

\$50.00 reinspection fee
required after 1st Followup

Retail Food Establishment Inspection Report

City of Rockwall

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

Date: 12/12/2022	Time in: 10:51	Time out: 12:58	License/Permit # FS 7898	Food handlers All	Food Managers 4	Page <u>1</u> of <u>2</u>
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Purpose of Inspection: <input checked="" type="checkbox"/> 1-Routine	<input type="checkbox"/> 2-Follow Up	<input type="checkbox"/> 3-Complaint	<input type="checkbox"/> 4-Investigation	<input type="checkbox"/> 5-CO/Construction	<input type="checkbox"/> 6-Other	TOTAL/SCORE
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Establishment Name: Buffalo Wild Wings 119	Contact/Owner Name: Inspired brands	* Number of Repeat Violations: <u> </u>	9/91/A
		✓ Number of Violations COS: <u> </u>	

Physical Address: 951 E I-30 suite 101	Pest control : Copesan 11/22/ 2022	Hood 12/2022	Grease trap: waste oil : Southwaste 11/2022 /	Follow-up: Yes <input checked="" type="checkbox"/> No <input type="checkbox"/> Pic
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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 ✓ in appropriate box for IN, NO, NA, COS Mark an ✓ 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					
		✓				W					
W						W					
		✓				Preventing Contamination by Hands					
		✓									
		✓									
		✓				Highly Susceptible Populations					
								✓			
		✓				Chemicals					
		✓									
		✓									
		✓				Water/ Plumbing					
		✓									
W		✓									
		✓									
		✓									

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					
		✓				W					
		✓									
Safe Water, Recordkeeping and Food Package Labeling						Permit Requirement, Prerequisite for Operation					
		✓									
		✓									
Conformance with Approved Procedures						Utensils, Equipment, and Vending					
		✓									
Consumer Advisory						Physical Facilities					
		✓				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
Prevention of Food Contamination						Food Identification					
1								✓			
		✓				Physical Facilities					
		✓				1					
1											
		✓				W					
Proper Use of Utensils						Physical Facilities					
1						1					
		✓									
		✓									

Retail Food Establishment Inspection Report

City of Rockwall

Received by: Angela Patterson	Print:	Title: Person In Charge/ Owner GM
Inspected by: <i>Kelly Kirkpatrick RS</i> (signature)	Print:	Business Email:

Form EH-06 (Revised 09-2015)

Need to Followup on cooler and repair of glasswasher - pics

Establishment Name: Buffalo Wild Wings	Physical Address: 951 E I 30 suite 101	City/State: Rockwall	License/Permit # 7898	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Bar coolers slide top	32-34	Southwest cold top		Hot holding steam	
Slide top	33	Pico / eggs	40/38	Chili / queso	144/156
Wic keg and bottles	35-37	Cut tomatoes	41	Grill drawer	
Outside expo area ranch	38	Drawers cut lettuce / chicken cooked	40/38	Burgers / chicken	37/41
Wif	2.3	Grill station cold top ambient	45	Wing holder wings	194/179
Produce wic		Green chilies	41	HBC station	
Tomato /cut lettuce	40/41	Sauce / beef	41/36	Chicken /batter	32/39
Sliced tomatoes	40	Freezer drawer	12	Raw wing cooler wings	36-38

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 temps F
	Wait station - hot water 108 / kitchen hand sink 128/ mixing hand sink by chicken. -adjusted to be 109 F
39 / 32	Advised to not store clean glasses on baldly cracked and damage shelving in cabinet- to address condition of exposed wood and rewashed cups
34	Fruit flies observed in wait station and bar and back storage areas
W/ cos	Using sink and surface sanitizer by ecolab - not testing per strips - made fresh and confirmed in two different dispensers to be in range
	Bar:
	Hot water 138 F / at hand sinks and three comp /
Cos	Sanitizer showing over required in sink and lower in spray bottle - COS remixed and tested within range
W	Need external primer switch on glass washer -
	Using plugs for beer taps nightly and rubber caps for all bottles over night and when not in use
33/cos	Glass washer not reaching correct ppm after 6 times using three comp sink set up
45	Minor cleaning needed under sinks where needed
	Cooking smash burgers therefore all are cooked to 155 or higher so no warning in menu
	Allergy warning in menu however -Training as well
45	To clean floors in wic under racks
	Hot water in restrooms 135 F equipped with soap and towels
W	Best to equip one of the sinks in the side wait station as hand sink - will make right side the hand sink
	Cleaning inside ice machine one time monthly
34/45	To address water in corner on floor behind kegs from condensation line from beer wic
W	Watch floor storage of plastic containers of bottles
32/45	To make repairs to cove base where it is holding water under mops hanging to dry - moved mop / also need to repair metal piece at wic held with duct tape
	Checked sanitizer at three comp and confirmed it to be within range for new sanitizer / Dishmachine at 160 SR /
37	To again address frost and condensation in wif
	Great date marking
32/45	Condition of walls in veggie and chicken cooler - badly rusted to address to clean properly / also need to clean wall behind hand sink
!!	To have grill station cooler looked at as ambient temp is in danger zone slightly BUT food is within. Range
	Sifting flour every hour and replacing totally every 4 hrs
32/45 /42	Store needs general Maint and cleaning focus on drains and floor / grout / equipment cleaning etc / around cooking equipment
COS	Checked glass washer at exit and after 10 times found it sanitizing properly / will still have it checked

Received by: See above (signature)	Print:	Title: Person In Charge/ Owner
Inspected by: <i>Kelly Kirkpatrick RS</i> (signature)	Print:	Samples: Y N # collected

Form EH-06 (Revised 09-2015)