

Food Establishment Inspection Report

Score: 93

Establishment Name: RED ROBIN GOURMET BURGERS AND BREWS

Establishment ID: 3034012461

Location Address: 188 HANES MALL CIRCLE

☒ Inspection ☐ Re-Inspection

City: WINSTON SALEM

State: NC

Date: 06 / 11 / 2018 Status Code: A

Zip: 27103 County: 34 Forsyth

Time In: 12 : 30 ^{am} _{pm} Time Out: 04 : 00 ^{am} _{pm}

Permittee: RED ROBIN GOURMET BURGER INTERNATIONAL

Total Time: 3 hrs 30 minutes

Telephone: (336) 546-6135

Category #: IV

Wastewater System: ☒ Municipal/Community ☐ On-Site System

FDA Establishment Type: Full-Service Restaurant

Water Supply: ☒ Municipal/Community ☐ On-Site Supply

No. of Risk Factor/Intervention Violations: 5

No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions										
Risk factors: Contributing factors that increase the chance of developing foodborne illness.										
Public Health Interventions: Control measures to prevent foodborne illness or injury.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Supervision .2652										
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties			2	0	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health .2652										
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting			3	13	0	<input type="checkbox"/>
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion			3	13	0	<input type="checkbox"/>
Good Hygienic Practices .2652, .2653										
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth			1	03	0	<input type="checkbox"/>
Preventing Contamination by Hands .2652, .2653, .2655, .2656										
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
7	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No bare hand contact with RTE foods or pre-approved alternate procedure properly followed			3	13	0	<input type="checkbox"/>
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	1	0	<input type="checkbox"/>
Approved Source .2653, .2655										
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source			2	1	0	<input type="checkbox"/>
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature			2	1	0	<input type="checkbox"/>
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated			2	1	0	<input type="checkbox"/>
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			2	1	0	<input type="checkbox"/>
Protection from Contamination .2653, .2654										
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized			<input checked="" type="checkbox"/>	13	0	<input checked="" type="checkbox"/>
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food			2	1	0	<input type="checkbox"/>
Potentially Hazardous Food Time/Temperature .2653										
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures			3	13	0	<input type="checkbox"/>
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding			3	13	0	<input type="checkbox"/>
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures			3	13	0	<input type="checkbox"/>
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	<input type="checkbox"/>
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	0	<input type="checkbox"/>
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records			2	1	0	<input type="checkbox"/>
Consumer Advisory .2653										
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods			1	03	0	<input type="checkbox"/>
Highly Susceptible Populations .2653										
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered			3	13	0	<input type="checkbox"/>
Chemical .2653, .2657										
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used			1	03	0	<input type="checkbox"/>
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used			2	1	0	<input type="checkbox"/>
Conformance with Approved Procedures .2653, .2654, .2658										
27	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan			2	1	0	<input type="checkbox"/>

Good Retail Practices										
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
IN	OUT	N/A	N/O	Compliance Status			OUT	CDI	R	VR
Safe Food and Water .2653, .2655, .2658										
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			1	03	0	<input type="checkbox"/>
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			2	1	0	<input type="checkbox"/>
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods			1	03	0	<input type="checkbox"/>
Food Temperature Control .2653, .2654										
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding			1	03	0	<input type="checkbox"/>
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			1	03	0	<input type="checkbox"/>
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate			1	03	0	<input type="checkbox"/>
Food Identification .2653										
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657										
36	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Insects & rodents not present; no unauthorized animals			2	1	0	<input type="checkbox"/>
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	<input checked="" type="checkbox"/>	<input type="checkbox"/>
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	03	0	<input type="checkbox"/>
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables			1	03	0	<input type="checkbox"/>
Proper Use of Utensils .2653, .2654										
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored			1	03	0	<input type="checkbox"/>
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used			1	03	0	<input type="checkbox"/>
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly			1	03	0	<input type="checkbox"/>
Utensils and Equipment .2653, .2654, .2663										
45	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used			2	1	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips			1	03	0	<input type="checkbox"/>
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			<input checked="" type="checkbox"/>	03	0	<input checked="" type="checkbox"/>
Physical Facilities .2654, .2655, .2656										
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure			2	1	0	<input type="checkbox"/>
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices			2	1	0	<input type="checkbox"/>
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed			2	1	0	<input type="checkbox"/>
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	<input checked="" type="checkbox"/>	0	<input type="checkbox"/>
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Total Deductions: <u>7</u>										



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County: 34 Forsyth Zip: 27103

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Water Supply: ☒ Municipal/Community ☐ On-Site System

Permittee: RED ROBIN GOURMET BURGER INTERNATIONAL

Telephone: (336) 546-6135

☒ Inspection ☐ Re-Inspection Date: 06/11/2018

Comment Addendum Attached? ☐ Status Code: A

Water sample taken? ☐ Yes ☒ No Category #: IV

Email 1: gm741@redrobin.com

Email 2:

Email 3:

