

| Establishment Name | Insp. Type | Insp. Date | Fail? | Rule Cited | Description of Violation | Severity |
|---------------------------|------------|------------|-------|-------------------|---|----------|
| RED ROBIN GOURMET BURGERS | REGULAR | 2018-06-21 | No | 6-301.12 | Sanitary towels / hand drying device not provided for hand wash sink or lavatory. | N |
| | | | | 3-302.11.(A).(4) | Food subject to cross-contamination from dirty and unsanitized equipment or utensils. | N |
| | | | | 4-602.11.(C) | Potentially hazardous food contact surfaces are not cleaned with proper frequency. At least every 4 hours. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-602.13 | Non-food contact surfaces are not cleaned at a frequency necessary to preclude accumulation of soil residues. | N |
| | | | | 4-601.11.(C) | Nonfood contact surfaces are not clean. | C |
| | | | | 6-201.11 | Floors, walls, and ceilings are not smooth and easily cleanable. | N |
| RED ROBIN GOURMET BURGERS | REGULAR | 2023-03-21 | No | 3-202.15 | Food packages are not in good condition and do not protect the integrity of the contents. | C |
| | | | | 4-501.114.(A).(1) | Dishes/utensils are not being sanitized in water with the correct chlorine sanitizer concentration. | C |
| | | | | 3-501.16.(A).(2) | PHF not maintained at 41 F or less. | C |
| | | | | 4-501.12 | Cutting surfaces not easily cleanable. | N |
| | | | | 6-501.11 | The physical facilities are in disrepair. | N |
| | | | | 6-501.12 | The physical facilities are not clean. | N |