

Followup fee of \$50.00 after First Followup

Retail Food Establishment Inspection Report

City of Rockwall

- First aid kit
- Allergy policy
- Vomit clean up
- Employee health

Date: 1/2/25	Time in: 2:30	Time out: 3:30	License/Permit # FS-7898	CPFM 4	Food handlers 67	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: 1-Routine 2-Follow Up 3-Complaint 4-Investigation 5-CO/Construction 6-Other **TOTAL/SCORE**

Establishment Name: Buffalo Wind Wings 0119	Contact/Owner Name: Angela Patterson	<input checked="" type="checkbox"/> Number of Repeat Violations: _____ <input checked="" type="checkbox"/> Number of Violations COS: _____	8/92/A
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Physical Address: 951 E 130 Rockwall, Tx	Pest control : Ecolab 12/18/24	Hood Facilities 9/24	Grease trap / waste oil Southwest waste 12/11/24 1500g	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/>
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Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation W= Watch
 Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, COS Mark an X in appropriate box for R

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Time and Temperature for Food Safety (F = degrees Fahrenheit)						Employee Health					
		✓				✓					
1. Proper cooling time and temperature No left overs						12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	✓					✓					
2. Proper Cold Holding temperature(41°F/ 45°F) See						13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth Employee health form posted					
	✓					Preventing Contamination by Hands					
3. Proper Hot Holding temperature(135°F) See						14. Hands cleaned and properly washed/ Gloves used properly					
		✓				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y. N.) Gloves & utensils					
		✓				Highly Susceptible Populations					
4. Proper cooking time and temperature						16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required N/a					
		✓				Chemicals					
5. Proper reheating procedure for hot holding (165°F in 2 Hours)						17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water					
	✓					18. Toxic substances properly identified, stored and used					
6. Time as a Public Health Control; procedures & records						Water/ Plumbing					
Approved Source						19. Water from approved source; Plumbing installed; proper backflow device City approved					
	✓					20. Approved Sewage/Wastewater Disposal System, proper disposal					
7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Ben E Keith											
8. Food Received at proper temperature Marked on invoices											
Protection from Contamination											
	✓										
9. Food Separated & protected, prevented during food preparation, storage, display, and tasting											
	✓										
10. Food contact surfaces and Returnables ; Cleaned and Sanitized at <u>200</u> ppm/temperature											
	✓										
11. Proper disposition of returned, previously served or reconditioned Discard											

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Demonstration of Knowledge/ Personnel						Food Temperature Control/ Identification					
	✓					✓					
21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM) 5						27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	✓					2					
22. Food Handler/ no unauthorized persons/ personnel 67, before first shift						28. Proper Date Marking and disposition Missing labels in wic					
Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital thermo, strips currents					
	✓					Permit Requirement, Prerequisite for Operation					
23. Hot and Cold Water available; adequate pressure, safe 134, Good pressure						30. Food Establishment Permit/Inspection Current/ insp posted Posted and current					
	✓					Utensils, Equipment, and Vending					
24. Required records available (shellstock tags; parasite destruction): Packaged Food labeled Commercial						31. Adequate handwashing facilities: Accessible and properly supplied, used Equipped					
Conformance with Approved Procedures						32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used See					
	✓					2					
25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Temps logs 4x daily						33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not confirmed in bar					
Consumer Advisory											
	✓					2					
26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label On menu											

Core Items (1 Point) Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First

Compliance Status						Compliance Status					
OUT	IN	NO	NA	COS	R	OUT	IN	NO	NA	COS	R
Prevention of Food Contamination						Food Identification					
	✓					✓					
34. No Evidence of Insect contamination, rodent/other animals						41. Original container labeling (Bulk Food)					
	✓					Physical Facilities					
35. Personal Cleanliness/eating, drinking or tobacco use						42. Non-Food Contact surfaces clean					
	✓					✓					
36. Wiping Cloths; properly used and stored Stored in solution						43. Adequate ventilation and lighting; designated areas used					
1						✓					
37. Environmental contamination See						44. Garbage and Refuse properly disposed; facilities maintained					
	✓					✓					
38. Approved thawing method Refrigerator						45. Physical facilities installed, maintained, and clean					
Proper Use of Utensils						46. Toilet Facilities; properly constructed, supplied, and clean Equipped					
	✓					1					
39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used						47. Other Violations N/A					
	✓							✓			
40. Single-service & single-use articles; properly stored and used											

Retail Food Establishment Inspection Report

City of Rockwall

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

Form EH-06 (Revised 09-2015)

Establishment Name: Buffalo Wild Wings 0119	Physical Address: 951 I30	City/State: Rockwall, Tx	License/Permit # FS - 7898	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
WIF amb htt	7.4	Breeding station HTT amb	17.2	Southwest prep cooler	
WIC amb	36	Chicken strips on ice	37	Lettuce/blended cheese	38/38
Pico/slice chz/blue chz	38/39/38	Chicken breast on ice	36	Pico/ guacamole	36/37
Togo Prep cooler	38	Grill drawers		Slice tomatoes	36
Wing wic amb	36	Burgers/tender/breast. 36	38/38	Hot holding	165
Chix wings	36/36/37	Grill prep cooler		Chili	184
Hamburger patty	32	Pico/slice chz/ Tom on ice	39-40	Marinara	181
Chix strips/breast	36/36	Chz cake / choc cake	39/40	Queso	186

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND NOTED BELOW: all temperatures are taken in F
	Restrooms equipped greater than 105 in each room
	Hand sinks & server station equipped, greater than 108 throughout kitchen
	3comp sink setup 130, using ecolab sink & surface cleaner sani 2.6 - 4.3 ppm within range
33	Dishwasher confirmed 160 surface temp
	Tea urns cleaned nightly and nozzles soaked overnight
	Rear service door no gaps observed, air curtain confirmed operational
W	Watch temps on grill cooler, added ice
28	Observed missing date labels on swiss & cheddar slice cheeses, blue cheese packet
37	Observed frozen droplets on ceiling and on box fan guards / condensation pipe
	All CO2 tanks secured by chain
W	Observed some cut marks in the southwest & grill prep cooler cutting boards, might need some resurfacing soon
	Bar
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/spray sani and allow to dry on glassware
	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
	Observed bar cutting board rough, code requires smooth, options include resurface or replace

Received by: (signature) See above	Print: See above	Title: Person In Charge/ Owner
Inspected by: (signature) RJH SIT	Print: Richard Hill	Samples: Y N # collected

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