

# Food Establishment Inspection Report

Score: 93

**Establishment Name:** RED ROBIN GOURMET BURGERS AND BREWS  
**Location Address:** 188 HANES MALL CIRCLE  
**City:** WINSTON SALEM **State:** NC  
**Zip:** 27103 **County:** 34 Forsyth  
**Permittee:** RED ROBIN GOURMET BURGER INTERNATIONAL  
**Telephone:** (336) 546-6135  
**Wastewater System:**  Municipal/Community  On-Site System  
**Water Supply:**  Municipal/Community  On-Site Supply

**Establishment ID:** 3034012461  
 Inspection  Re-Inspection  
**Date:** 06 / 11 / 2018 **Status Code:** A  
**Time In:** 12 : 30 <sup>am</sup> <sub>pm</sub> **Time Out:** 04 : 00 <sup>am</sup> <sub>pm</sub>  
**Total Time:** 3 hrs 30 minutes  
**Category #:** IV  
**FDA Establishment Type:** Full-Service Restaurant  
**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	NO	Compliance Status	OUT	CDI	R	VR
<b>Supervision</b> .2652								
1	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	PIC Present; Demonstration-Certification by accredited program and perform duties	2	0		
<b>Employee Health</b> .2652								
2	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Management, employees knowledge; responsibilities & reporting	3	13	0	
3	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper use of reporting, restriction & exclusion	3	13	0	
<b>Good Hygienic Practices</b> .2652, .2653								
4	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use	2	1		
5	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	No discharge from eyes, nose or mouth	1	03	0	
<b>Preventing Contamination by Hands</b> .2652, .2653, .2655, .2656								
6	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed	4	2		
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	
8	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible	2	1	0	
<b>Approved Source</b> .2653, .2655								
9	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food obtained from approved source	2	1	0	
10	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food received at proper temperature	2	1	0	
11	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food in good condition, safe & unadulterated	2	1	0	
12	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction	2	1	0	
<b>Protection from Contamination</b> .2653, .2654								
13	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food separated & protected	3	13		
14	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food-contact surfaces: cleaned & sanitized		13		
15	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, & unsafe food	2	1	0	
<b>Potentially Hazardous Food Time/Temperature</b> .2653								
16	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooking time & temperatures	3	13	0	
17	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper reheating procedures for hot holding	3	13	0	
18	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling time & temperatures	3	13	0	
19	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures	3	13		
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures	3	13	0	
21	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition	3	13	0	
22	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Time as a public health control: procedures & records	2	1	0	
<b>Consumer Advisory</b> .2653								
23	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked foods	1	03	0	
<b>Highly Susceptible Populations</b> .2653								
24	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized foods used; prohibited foods not offered	3	13	0	
<b>Chemical</b> .2653, .2657								
25	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food additives: approved & properly used	1	03	0	
26	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toxic substances properly identified stored, & used	2	1	0	
<b>Conformance with Approved Procedures</b> .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	

Good Retail Practices								
Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.								
IN	OUT	N/A	NO	Compliance Status	OUT	CDI	R	VR
<b>Safe Food and Water</b> .2653, .2655, .2658								
28	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required	1	03	0	
29	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source	2	1	0	
30	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Variance obtained for specialized processing methods	1	03	0	
<b>Food Temperature Control</b> .2653, .2654								
31	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control	1			
32	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plant food properly cooked for hot holding	1	03	0	
33	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used	1	03	0	
34	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Thermometers provided & accurate	1	03	0	
<b>Food Identification</b> .2653								
35	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled: original container	2	1		
<b>Prevention of Food Contamination</b> .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	
37	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display	2	1		
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness	1			
39	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored	1	03	0	
40	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Washing fruits & vegetables	1	03	0	
<b>Proper Use of Utensils</b> .2653, .2654								
41	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored	1	03	0	
42	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment & linens: properly stored, dried & handled		03		
43	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Single-use & single-service articles: properly stored & used	1	03	0	
44	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly	1	03	0	
<b>Utensils and Equipment</b> .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		
46	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, & used; test strips	1	03	0	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean		03		
<b>Physical Facilities</b> .2654, .2655, .2656								
48	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hot & cold water available; adequate pressure	2	1	0	
49	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices	2	1	0	
50	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Sewage & waste water properly disposed	2	1	0	
51	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned	1	03		
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained	1			
53	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean	1			
54	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used	1	03		
<b>Total Deductions:</b> 7								



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED ROBIN GOURMET BURGERS AND BREWS

Establishment ID: 3034012461

Location Address: 188 HANES MALL CIRCLE

Inspection  Re-Inspection Date: 06/11/2018

City: WINSTON SALEM State: NC

Comment Addendum Attached?  Status Code: A

County: 34 Forsyth Zip: 27103

Water sample taken?  Yes  No Category #: IV

Wastewater System:  Municipal/Community  On-Site System

Email 1: gm741@redrobin.com

Water Supply:  Municipal/Community  On-Site System

Email 2:

Permittee: RED ROBIN GOURMET BURGER INTERNATIONAL

Email 3:

Telephone: (336) 546-6135

## 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

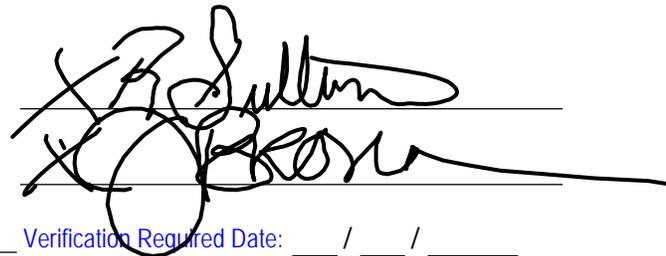
Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 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 *First* SULLIVAN *Last*

Regulatory Authority (Print & Sign): JENNIFER *First* BROWN *Last*



REHS ID: 2536 - Brown, Jennifer

Verification Required Date:     /     /    

REHS Contact Phone Number: ( 3 3 6 ) 7 0 3 - 3 1 3 1



North Carolina Department of Health & Human Services • Division of Public Health • Environmental Health Section • Food Protection Program  
DHHS is an equal opportunity employer.



✓ Spell

# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED ROBIN GOURMET BURGERS AND BREWS

Establishment ID: 3034012461

## 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.



- 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.



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED ROBIN GOURMET BURGERS AND BREWS

Establishment ID: 3034012461

## 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.



- 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



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED ROBIN GOURMET BURGERS AND BREWS

Establishment ID: 3034012461

## 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.

✓  
Spell



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED ROBIN GOURMET BURGERS AND BREWS

Establishment ID: 3034012461

## 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.

✓  
Spell

