

# Food Establishment Inspection Report

Score: 94.5

**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:** 02 / 19 / 2018 **Status Code:** A

**Zip:** 27103 **County:** 34 Forsyth

**Time In:** 01 : 10 <sup>am</sup> <sub>pm</sub> **Time Out:** 04 : 15 <sup>am</sup> <sub>pm</sub>

**Permittee:** RED ROBIN GOURMET BURGER INTERNATIONAL

**Total Time:** 3 hrs 5 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:** 3

**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
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper eating, tasting, drinking, or tobacco use			2	1	0	
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Hands clean & properly washed			4	2	0	
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 type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Handwashing sinks supplied & accessible			2	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Food separated & protected			3	13	0	
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	
<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 type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Proper cooling time & temperatures			3	13	0	
19	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper hot holding temperatures			3	13	0	
20	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cold holding temperatures			3	13	0	
21	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Proper date marking & disposition			3	13	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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	N/O	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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Proper cooling methods used; adequate equipment for temperature control			1	03	0	
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	<input checked="" type="checkbox"/>	
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage & display			2	1	0	
38	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness			1	03	<input checked="" type="checkbox"/>	
39	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used & stored			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
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			1	<input checked="" type="checkbox"/>	0	
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	<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	
47	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Non-food contact surfaces clean			1	<input checked="" type="checkbox"/>	0	<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied & cleaned			1	03	0	
52	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage & refuse properly disposed; facilities maintained			1	03	<input checked="" type="checkbox"/>	
53	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained & clean			1	03	0	
54	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Meets ventilation & lighting requirements; designated areas used			1	03	0	
<b>Total Deductions:</b> 5.5										



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

CR  
OF



# Comment Addendum to Food Establishment Inspection Report

Establishment Name: RED ROBIN GOURMET BURGERS AND BREWS

Establishment ID: 3034012461

Location Address: 188 HANES MALL CIRCLE

City: WINSTON SALEM State: NC

County: 34 Forsyth Zip: 27103

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

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

Permittee: RED ROBIN GOURMET BURGER INTERNATIONAL

Telephone: (336) 546-6135

☒ Inspection ☐ Re-Inspection Date: 02/19/2018

Comment Addendum Attached? ☐ Status Code: A

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	E. V. ROMERO 4/14/20	00	MELONS	COLD SIDE	45	SHR	HB STATION	45
3 COMP	QAC SANI-PPM	200	SLAW	COLD SIDE	42			
DISH	CL SANI	100	BURGER	FCT	163	*VCTY WASH	PPM	80
BAR DISH	CL SANI	100	BURGER	FCT	180	SL TOM	WIC	40
HOT WATER	3 COMP	148	CHX	FCT	169	PASTA	WIC	38
WINGS	FRY LO BOY	40	PASTA	LO BOY	40	*WELL DONE	SALMON AND	00
MAC N CHZ	FRY LO BOY	45	MUSHROOM	HH	164			
BOILED EGG	COLD SIDE	45	HB RELISH	HB STATION	37			

## 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.

- 8 5-202.12 Handwashing Sinks, Installation - PF-Measured hot water at handwashing sink adjacent to dish area at 78-80F. A handwashing sink shall be equipped to provide water at a temperature of at least 100F through a mixing valve or combination faucet. VERIFICATION REQUIRED. CONTACT JENNIFER BROWN AT 336-703-3131 OR BROWNJK@FORSYTH.CC UPON COMPLIANCE BUT NO LATER THAN 2/28/2018.
- 14 4-601.11 (A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - P-REPEAT-Observed 7 soiled plates, 4 soiled soup cups, blender wand, one soiled bowl. Attention to food contact surfaces needed through establishment. Food contact surfaces of equipment and utensils shall be clean to sight and touch. CDI-Items placed with soiled equipment to be cleaned.
- 21 3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking - PF-Observed ready-to-eat prime rib, grilled onions, grilled mushrooms, not dated marked. Observed cooked pasta with date label of 3/25/2018, per PIC label should have read 2/15/2018. All other ready-to-eat, potentially hazardous food items dated as required in walk-in cooler, reach-in cooler and lo boy units. Ready-to-eat, potentially hazardous food items shall be dated with the day of prep or discard. CDI-Items discarded by PIC.// 0 points

Lock  
Text



Person in Charge (Print & Sign): *First* ENRIQUE *Last* VAZQUEZ ROMERO

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

*Enrique Vazquez Romero*  
*Jennifer Brown*

REHS ID: 2536 - Brown, Jennifer

Verification Required Date: 02 / 28 / 2018

REHS Contact Phone Number: ( 336 ) 703 - 3131



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



# 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.

- 35 3-302.12 Food Storage Containers Identified with Common Name of Food - C-Observed working container of brown sugar and shaker of fry seasoning unlabeled on cook line. Working containers holding food or food ingredients shall be labeled with the common name of the food item.// 0 points
- 38 2-303.11 Prohibition-Jewelry - C-Observed one food employee engaging in food prep on back line while wearing a wrist band. 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 arms and hands. CDI-Band removed by food employee.//0 points
- 39 3-304.14 Wiping Cloths, Use Limitation - C-Observed wiping cloth bucket stored on ledge above lo boy unit of grill. Observed solution of wiping cloth bucket to be soiled by fry station. Observed dry wiping cloth to be visibly soiled and stored inside of microwave above cold line. Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil. Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens and single-service articles. CDI-Cloth removed from microwave and all wiping cloth buckets in facility remade.
- 42 4-901.11 Equipment and Utensils, Air-Drying Required - C-Observed plates, bowls and soup cups stacked wet on front line. Observed metal pans stacked wet on equipment rack behind prep 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 two food employees come in from outside with coats and lean on pass through with arms of outdoor wear. Food equipment shall not be exposed to such contamination.//Observed clean linens stored in soiled fry filter equipment on the floor under prep table. Linens shall be protected from contamination by storing in a clean dry location, 6 inches above the floor, not exposed to splash, dust or contamination.//
- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C-Repeat-Observed condensation around the fan unit of the walk-in freezer. Design of unit exposes it to warm air from cook line. Equipment shall be maintained in good repair.//  
4-501.12 Cutting  
Surfaces - C-Small chip on corner of cutting board on front cook line. 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.//0 points
- 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 board, under and behind shelving unit for fry microwaves, build-up handles of lo boy, inside lo boy railings, sticky residue on handle of can opener, gaskets to lo boy units and reach-ins, grease build up on side of fryer, shelving for plate in reach-in cooler. Nonfood contact surfaces of equipment and utensils shall be maintained clean.
- 52 5-501.114 Using Drain Plugs - C-Drain plug damaged to side of outdoor recycling receptacle. Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall have drain plugs in place. Contact waste management company for replacement//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



# 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

