

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:<br>6/20/24 | Time in:<br>1:25 | Time out:<br>2:31 | License/Permit #<br>FS-7898 | CPFM<br>4 | Food handlers<br>All | Page <u>1</u> of <u>2</u> |
|------------------|------------------|-------------------|-----------------------------|-----------|----------------------|---------------------------|

Purpose of Inspection:  1-Routine  2-Follow Up  3-Complaint  4-Investigation  5-CO/Construction  6-Other  TOTAL/SCORE

|  |   |   |  |
|--|---|---|--|
| Establishment Name:<br>Buffalo Wind Wings 0119                                 | Contact/Owner Name:<br>Angela Patterson | Number of Repeat Violations: <input checked="" type="checkbox"/><br>Number of Violations COS: <input checked="" type="checkbox"/> | <b>14/86/B</b>   |
| Physical Address:<br>951 E 130 Rockwall, Tx                                    | Pest control :<br>Ecolab 5/14/24        | Hood Facilities 2/24  | Grease trap / waste oil<br>Southwest waste 6/18/24 1500g |
| Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> |   |   |  |

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 |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit) |    |    |    |     |   | <b>Employee Health</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
| 3   |    |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Preventing Contamination by Hands</b> |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   |    | ✓  |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Highly Susceptible Populations</b>    |    |    |    |     |   |
| <b>Approved Source</b>  |    |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Chemicals</b>                         |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |
| <b>Protection from Contamination</b>                                    |    |    |    |     |   | ✓  |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Water/ Plumbing</b>                   |    |    |    |     |   |
|   | ✓  |    |    |     |   | 3  |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓  |    |    |    |     |   |

**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 |
| <b>Demonstration of Knowledge/ Personnel</b>               |    |    |    |     |   | <b>Food Temperature Control/ Identification</b>       |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
| <b>Safe Water, Recordkeeping and Food Package Labeling</b> |    |    |    |     |   | ✓   |    |    |    |     |   |
|  | ✓  |    |    |     |   | <b>Permit Requirement, Prerequisite for Operation</b> |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
| <b>Conformance with Approved Procedures</b>                |    |    |    |     |   | <b>Utensils, Equipment, and Vending</b>               |    |    |    |     |   |
|  | ✓  |    |    |     |   | ✓   |    |    |    |     |   |
| <b>Consumer Advisory</b>                                   |    |    |    |     |   | 2   |    |    |    |     |   |
|  | ✓  |    |    |     |   | 2   |    |    |    |     |   |

**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 |
| <b>Prevention of Food Contamination</b> |    |    |    |     |   | <b>Food Identification</b> |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | <b>Physical Facilities</b> |    |    |    |     |   |
|   | ✓  |    |    |     |   | 1                          |    |    |    |     |   |
| 1                                       |    |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓                          |    |    |    |     |   |
| <b>Proper Use of Utensils</b>           |    |    |    |     |   | 1                          |    |    |    |     |   |
|   | ✓  |    |    |     |   | ✓                          |    |    |    |     |   |
|   | ✓  |    |    |     |   |                            |    |    | ✓  |     |   |

**Retail Food Establishment Inspection Report**

**City of Rockwall**

|   |                                      |   |
|---|--------------------------------------|---|
| <b>Received by:</b><br>(signature) <b>Cam Brackens</b>  | <b>Print:</b><br><b>Cam Brackens</b> | <b>Title: Person In Charge/ Owner</b><br><b>MOD</b> |
| <b>Inspected by:</b><br>(signature) <b>Richard Hill</b> | <b>Print:</b><br><b>Richard Hill</b> | <b>Business Email:</b>                              |

Form EH-06 (Revised 09-2015)

|   |                                     |                                    |                                      |             |
|---|-------------------------------------|------------------------------------|--------------------------------------|-------------|
| Establishment Name:<br><b>Buffalo Wild Wings 0119</b> | Physical Address:<br><b>951 I30</b> | City/State:<br><b>Rockwall, Tx</b> | License/Permit #<br><b>FS - 7898</b> | Page 2 of 2 |
|---|-------------------------------------|------------------------------------|--------------------------------------|-------------|

**TEMPERATURE OBSERVATIONS**

| Item/Location            | Temp     | Item/Location           | Temp    | Item/Location          | Temp  |
|--------------------------|----------|-------------------------|---------|------------------------|-------|
| WIF amb htt              | 12.1     | Chip cooler             | 34/35   | Dice/slice tom         | 45/46 |
| WIC amb                  | 37       | Chicken strip           | 39      | Lettuce/blended cheese | 44/45 |
| Cheese/lettuce whole tom | 40/38/39 | Chicken breast          | 39      | Choc/chz cake          | 47/46 |
| Togo cooler amb          | 39       | Grill drawers           |         | Hot holding            |       |
| Wing cooler amb          | 37       | Burgers/tender/breast   | 40/39/3 | Queso                  | 165   |
| Chix wings 36            | 36/37    |                         |         | Chili                  | 162   |
| Hamburger patty          | 31       | Southwest grill station |         | Marinara               | 158   |
| Chix strips              | 32       | Mac & cheese            | 45      | Beer coolers           | 40/40 |

**OBSERVATIONS AND CORRECTIVE ACTIONS**

|                    |   |
|--------------------|---|
| <b>Item Number</b> | 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   |
|                    | Hand sink equipped server stations equipped greater than  |
|                    | 3comp sink setup 130, using ecolab sink & surface cleaner sani 2.6 - 4.3 ppm within range   |
| 33                 | Dishwasher not confirmed, may continue to use but will need to either dip or spray sanitizer and allow  |
|                    | Tea urns cleaned nightly and nozzles soaked overnight   |
| 37                 | WIF need to address frozen condensation line and frozen droplets on ceiling   |
|                    | Cleaning sauce buckets every 4 hours or as needed   |
|                    | Flour is changed every 4 hours or as needed   |
| 32/42/45           | Wing cooler and WIC need to address rust on the walls and door as well as cleaning door gaskets   |
|                    | Flour in freezer protected with lid   |
|                    |   |
| 37                 | WIF frozen droplets on ceiling and condensation pipe  |
| 42/45              | Service line , general detail cleaning behind underneath in between cooking equipment   |
|                    | Southwest grill cooler next to flattop grill, down for repairs  |
| 34                 | Fruit flies observed dish machine, service line, bar, server station  |
| 2                  | Southwest grill cooler next to hot hold- temps observed middle to upper 40's, all tcs items to be discarded   |
|                    | Within 4 hours, may use ice to keep 41 or lower until repairs are finished  |
|                    | Bar   |
| 45                 | Liquor closet need to replace 2 missing ceiling tiles   |
|                    | Hand sink equipped temp greater than 110  |
|                    | Dishwasher confirmed 100ppm   |
|                    | Glass chillers, 34,35   |
|                    | Cleaning draft beer lines weekly  |
|                    | Using draft plugs nightly   |
|                    | Using rubber caps for liquor bottles  |
| 33                 | Ice machine air gaps missing for condensation lines   |
|                    | Beer wic- 37, light bulb out  |
| 32/45              | Beer wic - address rust on interior of door   |

|   |                                      |                                       |
|---|--------------------------------------|---------------------------------------|
| <b>Received by:</b><br>(signature) <b>See above</b> | <b>Print:</b><br><b>See above</b>    | <b>Title: Person In Charge/ Owner</b> |
| <b>Inspected by:</b><br>(signature)                 | <b>Print:</b><br><b>Richard Hill</b> | <b>Samples: Y N # collected</b>       |

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