

Chemung County Department of Health
Environmental Health Services
103 Washington Street P. O. Box 588, Elmira, NY 14902-0588
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EHS@co.chemung.ny.us

Food Service Establishment Inspection -- Summary Report

Operation: RED ROBIN GOURMET BURGERS (ID: 876846)
Facility Name: RED ROBIN GOURMET BURGERS
Facility Code: 01218-01 Facility Email: #457@redrobin.com
Facility Address: 1720 COUNTY ROUTE 64 HORSEHEADS, NY 14845

To the Attention of:
TERRY HARRYMAN RED ROBIN INTERNATIONAL, INC
ATTN: LICENSING / PERMITS 6312 S. FIDDLERS GREEN CIR, #200N
GREENWOOD VILLAGE , CO 80111- Owner/Operator Email: licensing@redrobin.com

Inspection

Date: JAN 08, 2018 02:36 PM
Inspector: Erin Walmsley (ewalmsley@co.chemung.ny.us)
Responsible Person: Ed Bovaird
(email:)

Summary

Number of public health hazards found: 2
Number of public health hazards NOT corrected: 0
Number of other violations found: 1

Each item found in violation is reported below along with the code requirement.

IMPROPER COOLING AND REFRIGERATED STORAGE OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 5A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or below 45oF during cold holding, except smoked fish not kept at or below 38oF during cold holding.

Inspector Findings

At 2:20pm, observed ~15 marinated raw chicken breasts at temperature of 53-51dF and ~6 raw turkey burgers at temperature of ~50dF in 4 inch plastic inserts in top of cold holding unit (lid open) next to heat producing oven. Interview with manager stated that items are stocked at ~11:30am and temperatures are taken and logged at this time. No other temperatures taken after 11:30am and staff unable to determine amount of time food has been out of temperature (45dF or less). Manager voluntarily discarded. Facility plans in future use 6 inch deep pans and keep lid closed. CORRECTED.

IMPROPER HOT HOLDING OF POTENTIALLY HAZARDOUS FOODS.

ITEM # 6A WAS FOUND IN VIOLATION 1 TIME(S). CRITICAL VIOLATION

All or parts of the violation item are IN violation.

Code Requirements

Potentially hazardous foods are not kept at or above 140oF during hot holding.

Inspector Findings

Observed ~1/4 lb of cooked mushrooms in perforated metal pan with no lid in steam table at temperature of ~128dF. Interview with staff indicated that mushrooms are cooked to 165 and per store policy only kept in hot holding for 20 minutes prior to discarding. Staff stated mushroom had exceeded 20 minute discard time and voluntarily discarded. Reviewed requirement to hold hot at 140dF and staff stated they would add a lid in future. CORRECTED.

IMPROPER SANITARY FACILITIES AND CONTROLS.

ITEM # 12E WAS FOUND IN VIOLATION 1 TIME(S).

All or parts of the violation item are IN violation.

Code Requirements

Handwashing facilities inaccessible, improperly located, dirty, in disrepair, improper fixtures, soap, and single service towels or hand drying devices missing

Inspector Findings

No paper towels available at hand wash sink at bar. Staff refilled during inspection. CORRECTED

Additional Information Collected During Inspection

Comments

Observed digital thermometers available for staff use throughout kitchen. Observed slice tomatoes in top of cold holding make unit at temperature of 38dF. Observed macaroni and cheese in top of cold holding make unit at temperature of 34dF. Obtained sanitizer (chlorine) at 50ppm in dish machine and sanitizer (Quaternary Ammonia) at 200ppm in wiping cloth bucket at grill line. Discussed hand washing and ill food worker policy. Discussed glove use to prevent bare hand contact. Discussed storage of time and temperature control for safety (TCS/PHF) food in ice baths at bar so that ice is at level of food.

END of REPORT

[Submit# 354670] RED ROBIN GOURMET BURGERS (ID 876846) Inspection# 1002237650