper date marking and disposition	0	8	5
6	12	0			Hands clean and pr	operly washed		0	0		22		6	×		Time as a public health control: procedures and records	ŏ	ŏ	
7	83	0	0	0	No bare hand conta alternate procedure	ct with ready-to-eat foo s followed	ds or approved	0	0	8		IN	OUT		-	Consumer Advisory	-	-	
8 9	N IN	0	NA	NO		properly supplied and Approved Source	accessible	0	0	2	23	0	0	12		Consumer advisory provided for raw and undercooked food	0	0	4
9	黨	00	0	132	Food obtained from Food received at pr			0	0		F	IN	OUT	10000	NO	Highly Susceptible Populations			
11 12	×			_	Food in good condit	tion, safe, and unadulte		ŏ	0	5	24	0	0	X		Pasteurized foods used; prohibited foods not offered	0	0	5
12		0	×	0	destruction	vailable: shell stock tag		0	0			IN	OUT		NO	Chemicals	-		
13	0	13		NO	Food separated and	tion from Contamina d protected	tion	0	0	4	25	0 10	0	X		Food additives: approved and properly used Toxic substances properly identified, stored, used	00	0	5
14	×	_	0	]		es: cleaned and sanitiz of unsafe food, returned		0	0	5		IN	OUT	1000	NO	Confermance with Approved Precedures Compliance with variance, specialized process, and			
15	黛	0			served	ansare rood, retarried	nood not re-	0	0	2	27	0	0	黨		HACCP plan	0	0	5
Г				Goo	d Retail Practice	es are preventive r	neasures to co	ontro	l the	intr	oduc	tion	of p	atho	gens	, chemicals, and physical objects into foods.			
								GOO	DR	ar/A	L PR	ACT	11CE	5					
F				00	T=not in compliance Compl	liance Status	COS=come		R		inspe	ction				R-repeat (violation of the same code provision) Compliance Status	COS	R	WT
	28	00	_	leurize	Safe F ed eggs used where r	ood and Water		0	0	-			UT	ood a	nd no	Utensils and Equipment infood-contact surfaces cleanable, properly designed,			
	29	0	Wat	er and	lice from approved s			0	0	2	4	5 2				and used	0	٥	1
E	50	001		ancer		nperature Control	,		0	_	4		_			g facilities, installed, maintained, used, test strips	0	0	1
1	31	0	Prop		oling methods used;	adequate equipment fo	or temperature	0	0	2	4	_	0 NUT	lonfoo	d-con	ntact surfaces clean Physical Facilities	0	0	1
<u> </u>	32		_		properly cooked for			8	8	1	4					f water available; adequate pressure	0	8	2
<u> </u>	33 34	ŏ			thawing methods us eters provided and a			ŏ	ŏ	1	4	0	0 8	Sewag	e and	stalled; proper backflow devices waste water properly disposed	0	0	2
E		001	_			Identification	and a second shift				5	_				es: properly constructed, supplied, cleaned		0	1
Ľ	35	0		a prop		container; required rec Food Contamination		0	0	1	5		-	-	·	use properly disposed; facilities maintained lities installed, maintained, and clean	0	0	1
1	36	-	_	cts, ro	dents, and animals r			0	0	2	5	-	-			entilation and lighting; designated areas used	ō	ō	1
E	37	0	Con	tamin	ation prevented durin	g food preparation, sto	rage & display	0	0	1		0	υт			Administrative Items		_	
h	38	0	Pers	sonal	leanliness			0	0	1	5	5	0	Jurrent	t perm	nit posted	0		0
	39 40				ths; properly used ar ruits and vegetables			8	0	1	5	6	0 1	/lost re	cent	inspection posted Compliance Status	O YES	0 NO	WT
		OUT			Proper	Use of Utensils				_	E	1				Non-Smokers Protection Act			
	41 42	0	Uter	nsils, e		; properly stored, dried		0	0		5	8	Ī	obacc	o pro	with TN Non-Smoker Protection Act ducts offered for sale	)X O	0	0
	43 44				s/single-service article ed properly	es; properly stored, use	ed		8	1	5	9	ł	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
Fail	ure t	o con	rect an	y viola	ations of risk factor iter			sion o	f you	r food						Repeated violation of an identical risk factor may result in revor			
ma	mer a	and p	ost the	most	recent inspection repo	rt in a conspicuous mann	er. You have the rig	the to r	eques							e. You are required to post the food service establishment permi filing a written request with the Commissioner within ten (10) days			
rep	$\bigcap$	.C.A.	sectio			L-708, 68-14-709, 68-14-711				_		(	7		1	111		_	-
Signature of Person In Charge					)5/2	_		-	$\Delta$		V	ĺĿ		04/0	)5/2				
SIÇ	natu	ire o	Pers	son In		Additional factors				Date	SI					ental Health Specialist			Date
						Additional food safety	y mormation can	i pe to	Drius	on ou	r wet	isite,	nttp	own.g	jow/h	ealth/article/eh-foodservice			

PH-2267 (Rev. 6-15)	Free food safety training cl	lasses are available each mor	th at the county health department.	RDA 625
	Please call (	) 6154445325	to sign-up for a class.	nun oza

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



#### Establishment Information

Establishment Name: Red Robin America's Gourmet Burgers Establishment Number #: 605194236

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
Bucket	QA	300					
Dish machine	CI	100					

Equipment Temperature		
Description	Temperature (Fahrenheit)	
Reach in cooler (ric) meat	38	
Ric salad	38	
Reach in freezer (rif)	6	

Food Temperature			
Description	State of Food	Temperature (Fahrenheit)	
Turkey burgers	Cold Holding	40	
Chicken filet raw	Cold Holding	35	
Beef burger raw	Cold Holding	39	
Sliced tomatoes	Cold Holding	41	
Diced tomatoes	Cold Holding	37	
Wings	Cold Holding	38	
Chili	Reheating	182	
Beef burger	Cooking	184	
Cooked onions	Cold Holding	52	
Cheese dip	Hot Holding	157	
Brisket	Cold Holding	44	

Observed	Violations
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Total # 3

Repeated # ()

13: Raw shell eggs stored over hard boiled eggs. Moved during inspection20: Cooked onions and beef brisket not in temp in line cooler thrown out during inspection

45: Severely grooved cutting boards on salad side of line

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



Establishment Name: Red Robin America's Gourmet Burgers

Establishment Number : 605194236

### 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: Employees washing hands after handling dirty dishes. Employee washed hands before putting on gloves
- 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 info

- 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.
- 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: See food temps
- 17: See food temps
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: See food temps
- 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:

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 America's Gourmet Burgers Establishment Number: 605194236

Comments/Other Observations (cont'd)

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

### Establishment Information

Establishment Name: Red Robin America's Gourmet Burgers

Establishment Number #: 605194236

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

# Additional Comments