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)			
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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				

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