TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

| 100 | 744 | C. In | | | | | _ | | | | | | | O Fermer's Market Food Unit | | (| | |
|---|---|--|---|---|---|---|--|--|--|--|---------------------------------|---|---|---|--|---|---|--|
| Establishment Name | | | | | | oirits | _ | Tvp | e of E | Istabli | shme | Permanant OMobile | 9 | | 1 | | | |
| Address 401 S. Mt. Juliet Rd. | | | | | | | .,, | | | | O Temporary O Seasonal | | | | | | | |
| | | | | in <u>12</u> | 2:1 | <u>5 F</u> | M | A | / PN | A Tir | me ou | ат. <u>12:32</u> : <u>PM</u> АМ / РМ | | | | | | |
| Inspect | on Da | ate | | 04/05/202 | 2 Establishment # 6051942 | 38 | | | Emba | rgoe | d <u>0</u> | | | | | | | |
| Purpos | of In | spec | tion | Routine | O Follow-up O Complain | nt | | O Pro | limin | ary | | 0 | Cor | sultation/Other | | | | |
| Risk Ca | tegor | y | | 篇1 | O2 O3 | | | O 4 | | | | Fo | low- | up Required O Yes 鑬 No | Number of S | ieats | 0 | |
| | Risk Factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury. | | | | | | | | | | | | | | | | | |
| | ECONTRIBUTING TACTORS IN TOODDORNE ILLNESS OUTDREAKS. Public Health Interventions are control measures to prevent liness or injury. FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS (Wark designated compliance status (IK, OUT, KA, NO) for each numbered litem. For items marked OUT, mark COS or R for each item as applicable. Deduct points for category or subcategory.) | | | | | | | | | | | | | | | | | |
| IN=in | 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) | | | | | | | | | | | | | | | | | |
| IN | OUT | NA | NO | Comp | liance Status Supervision | cos | R | WT | Ь | | 017 | | 110 | Compliance Status Cooking and Reheating of Ti | ime/Temperature | cos | R | WT |
| 1 篇 | 0 | | | | esent, demonstrates knowledge, and | 0 | 0 | 5 | 40 | IN | | NA | | Control For Safety (T | | _ | ~ | |
| IN | OUT | NA | NO | | Employee Health | | | | | 00 | 00 | × | | Proper cooking time and temperatur Proper reheating procedures for hot | | 00 | 8 | 5 |
| 2 12 | 0 | | | Management and fo Proper use of restric | od employee awareness; reporting tion and exclusion | 0 | 0 | 5 | | IN | оυт | NA | NO | Cooling and Holding, Date Mar a Public Health C | | | | |
| IN | OUT | NA | NO | | d Hygionic Practicos | + | Ŭ | | 18 | 0 | 0 | 0 | X | Proper cooling time and temperature | | 0 | 0 | |
| 4 0 5 0 | 0 | | | | g. drinking, or tobacco use yes, nose, and mouth | 0 | 0 | 5 | | 0 | 0 | <u>8</u> | | Proper hot holding temperatures Proper cold holding temperatures | | 0 | 00 | |
| IN | OUT | NA | NO | Preventin | g Contamination by Hands | | | | | X | ŏ | ŏ | | Proper date marking and disposition | n | ŏ | ŏ | 5 |
| 6 O 7 O | 0 0 | 0 | <u> </u> | Hands clean and pro No bare hand contain | operly washed ct with ready-to-eat foods or approved | 0 | 0 | 5 | 22 | 0 | 0 | × | 0 | Time as a public health control: proc | cedures and records | 0 | 0 | |
| | | | ~ | alternate procedures Handwashing sinks | s followed properly supplied and accessible | - | 0 | 2 | | IN | OUT | NA | NO | Consumer Advis Consumer advisory provided for rav | | _ | | |
| 8 😹 IN 9 🚊 | 007 | NA | NO | Food obtained from | Approved Source | - | 0 | | 23 | O IN | O OUT | NA | _ | food Highly Susceptible Po | | 0 | 0 | • |
| 10 O | 0 | 0 | 120 | Food received at pro | oper temperature | 0 | 0 | 5 | 24 | | 0 | 20 | | Pasteurized foods used, prohibited I | | 0 | 0 | 5 |
| 11) 12 O | 0 | × | 0 | Required records av | on, safe, and unadulterated ailable: shell stock tags, parasite | 0 | 0 | ľ | H | IN | OUT | | NO | Chemicals | | - | - | - |
| IN | OUT | | NO | destruction Protect | ion from Contamination | - | Ŭ | | 25 | 0 | 0 | 26 | | Food additives: approved and prope | erly used | 0 | ा | |
| 13 2 | 0 | 8 | - | Food separated and | | 0 | 0 | 4 | 26 | × | 0 | NA | · | Toxic substances properly identified Conformance with Approv | | 0 | 0 | • |
| 13 夏 14 <u>実</u> 15 冥 | 0 | - | J | | es: cleaned and sanitized f unsafe food, returned food not re- | 6 | 0 | 2 | 27 | 0 | 0 | 200 | | Compliance with variance, specializ | | 0 | 0 | 5 |
| - ¹⁰ | U. | | | served | | 1 | ا کا | - 1 | 141 | ~ | | $ \infty $ | | HACCP plan | | ~ | ~1 | |
| Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods. | | | | | | | | | | | | | | | | | | |
| | | _ | Goo | d Retail Practice | s are preventive measures to (| contro | l the | intro | duc | tion | of p | atho | | | jects into foods. | | | |
| | | | | | | GOO | DR | ETAI | L PR | ACT | | | | , chemicals, and physical obj | | | | |
| | | | | T=not in compliance Compl | COS=co | COC rected o | DR | during | L PR | ACT | ICE | | | R-repeat (violation of the Compliance Status | e same code provision) | COS | R | WT |
| 28 | | Past | ou | T=not in compliance Compl Safe Fe Id eggs used where r | COS=co iance Status bed and Water required | COS | R | arAl during WT | inspe | ction | (ति क | 3 | gens | , chemicals, and physical obj | e same code provision) | | | |