Temperature Observations

Effective January 1, 2019 Cold Holding will change to 41 degrees

Item	Location	Temp	Item	Location	Temp	Item	Location	Temp
SERV SAFE	R. SULLIVAN 12/15/19	00	BOILED EGG	MAKE TOP	45	CHILI	WIC	31
3 COMP	HOT WATER	149	TOMATO	MAKE TOP	45	PASTA	WIC	41
DISH	CL SANI	50	LETTUCE	LO BOY	44			
DISH	BAR-CL SANI	100	R BEEF	LO BOY	43			
QAC	3 COMP	200	GRILL ONION	LO BOY	41			
CHILI	HH	176	TOMATO	LO BOY	39			
MUSH	HH	99	TOMATO	MAKE TOP	39			
SLAW	MAKE TOP	45	LETTUCE	SALAD HOLDER	53			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 4 2-401.11 Eating, Drinking, or Using Tobacco - C-Observed employee beverage in plastic cup without a lid on front prep line adjacent to plates and equipment. An employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food, clean equipment, utensils; unwrapped single-service and single-use articles; or other items needing protection can not result. CDI-Beverage discarded by food employee.// 0 points
- 6 2-301.14 When to Wash - P//2-301.12 Cleaning Procedure - P-Observed employee at bar wash hands, turn faucet off with bare hands, and then open soiled cabinet under handsink to retrieve paper towels to dry hands. Hands shall be washed anytime that they become contaminated. CDI-Employee educated and instructed to rewash hands. Effective paper towel dispenser shall be installed to supply handsink.// 0 points
- 13 3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation - P-Observed raw salmon stored behind uncooked mushrooms in lo boy unit, exposing uncooked produce to drippings from raw fish during transport. To protect from contamination, raw animal foods shall be separated from produce during holding, prep and display. CDI-Raw salmon brought to front of unit.//0 points

Lock
Text



Person in Charge (Print & Sign): RICK SULLIVAN

Regulatory Authority (Print & Sign): JENNIFER BROWN

[Handwritten signatures of Rick Sullivan and Jennifer Brown]

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: / /

REHS Contact Phone Number: (336) 703 - 3131



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- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT-Soiled onion slicer on back shelf. Observed many soiled plates on cook line to contain chewing gum and food residue. Observed pans on clean equipment shelf in prep area to contain dried lettuce, food material, and debris. Food contact surfaces of equipment shall be clean to sight and touch. CDI-Equipment and utensils placed with soiled equipment to be cleaned.
- 19 3-501.16 (A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding - P-Measured one pan of cooked mushrooms at 99F on front line. Potentially hazardous food shall be maintained at 135F or greater during hot holding. CDI-Discarded.// 0 points
- 31 3-501.15 Cooling Methods - PF-Measured shredded lettuce (51F) in lettuce box and sliced tomatoes (50-53F) cooling on make top unit above 45F. When cooling, foods shall be placed in equipment capable of rapid cooling. CDI-Items placed in walk-in cooler and freezer to cool. Items shall not be placed into service until items measure 45F or below. NOTE: effective January 1, 2019, the cold-holding requirement will be 41F or below.
- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-REPEAT-Observed bulk storage bin of sugar and flour unlabeled in prep area. Working containers holding food or food ingredients shall be labeled with the common name of the food item. CDI-Labeled during the inspection.// 0 points
- 37 3-307.11 Miscellaneous Sources of Contamination - C-Observed ice bin to beverage stations on server line to be open and unattended for an extended period of time.//Observed pans of food in lo boy units to be uncovered in units. Food shall be protected from contamination. CDI-Ice bin closed.// 0 points
- 38 2-303.11 Prohibition-Jewelry - C-REPEAT-Observed food employee engaging in food prep at the vegetable fryer station while wearing bracelet. Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their wrist or hands.//2-402.11 Effectiveness-Hair Restraints - C-Observed servers portioning out salad dressings into cups without wearing hair restraint. Observed manager engaging in food prep behind cook line without required hair restraint. Food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, linens and single-service and single-use articles.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-REPEAT-Observed plates stacked wet on front line. After cleaning and sanitizing, equipment and utensils shall be air-dried or used after adequate draining.//4-903.11 (A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing - C-Observed clean equipment stored on soiled shelving in prep area. Equipment shall be protected from contamination by storing in a clean, dry location, 6 inches above the floor, not exposed to splash, dust or contamination.



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- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repair damaged gasket to front line reach-in cooler. Remove ice build-up from recently repaired condensation line in walk-in freezer. Equipment shall be maintained in good repair.//4-501.12 Cutting Surfaces - C-REPEAT-Cutting boards at front line are chipped on the corner. Cutting boards on the back line/over prep sink shall be resurfaced to remove deep scratches. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized or discarded if they are not capable of being resurfaced.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C-REPEAT-Cleaning needed on nonfood contact surfaces throughout establishment including but not limited to; brackets to cutting boards, shelving in reach-in cooler, gaskets to reach-in units, lo boy units, dry storage shelving, handle to wand, scales used with pans, wheels of front line equipment. Nonfood contact surfaces of equipment shall be maintained clean.
- 51 6-501.18 Cleaning of Plumbing Fixtures - C-Cleaning needed under urinal in men's restroom to remove dried urine. Plumbing fixtures such as handwashing sinks toilets, and urinals shall be cleaned as often as necessary to keep them clean.// 0 points
- 52 5-501.114 Using Drain Plugs - C-REPEAT- Drain plugs to outdoor recycling receptacle and refuse receptacles are damaged and shall be replaced. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place.//5-501.113 Covering Receptacles - C-Side door to outdoor recycling receptacle was open and not in use upon inspecting. Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered Inside the food establishment if the receptacles and units with tight-fitting lids or doors if kept outside the food establishment.//5-501.115 Maintaining Refuse Areas and Enclosures - C-Cleaning needed behind outdoor recycling unit to remove cardboard, cans and trash. A storage area and enclosure for refuse recyclables, or returnables shall be maintained free of unnecessary items and clean.
- 53 6-501.12 Cleaning, Frequency and Restrictions - C-Cleaning needed on wall and floors in walk-in cooler, under dish machine, behind equipment, under and behind shelving and 3 compartment sink in prep area. Physical facilities shall be maintained clean.
- 54 6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition - C-Clean ceiling grate in server area to remove dust accumulation. //Grease build-up inside of hood at burger roller oven. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.// 0 points



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✓
Spell



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