

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Brandon Caudle	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: Buffalo Wild Wings	Physical Address: I-30	City/State: Rockwall	License/Permit # Fs 7898	Page 2 of 2
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TEMPERATURE OBSERVATIONS

Item/Location	Temp F	Item/Location	Temp F	Item/Location	Temp F
Wic beer	33/34	Grill station		Drawer freezer	3/7
Wif	-12	Tomatoes / cut greens	40/40	Chicken wic	
Wic	38/41	Bacon / brisket	40/40	Chicken	32/34
Produce tomatoes / pico	41	Flattop grill cooler		Steam table	
Southwest (borderline upper)		Raw burger	37	Queso	140
Cut greens / pico / eggs	41/41/41	Chicken drawers	178	Chili	182
MacN cheese / chicken	40/40	Freezer top batter station			
		Chicken / breading	32/38		

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
34	Fruit flies observed by bar
	Hot water in restroom 120 and going up - watch
19	Need to establish and maintain air gaps under ice machine
45	Repair walls around ice machine
45	Rubber mats have odor around mop sink / to clean
42/45	Minor cleaning needed in wic for beer / watch floor storage
	Bar: hot water 131 / elsewhere same
45	To address Maint issues : cove base / rusty bottom of ice bin / grout issues
19	Air gap needed at three comp sink / also leak at hand sink in kitchen
	Beer taps are plugged at night as well as bottles are plugged
33 / cos	Glass washer -many times to reach ppm / changes chemicals as well
	Three comp sink 200 ppm quats confirmed
	Faucet at hand sink in wait station with faucet hands free watch
18	Still using peroxide for tables etc ... / label all and store low or away from food related items
19	Need air gap at ice bin in wait stations -/ also need to clean drain
	(Both stations to be addressed)
W	Watch for any ice inside main Wif from Ceiling
	Have wic checked - temp borderline but legal
42/45	Minor cleaning of shelving inside wic / rusty door
W	Reminder to remove shipping plastic liner from equipment
	Breading is sifted hourly and changed twice per day
	Breaded wings frozen are precooked and refried when ordered
	Yellow chicken only gloves / using yellow scoop for raw chicken in wic / placed into bucket then dropped into fryer by a different person
	Buddy system - keeps person handling raw separation from cooked / hands washed after removing gloves
09	Avoid allowing raw chicken to touch rusty wall in wic - address rust overall !
	Boats are replaced per shift/ only for frozen products / season buckets are w r s every 4 hrs per policy
	Will Followup on Dishmachine
42/45	GeneralDetailed cleaning under behind and around and over equipment including air vent s

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