| 28 29 30 | 0 | Past Wat | OU teurize er and | T=not in compliance Compl Safe Fo d eggs used where r lice from approved s | COS=co iance Status bed and Water required | COS COS O O | R O O O | during WT | inspe | ction 5 (| цен ≼ υт 0 ^F α | ood ar | gens nd no cted, | R-repeat (violation of the Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, pr and used | e same code provision) t roperly designed, | 0 | 0 | WT |
| 29 | 0 | Past Wat Vari | OU teurize er and ance c | T=not in compliance Compl Safe F d eggs used where r lice from approved s obtained for specializ Feed Terr | COS=con iance Status and and Water equired ource ed processing methods iperature Control | COS COS O O | R O O O | during WT | 44 | ction 5 (| UT 0 0 0 W | ood ar onstru /arewo | gens nd no cted, ashin | R-repeat (violation of the Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, pr and used g facilities, installed, maintained, use | e same code provision) t roperly designed, | 0 | 0 0 | |
| 29 | 000 | Past Wat Vari | OU teurize er and ance o | T=not in compliance Compl Safe F d eggs used where r lice from approved s obtained for specializ Feed Terr | COS=co iance Status bed and Water equired ource ed processing methods | COS COS O O O | 0 0 0 | during WT | inspe | Ction 5 (5 (7 (| UT D D V | ood ar onstru /arewo | gens nd no cted, ashin | R-repeat (violation of the Compliance Status Utensils and Equipment nfood-contact surfaces cleanable, pr and used | e same code provision) t roperly designed, | 0 0 0 | 0 0 0 | |
| 29 30 31 32 | 000000000000000000000000000000000000000 | Past Wat Vari Prop cont Plan | er and ance o per coo rol t food | T=not in compliance Compl Safe F d eggs used where r lice from approved s obtained for specializ Feed Terr oling methods used; : properly cooked for | COS=cor iance Status bed and Water equired ource ed processing methods iperature Control adequate equipment for temperature hot holding | COS COS O O O O | R 0000 | during WT 1 2 1 2 1 | 44 44 43 | Ction 0 | | ood ar onstru /arewa onfoo | gens nd no cted, ashin d-con | R-repeat (violation of the Compliance Status Utensils and Equipment infood-contact surfaces cleanable, pr and used g facilities, installed, maintained, use tact surfaces clean Physical Facilities water available; adequate pressure | e same code provision) t roperly designed, ed, test strips | 0000 | 0 0 0 | 1 1 2 |
| 29 30 31 | 000 0 0000 | Past Wat Vari Prop cont Plan App The | ou teurize er and ance o xer coo rol t food roved | T-not in compliance Compl Safe F d eggs used where r lice from approved s obtained for specializ Feed Tem oling methods used; : properly cocked for thawing methods use eters provided and ac | COS=co iance Status bed and Water equired curbe ed processing methods perature Control adequate equipment for temperature hot holding ed courate | COS COS O O O | 0 0 0 | during WT 1 2 1 | 42 42 43 43 50 | A (*) ction 5 (6 (7 (7 (6 (7 (7 (7 (7 (7 (7 (7 (7 | | ood ar onstru /arews onfoo ot and lumbir ewage | gens nd no cted, ashin d-con d-con d-con d-con d-con | R-repeat (violation of the Compliance Status Utensils and Equipment infood-contact surfaces cleanable, pr and used g facilities, installed, maintained, use tact surfaces clean Physical Pacilities water available, adequate pressure tailed, proper backflow devices waste water properly disposed | e same code provision) t roperly designed, ed, test strips | 0 0 0 000 | | 1 1 1 2 2 2 |
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| 29 30 31 32 33 34 | | Past Wat Vari Prop cont Plan App The Foor | OU teurize er and ance o per coo rol t food troved mome | T=not in compliance Compl Safe F d eggs used where r lice from approved s botained for specializ Feed Tem oling methods used; properly cocked for thawing methods use eters provided and a Feed etry labeled; original | COS=cor iance Status bed and Water equired curpe ed processing methods perature Control adequate equipment for temperature hot holding ed courate identification container, required records available Feed Contamination | COS COS O O O O O O O O O O | 0 R R 0 0 0 0 0 0 | 4 7.4 during WT 1 2 1 2 1 1 1 1 | 48 48 48 48 48 50 55 55 | Action Color S Color C | | ood an onstru (arewa ionfoo ot and ot and ot and ot and arbag arbag | gena nd no cted, ashin d-con d cold ng ins e and acilitie e/refu | R-repeat (violation of the Compliance Status Utensils and Equipment infood-contact surfaces cleanable, pr and used g facilities, installed, maintained, use tact surfaces clean Physical Facilities water available; adequate pressure talled; proper backflow devices waste water properly disposed s: properly constructed, supplied, cl use properly disposed; facilities main | e same code provision) t roperly designed, ed, test strips eaned tained n | 0 0 0 0 0 0 0 | 0 0 0 0 0 0 0 0 0 0 | 1 1 2 2 2 1 1 |
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TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Red Robin America's Gourmet Burgers & Spirits Establishment Number #: 605194238

