## TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

- 9-21		- 10 I	125														
	Carlo	744															
					Red Robin									O Farmer's Market Food Unit ent ◎ Permanent O Mobile			
Esta			nt Nar		302 Indian Lake Blvd.				_	Тур	xe of E	Establ	ishme	ent © Permanent O Mobile O Temporary O Seasonal		J	
City					Hendersonville	11	·2	0 A	M			и т.	ma 0	ut 12:02; PM AM / PM			
		-			02/14/2024 Establishment # 60520287	_				_	d 0		me o	<u>12.02</u> , <u>111</u> AM7PM			
		on Da						O Pr						nsultation/Other			
			spect					_	samar	ary						12	20
Risi	Cat	tegor R			O1 XC O3 rs are food preparation practices and employee	beha	vior	04	st c	min	only			up Required O Yes 💢 No Number of to the Centers for Disease Control and Preve		12	.0
				as c	ontributing factors in foodborne illness outbreak												
		(14	ırk de	elgnet	FOODBORNE ILLNESS Rid of compliance status (IH, OUT, HA, HO) for each numbered item										tegory.	a	
IN	⊧in c	ompii	ance		OUT=not in compliance NA=not applicable NO=not observe			and the local division of the local division	\$=co	recte	d on-s	ite dur	ing int	spection R=repeat (violation of the same code provi			
	IN	OUT	NA	NO	Compliance Status Supervision	cos	ĸ	WT	H		~			Compliance Status Cooking and Reheating of Time/Temperature	cos	R	WT
1	展	0			Person in charge present, demonstrates knowledge, and	0	0	5		IN		NA		Control For Safety (TCS) Foods			
	IN	OUT	NA	NO	Employee Health	-	-	Ľ		<u>凛</u> 0	0	8	-	Proper cooking time and temperatures Proper reheating procedures for hot holding	8	0	5
		0			Management and food employee awareness; reporting		0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking, and Time as	_		
3	笑 IN	O OUT	NA	_	Proper use of restriction and exclusion Good Hygienic Practices	0	0	-	18	0	0	0	<u>53</u>	Public Health Centrol Proper cooling time and temperature	0	0	_
	20	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	5	19	0	0	0		Proper hot holding temperatures	0	0	
5		O OUT	NA		No discharge from eyes, nose, and mouth Preventing Contamination by Hands	0	0	-		24	00	8	0	Proper cold holding temperatures Proper date marking and disposition	8	8	5
6	×	0		_	Hands clean and properly washed No bare hand contact with ready-to-eat foods or approved	_	0	5	22	0	0	×	0	Time as a public health control: procedures and records	0	0	
7	×		0	0	alternate procedures followed	0	0	<u> </u>		IN	OUT	NA	NO	Consumer Advisory		-	
	IN		NA	NO	Handwashing sinks property supplied and accessible Approved Source		0	2	23	×	0	0		Consumer advisory provided for raw and undercooked food	0	0	4
		0	0	24	Food obtained from approved source Food received at proper temperature		00			IN	OUT		NO	Highly Susceptible Populations	-		
11	×	0			Food in good condition, safe, and unadulterated Required records available: shell stock tags, parasite	0	0	5	24	0	0	25		Pasteurized foods used; prohibited foods not offered	0	0	5
	0	0	X	0	destruction	0	0	$\square$	~	IN	OUT			Chemicals			
13	X	0	0	NO	Protection from Contamination Food separated and protected	0	0	4	25	0 10	0	X	·	Food additives: approved and properly used Toxic substances properly identified, stored, used	0	0	5
14 15	_		0		Food-contact surfaces: cleaned and sanitized Proper disposition of unsafe food, returned food not re-		0		27	IN O		NA	NO	Confermance with Approved Procedures Compliance with variance, specialized process, and	-	0	5
	~	Ŭ			served	Ŭ	Ŭ	-	Ľ.	Ŭ	Ŭ	~		HACCP plan	<u> </u>	<u> </u>	Ľ
				Goo	d Retail Practices are preventive measures to co						_		geni	, chemicals, and physical objects into foods.			
				00	not in compliance COS=come			during			1CE	3		R-repeat (violation of the same code provision)			
_	_	OUT	_		Compliance Status Safe Food and Water	COS	R	WT	É		UT			Compliance Status Utensils and Equipment	COS	R	WT
2	8	0	Past		d eggs used where required		0		4	_	er F			infood-contact surfaces cleanable, properly designed,	0	0	1
2	0	0	Varia		ice from approved source btained for specialized processing methods	8	0	2	4		-			and used g facilities, installed, maintained, used, test strips	0	0	1
	_	OUT	_	er cor	Food Temperature Control ling methods used; adequate equipment for temperature				4		_			ntact surfaces clean	0	-	1
3		0	contr	ol		0	0	2		0	UT			Physical Facilities			
3	_				properly cooked for hot holding hawing methods used		0	1	4	_	_			I water available; adequate pressure stalled; proper backflow devices		8	2
3	-	O OUT		mome	ters provided and accurate	0	0	1	5	_	-			waste water properly disposed		0	2
3	_		_	Incon	Food Identification rly labeled; original container; required records available	0	0	1	5	_	_			es: properly constructed, supplied, cleaned use properly disposed, facilities maintained	6	0	1
-	-	OUT		, prop	Prevention of Feed Contamination	-	-	-	5	_	_			lities installed, maintained, and clean		0	1
3	6	0	Insec	ts, ro	dents, and animals not present	0	0	2	5	1	0 A	dequa	ste ve	intilation and lighting; designated areas used	0	0	1
3	7	0	Cont	amina	tion prevented during food preparation, storage & display	0	0	1		0	UT			Administrative items			
3	-	-			leanliness	0	0	1	5					nit posted	0	0	0
3	_			- N-	hs; properly used and stored uits and vegetables		0	1	5	9   I	0 1	IOSI IE	cent	inspection posted Compliance Status			WT
4	-	OUT		o u dou	Proper Use of Utensils isils; properly stored	~	0	_	5	,	-	omoli	2000	Non-Smokers Protection Act with TN Non-Smoker Protection Act	X		
4	2	0	Uten	sils, e	quipment and linens; properly stored, dried, handled	0	0	1	5	8	T	obacc	o pro	ducts offered for sale	0	0	0
4	_				/single-service articles; properly stored, used ed properly		8		5	9	If	tobac	co pr	oducts are sold, NSPA survey completed	0	0	
					tions of risk factor items within ten (10) days may result in suspen												
man	ner a	nd po	st the	most	it. Items identified as constituting imminent health hazards shall be ecent inspection report in a conspicuous manner. You have the rig or the second sec	ht to r	eques										
repo	n. T.	C.A.	section 7		4-703, 68-14-706, 68-14-708, 68-14-709, 68-14-711, 68-14-715, 68-14-7					$\mathbf{A}$		10	()	12mm			
<		Ζ		_	02/1	14/2	-			Ľ	1	-0		1 2000	02/1	_4/2	
Sigr	nature of Person In Charge					Date	SQ	natu	re of	Envir	onme	ental Health Specialist			Date		

**** Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservic	e ****
Erec feed cafety training classes are available each month at the county health department	

PH-2267 (Rev. 6-15)	Free food safety training ck	RDA 629		
(Nev. 0-15)	Please call (	) 6152061100	to sign-up for a class.	101025

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



#### Establishment Information

Establishment Name: Red Robin Establishment Number #: 605202878

Warewashing Info										
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenhelt)							
Ecolab dishwasher	Chlorine	100								

Equipment Temperature					
Description	Temperature (Fahrenheit)				
Raw meat cooler next to grill	40				
Pizza cooler	32				
Pizza prep cooler	34				
Tall back freezer	-3				

Food Temperature					
Description	State of Food	Temperature (Fahrenheit)			
Raw chicken	Cold Holding	34			
Shredded lettuce	Cold Holding	39			
Raw hamburger	Cold Holding	41			
Raw fish	Cold Holding	33			
Diced tomatoes	Cold Holding	33			
Pepperoni pizza	Cold Holding	36			
Pepperoni	Cold Holding	40			
Milk	Cold Holding	38			
Chicken	Cooking	196			
Hamburger	Cooking	176			

Observed Violations
Total #
Repeated # ()
45: Damaged cutting boards

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



#### Establishment Information

Establishment Name: Red Robin

Establishment Number : 605202878

#### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Employee health policy 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: Good handwashing procedures

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 from approved source

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: Food cooked to proper temps
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: (NO) TCS food is not being held hot during inspection.
- 20: Food in temp
- 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: Disclosure and reminder 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

Establishment Number: 605202878

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Red Robin

Establishment Number # 605202878

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

## Additional Comments