TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

13																O Farmada Mastart Frank		ſ		
Establishment Name Red Robin America's Gourmet Burgers O Farmer's Market Food Unit						1														
Autess		401 S. Mt. Ju	uliet Rd.						. "	201	2.510124	Gen I M	O Temporary O See	asonal						
City					Mount Juliet		Time in	12	2:0	7: F	PM	_ A	M/P	м ті	me o	ut <u>12:15</u> : <u>PM</u> AI	M / PM			
Inspe	ctio	n Da	ate		04/05/202	2 Establishment #		6			Emba	argoe	d C)						
Purpo	se	of In	spec		ORoutine	樹 Follow-up	O Complaint			O Pr					Cor	nsuitation/Other				
Risk	Cab	egor	у		O 1	<u>30</u> 22	O 3			O 4				Fo	ollow-	up Required O Yes	民 No Number of	Seats	25	0
		R	lisk	Fact	ors are food prep contributing facto	aration practices an ors in foodborne illne	d employee	beha s. P	vior	s mo c Hea	st c alth	omn Inte	noni	y repo	are	to the Centers for Dise control measures to pre	ase Control and Prever		_	
																INTERVENTIONS				
				nigna					item							ach liom as applicable. Deduct)	
	n co	ompil	ance	_		e NA=not applicable liance Status	NO=not observe	cos	R		5=00	recte	d on-t	site dur	ng ins	spection R=repeat (v Compliance Stat	iolation of the same code provis	cos	R	WT
$ \rightarrow $	-	OUT	NA	NO	Destas is sharps at	Supervision	uladas and					IN	ουτ	NA	NO	Cooking and Reheating Control For Safe				
	8	0			performs duties	esent, demonstrates kno	wedge, and	0	0	5	16	富富	0	0		Proper cooking time and tem	peratures	8	ु	5
2			NA	NO		Employee Health od employee awareness	reporting	0	0		۲ ^μ			0		Proper reheating procedures Ceeling and Holding, Det		-		
\vdash	-	_			Proper use of restric			0	0	5		IN	OUT		NO	a Public He				
	IN I	OUT	NA			d Hygionic Practicos g. drinking, or tobacco u	50	0	0			0 定	0	8		Proper cooling time and temp Proper hot holding temperatu		8		
		0			No discharge from e	yes, nose, and mouth g Contamination by H		ō		5	20	10	0	0		Proper cold holding temperat Proper date marking and disp	ures	8	0	5
	X	0	-		Hands clean and pro		TANGS	0	0		21		0	8		Time as a public health contr		0	0	
	×	0	0	0	No bare hand contac alternate procedures	ct with ready-to-eat foods s followed	s or approved	0	0	5	F	IN	OUT		NO	Consumer		-	-	
8) 9)		0	NA	NO		properly supplied and ac Approved Source	cessible	0	0	2	23	0	0	麗		Consumer advisory provided food	for raw and undercooked	0	0	4
9 2	×	0			Food obtained from	approved source			0			IN	ουτ	NA	NO	Highly Suscepti	ble Populations			
10 (11)		00	0			ion, safe, and unadultera		0	0	5	24	0	0	X		Pasteurized foods used; proh	ibited foods not offered	0	0	5
11 2	0	0	×	0	Required records av destruction	ailable: shell stock tags,	parasite	0	0			IN	ουτ	NA	NO	Chem	lcais			
43.5	N I	OUT O		NO	Protect Food separated and	tion from Contaminati	lon	~	0	4	25	0 戻	0	X	J	Food additives: approved and Toxic substances properly id		0	읭	5
13) 14) 15)	X	ŏ	ŏ			es: cleaned and sanitized	4	ŏ	ŏ	5	20	IN		NA	NO	Conformance with A		Ŭ		
15 }	8	0			Proper disposition of served	f unsafe food, returned fo	od not re-	0	0	2	27	0	0	黨		Compliance with variance, sp HACCP plan	ecialized process, and	0	0	5
				Gov	d Retail Practice	a are preventive me	names to co	atro	l the	intr	oduc	tion	d	atho		s, chemicals, and physic	al objects into foods.			
				_				600								i enemient and pajore				
				OU	T=not in compliance	iance Status	COS=corre		n-site	during						R-repeat (violation Compliance State	on of the same code provision)	COS		WT
