r e Fol	q u Iow	i r	ec		of \$50.00 is after 1st		City of	Rock			In	spo	ecti	tion Report	ng		
	Date: Time in: Time out: License/P 12/15/2021 12:15 1:42 FS 76													Est. Type Risk Category Full High Page 1 of	2		
	Purpose of Inspection: 1-Routine B 2-Follow Up 3-Compla							9	4-	Inve	estig	atio	n	5-CO/Construction 6-Other TOTAL/SCO * Number of Repeat Violations:)RE		
В	Buffalo Wild Wings 119 BWW							iname:				-		✓ Number of Violations COS:	/R		
Physical Address: Pest control : I-30 11/15/21 copesan							Ho 12/2					se trap : Follow-up: Yes I O/OZ					
						$\mathbf{O} = \operatorname{not} \mathbf{O}$ in ap						pplicable COS = corrected on site \mathbf{R} = repeat violation W- Wat O, NA, COS Mark an $\sqrt[4]{}$ in appropriate box for R	ch				
C	Priority Items (3 Points) violations						s Requi			<i>diate</i> lianc			tive Action not to exceed 3 days	_			
O U	I N	$ \begin{array}{c cccc} I & N & N & C \\ N & O & A & O \end{array} $ Time and Temperature for Food Safety (E = degrees Edwarbeit)				R	O U	I N	N O		C 0		R				
Т		s (F = degrees Fairement) 1. Proper cooling time and temperature					Т		,		S	12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	T				
		2. Proper Cold Holding temperature(41°F/45°F)						•				Poster to be posted at hand sinks now 13. Proper use of restriction and exclusion; No discharge from					
	~								~				eyes, nose, and mouth				
	~	3. Proper Hot Holding temperature(135°F) See								Preventing Contamination by Hands							
		4. Proper cooking time and temperature							Gloves used								
		5. Proper reheating procedure for hot holding (165°F in 2 Hours)							~				15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y $N_{\rm e}$)				
		6. Time as a Public Health Control; procedures & records							1	Highly Susceptible Populations							
					Арј		_			~	16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	T					
	~	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction				T.		<u> </u>		<u> </u>		Chemicals					
	~				8. Food Received at pro					~	,			17. Food additives; approved and properly stored; Washing Fruits & Vegetables Water			
	_				Protection	ı from Contamina	tion		3					18. Toxic substances properly identified, stored and used Store peroxide below food related in wait station area			
3				~	9. Food Separated & pro preparation, storage, dis Watch		during food	Π				1	<u> </u>	Water/ Plumbing			
٧	~				10. Food contact surface Sanitized at <u>50-10</u>	es and Returnables	; Cleaned and 200		3					19. Water from approved source; Plumbing installed; proper backflow device Various see attached			
		~	•		11. Proper disposition o reconditioned	of returned, previou	sly served or			~				20. Approved Sewage/Wastewater Disposal System, proper disposal Watch			
0	I	N	N	C	Prie	ority Foundati	on Items (2 Po	oints) vi	iolat 0				Cor	prrective Action within 10 days	F		
U T	Ν	0	A	o s		n of Knowledge/ P			U T	Ν	N O	A	o s				
	~				21. Person in charge pre and perform duties/ Cer					~				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature			
	5 22. Food Handler/ no unauthorized persons/ personnel All employees required. By bww					~	,			28. Proper Date Marking and disposition Rotation							
	Safe Water, Recordkeeping and Food Package Labeling						29. Thermometers provided, accurate, and calibrated; Ch Thermal test strips Digitals										
	~				23. Hot and Cold Water	r available; adequa	e pressure, safe			1	1	I		Permit Requirement, Prerequisite for Operation			
	~		Γ		24. Required records av destruction); Packaged I		tags; parasite			~				30. Food Establishment Permit (Current/ insp sign posted) Posted by bar	Τ		
	ı T			1	Conformance w 25. Compliance with Va	with Approved Pr				1				Utensils, Equipment, and Vending 31. Adequate handwashing facilities: Accessible and properly			
			~		HACCP plan; Variance processing methods; ma	obtained for speci	alized			~	,			supplied, used Equipped			
					Cons	sumer Advisory			2					32. Food and Non-food Contact <u>surfaces cleanable</u> , properly designed, constructed, and used Rusted items various			
	~				26. Posting of Consume foods (Disclosure/Remi	inder/Buffet Plate)/			2				~	33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided			
			-		Ingredients by reque		auire Corrective	e Action	Not	to I	Exce	ed 9	0 Da	Primed new chemical through glass washer ays or Next Inspection, Whichever Comes First			
O U	N	N O		C O		of Food Contamin		R	0 U	I N	N O	N A	C O		F		
т 1				s	34. No Evidence of Inse animals See	ect contamination,	rodent/other		Т		~		S	41.Original container labeling (Bulk Food)	T		
	~				35. Personal Cleanliness Watch	s/eating, drinking o	or tobacco use			1	1	J		Physical Facilities			
	/				36. Wiping Cloths; prop Stored in buck	perly used and stor	ed		1					42. Non-Food Contact surfaces clean See			
٧	V				37. Environmental conta Watch conden	amination			W					43. Adequate ventilation and <u>lighting; designated areas used</u> Watch			
		/			38. Approved thawing m				W					44. Garbage and Refuse properly disposed; facilities maintained Watch			
					Prope	er Use of Utensils			1					45. Physical facilities installed, maintained, and clean See			
1					39. Utensils, equipment, dried, & handled/ In use	se utensils: properly			1					46. Toilet Facilities; properly constructed, supplied, and clean TLC in mensroom	1		
	~				40. Single-service & sin and used		operly stored							47. Other Violations			

Retail Food Establishment Inspection Report

City of Rockwall

(signature) Brandon Caudle	Print:	Title: Person In Charge/ Owner
Inspected by: (signature) Kelly Kirkpatrick RS	Print:	Business Email:

Form EH-06 (Revised 09-2015)

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	nent Name: o Wild Wings	Physical A		ity/State: Rockwal		age <u>2</u> of <u>2</u>				
Iterry/I an	. 4°	TEMPERATURE OBSERVA								
Item/Loc Wic be		<u>Temp F</u>		<u>Temp F</u>	Item/Location	Temp F				
		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				
Produ	ce tomatoes / pico	41	Flattop grill cooler		Steam table					
Southv	vest (borderline upper)		Raw burger	37	Queso	140				
Cut g	reens / pico / eggs	41/41/41	Chicken drawers	178	Chili	182				
MacN	l cheese / chicken	40/40	Freezer top batter station							
	Chicke		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 ic									
45	Rubber mats have ode		•							
42/45										
	Bar: hot water 131 / elsewhere same									
45	To address Maint issues : cove base / rusty bottom of ice bin / grout issues									
19			sink / also leak at hand sink i		1					
	Beer taps are plugged at night as well as bottles are plugged									
33 / cos		times to reach ppm / changes chemicals as well								
	Three comp sink 200									
10	Faucet at hand sink in wait station with faucet hands free watchStill using peroxide for tables etc / label all and store low or away from food related items									
18	• •				y from tood related items					
19	Need air gap at ice bin in wait stations -/ also need to clean drain									
W	(Both stations to be addressed) Watch for any ice inside main Wif from Ceiling									
vv										
42/45	Have wic checked - temp borderline but legal 5 Minor cleaning of shelving inside wic / rusty door									
W	Č Č	<u> </u>	•							
	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										
	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										
Received by: (signature) Print: Title: Person In Charge/ Owner										
Inspected (signature)	^{by:} Kelly Kírkpo									
	- 1				Samples: Y N # coll	lected				