



## Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) <b>Carlos Valencia</b>	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Establishment Name: <b>Buffalo Wild Wings</b>	Physical Address: <b>I-30</b>	City/State: <b>Rockwall</b>	License/Permit # <b>FS 7898</b>	Page 2 of 2
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### TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar wic 34/	33/34	GrillCooler drawers		Steam table	
Wif	-14	Sauce / beef	33/39	Chili	145
Produce wic	40	Southwest		Cheese 150	
Pico	41	Egg	39	Cooking temps chickens	
Sour cream	41	Tomatoes	37	170-202	
GrillCooler		Drawers		Drawer under grill	
Tomatoes	37	Lettuce	41	Burgers / chicken	39/39
Lettuce	39	Chicken	37	Wings warmer	157

### 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:
	Bar:
	Hot water at 133 F watch / glass washer 50-100 ppm / sink sanitizer 200 ppm
19	Small leak at faucet at hand sink in bar
45/42	Broken floor tiles / clean inside wic cooler on floor /clean under mats in bottle coolers
	Hot water in restroom 122 F watch
	Hand sink in small wait station is at 102 F but the hands free device is problematic and still requires contact
	Store knives and forks with handles up in front wait station area
W	Store spray bottles below to go containers in front wait station ( in container next to)
	Using peroxide for non food contact surfaces
	Kitchen : hot water 110 F
45	Clean floor in wif -watch ice
	Chicken freezer drawer - 7/7
	Batter station - using for 4 hrs only / no eggs used
	Chicken wic - raw chicken - 33/33
45	Watch and address flooring where needed
42/45	Minor detailed cleaning under behind and around equipment
	Sanitizer at three compartment 150-200 ppm
34.	Fruit flies in back area
Cos	Small leak at back sink at prerinse to Dishmachine
19	Need to maintain air gap at ice machine drains
45	Clean under ice machine
39	Keep an eye on condition of interior of ice machine and also repair door to close tightly
	Plans to equipped sink with soap and towels in pass thru area
W	Cooling chicken on sheet pan covering with another pan - best to leave space
Cos	Another leak from filter unit in back Over Dishmachine
	Watch brooms storage across from machine
Covid	Screening at arrival / masks
	Allergy statement on menu

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Inspected by: (signature) <i>Kelly Kirkpatrick RS</i>	Print:	Samples: Y N # collected

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