| 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 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) | | | | | | | | |
| Bucket | QA | 200 | | | | | | | | | |

| Equipment Temperature | | | | | | |
|-----------------------|--------------------------|--|--|--|--|--|
| Description | Temperature (Fahrenheit) | | | | | |
| Walk in cooler | 36 | | | | | |
| Reach in cooler (ric) | 38 | | | | | |
| | | | | | | |
| | | | | | | |

| Food Temperature | od Temperature | | | | | |
|------------------|----------------|--------------------------|--|--|--|--|
| Description | State of Food | Temperature (Fahrenheit) | | | | |
| Milk | Cold Holding | 38 | | | | |
| lce cream base | Cold Holding | 40 | | | | |
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| Observed Violations |
|---------------------|
| Total # |
| Repeated # 0 |

37: Container of cookie pieces left uncovered. Stored on top of ric

TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



Establishment Information

Establishment Name: Red Robin America's Gourmet Burgers & Spirits

Establishment Number : 605194238

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: (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: 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.
- 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: (NA) No raw animal foods served.
- 17: (NA) No TCS foods reheated for hot holding.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 19: (NA) Establishment does not hot hold TCS foods.
- 20: 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 & Spirits Establishment Number : 605194238

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 & Spirits Establishment Number # 605194238

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

Additional Comments