	_	OUT	_		Safe Fe	ood and Water			<u> </u>			0	UT			Utensils and Equip	pment		~ 1	
28					ed eggs used where r fice from approved s			8	0	1 2	4	s 1				infood-contact surfaces cleana and used	able, properly designed,	0	0	1
30	_	0		ance		ed processing methods perature Control		0	0	1	4	6	0	Narew	ashin	g facilities, installed, maintain	ed, used, test strips	0	0	1
31		0				adequate equipment for t	emperature	0	0	2	4	_	-	Vonfoo	d-cor	ntact surfaces clean		0	0	1
32		0	cont Plan		properly cooked for t	hot holding			0	1	4		UT O	lot and	1 cold	Physical Facilit water available; adequate pro		0	о	2
33	_		<u> </u>		thawing methods use			0	0	1	4					stalled; proper backflow device		0		2
34	_	O OUT		mom	eters provided and ac Food I	Identification		0	0	1	5	_				I waste water properly dispose es: properly constructed, supp		0		2
35		0	Foo	d prop	erly labeled; original	container; required recor	ds available	0	0	1	5	2	•	Sarbaç	e/refi	use properly disposed; facilitie	s maintained	0	0	1
	_	OUT	_			Food Contamination					5		-			ilities installed, maintained, an		0	0	1
36	+	0	-		idents, and animals n	,		•	0	2	5	-	-	Adequa	ste ve	entilation and lighting; designat	ed areas used	0	0	1
37	_	0				g food preparation, stora	ge & display	0	0	1			UT			Administrative H	ems			
38	_	-			cleanliness ths; properly used an	nd stored		0	0	1	5	_				nit posted inspection posted		0		0
40	_	0	Was		ruits and vegetables				0	1		-	_			Compliance Sta		YES	NO	WT
41			In-u		nsils; properly stored				0		5					Non-Smokers Pr with TN Non-Smoker Protection		X	0	
42	_					; properly stored, dried, h es; properly stored, used		0	00	1	5	8				oducts offered for sale roducts are sold, NSPA survey	r completed	0	8	0
44		Ó	Glov	ves us	ed properly				0											
																Repeated violation of an identic e. You are required to post the fit				
	nanner 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																			
1	\sum	Υ.	S	10	are		04/0)5/2	022	2		d	R	A	h	HP		04/0)5/2	022
Signa	atur				Charge		0-170			Date	5	inatu	ire of	Envir	onme	ental Health Specialist				Date
-						Additional food safety i	nformation can	be fo	und	on ou	r web	osite.				ealth/article/eh-foodservic	e ****			
PH-22	267 ((Rev.	6-15)		Free food safety tr Please of				ilable 445			onth			unty health department. p for a class.			RD	A 629
						1 100300		/ U.	1 J 4		, U C	J			0 ·····					

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

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)					

Equipment Temperature							
Description	Temperature (Fahrenheit)						

Food Temperature	State of Food	Temperature (Fahrenheit

Observed Violations	
Total # 1 Repeated # 0	
Repeated # 0	
45:	

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

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

Comments/Other Observations	
Comments/Other Observations 1: 2: 3: 4: 5: 6: 7: 8: 9: 10: 11: 12: 13: Item corrected shell eggs moved during inspection 14: 15: 16: 17: 18: 19: 20: Items removed from cooler and thrown out. 21:	
2:	
3:	
4:	
5:	
6:	22
7:	
8:	
9:	
10:	
11:	
12:	
13: Item corrected shell eggs moved during inspection	
14:	
15:	
16:	
17:	
18:	
19:	
20: Items removed from cooler and thrown out.	
21:	
21: 22: 23: 24: 25: 26: 27: 57: 58:	
23:	
24:	
25:	
26:	
27:	
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:	Source:	
Additional Comments		

See routine inspection for comments