Followup fee of \$50.00 after First Followup

## **Retail Food Establishment Inspection Report**

First aid kit
Allergy policy
Vomit clean up
Employee health

## City of Rockwall

1/2/25			2:30 3:30			FS-7898						4	67	Page <u>1</u> of <u>2</u>	of <u>2</u>		
					tion: 1-Routine	2-Follow U	3-Compla		_	4-In	vesti	gatio	n	5-CO/Construction	6-Other	TOTAL/SCORE	;
Buffalo Wind Wings 0119 Angela Patter												Number of Repeat Violations:  Number of Violations COS:		8/92/A			
Physical Address: 951 E I30 Rockwall, Tx  Pest control: Ecolab 12/18/24												e trap :/ waste oil vest waste 12/11/24 1500g	Follow-up: Yes No No	<u> </u>			
Mar					Status: Out = not in correction points in the OUT box for our	mpliance IN = in c	compliance N em Mark	$\mathbf{O} = \mathbf{n}$						oplicable COS = corrected on ox for IN, NO, NA, COS Ma	site $\mathbf{R}$ = repeat vio	plation W= Watch the box for R	
						s Req		ire Immediate Corrective Action not to exceed 3 days  Compliance Status						-			
O U	I N	N O	N C A O Time and Temperature for Food Safety			R		O U	I N N O	N	C	C Employee Health					
T		_		S	(F = degrees Fahrenheit)  1. Proper cooling time and temperature No left overs					T			S	12. Management, food emplo knowledge, responsibilities, a	employees;		
					2. Proper Cold Holding temperature(41°F/ 45°F)				_	_				13. Proper use of restriction a		charge from	
					3. Proper Hot Holding temperature(135°F)					١				eyes, nose, and mouth Employee health form			
•					Proper Hot Holding temperature(135°F)     See      Proper cooking time and temperature						4			Preventing Co	ntamination by Han		
	- (	•			Proper cooking time and temperature      Proper reheating procedure for hot holding (165°F in 2)				_	•				15. No bare hand contact with	•		
	(	~			Hours)					•				alternate method properly fol Gloves & utensils	lowed (APPROVED	) Y <sub>.</sub> <sub>.</sub> N <sub>.</sub> <sub>.</sub> )	
	/				6. Time as a Public Health Control; procedures & records						1		· .	ceptible Populations			
					Арр	proved Source				•	/			16. Pasteurized foods used; p Pasteurized eggs used when r N/a		fered	
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith											C					
	8. Food Received at proper temperature  Marked on invoices								•	/			17. Food additives; approved & Vegetables Water	and properly stored;	Washing Fruits		
	L				Protection	from Contamin	ation			•	/			18. Toxic substances properly	y identified, stored an	id used	
					9. Food Separated & propreparation, storage, dis									Wate	er/ Plumbing		
•	/				10. Food contact surfaces and Returnables; Cleaned and Sanitized at 200 ppm/temperature				Ī	•	/		Γ	19. Water from approved sou backflow device City approved	rce; Plumbing install	ed; proper	
	/		11. Proper disposition of returned, previously served or reconditioned Discard					•	/			20. Approved Sewage/Wastewater Disposal System, propedisposal					
		Priority Foundation Items (2 Po															
0	ī	N	N	C	Prio	ority Foundat	tion Items (2 Pe					-		rective Action within 10 day	SS .	L R	R
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## **Retail Food Establishment Inspection Report**

## City of Rockwall

Received by: (signature) Angela Patterson	Print: Angela Patterson	Title: Person In Charge/ Owner GM			
Inspected by: Richard Hill	Print:Richard Hill	Business Email:			

Form EH-06 (Revised 09-2015)

TempLocation WIF amb htt 7.4 Breading station HTT am WIC amb 36 Chicken strips on ice Pico/slice chz/blue chz 38/39/38 Chicken breast on ice Pico/slice chz/blue chz 38/39/38 Chicken breast on ice Togo Prep cooler 38 Grill drawers Wing wic amb 36 Burgers/tender/breast. 3 Chix wings 36/36/37 Grill prep cooler Hamburger patty 32 Pico/slice chz/ Tom on ice Chix strips/breast 36/36 Chz cake / choc cake  OBSERVATIONS AND CORRECT NOTED BELOW: all temperatures are taken in F Restrooms equipped greater than 105 in each room Hand sinks & server station equipped, greater than 108 3comp sink setup 130, using ecolab sink & surface clea 33 Dishwasher confirmed 160 surface temp Tea urns cleaned nightly and nozzles soaked overnight Rear service door no gaps observed, air curtain confirm W Watch temps on grill cooler, added ice 28 Observed missing date labels on swiss & cheddar slice che 37 Observed frozen droplets on ceiling and on box fan guard All CO2 tanks secured by chain W Observed some cut marks in the southwest & grill prep cooker  45 Liquor closet need to replace 2 missing ceiling tiles Hand sink equipped temp greater than 110 33 Dishwasher not confirmed, may use but will need to dip/s Glass chillers, 31, 29 Cleaning draft beer lines monthly by BEK and Andrew's Using draft plugs and rubber caps for liquid bottles Beer WIC, 32,34 No oxidation on wic beer door 45 Observed 2 missing ceiling panels in supply closet	City/State: Rockwall	, Tx	License/Permit # FS - 7898	Page	2 of 2							
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