

Will use three comp or dishmachine in kitchen until bar machine is repaired

Retail Food Establishment Inspection Report

City of Rockwall

Received by: (signature) Tony Vasquez	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 bar	30's	Southwest cooler		Steam table	
Glass / slide tops	30'a	Pico / cut tomatoes	40/40	Queso / chili	145/145
Produce wic	39	HB eggs	40/40	Grill drawers	40
Sliced tomatoes	40	Drawers		Burgers /	39
Diced tomatoes	41	Chicken / cut lettuce	40 /41	Hot drawers wings	199
Onion	40	Grill cooler	37	Surface for boneless	137
Wif	3	Cut tomatoes / lettuce / bacon	39/39/39	Breading station	39/40
Expo area cold top ranch	40	Drawers brisket	39	Freezer	4

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
	Best to post permit where public can't read the inspection at request comment
	Bar:
46	Hot water 120 and above at all but men's room
	Dishmachine - sanitizing at NOT sanitizing will use three cook today
45	Address broken floor tiles and cleaning under sinks /
42	Clean inside slide top coolers
W	Watch chemical storage in cabinets
W	Hot water in women's 108 F but evidence of past back yo at drain - clear today / plumber coming tonight
	Gadget on faucet in wait station to allow for hands free is not hands free
32	Address chipped Formica in side wait station
W	Hand sink / dump sink confusion at side bar area to address
19	Need air gap at both pipes under ice machine
45	Address Maint to floors and cove base etc around ice machine /
32/	Replace cutting boards where needed those that are badly stained or scored various observed
42/45	Minor cleaning needed in veggie wic
W	Address lighting in wic only 1 bulb
37/39	Address frost in wif - horrible / all over and on boxes etc
32	Sand or replace cutting boards with stains and scoring where needed
W	Keep an eye on temp of southwest drawer portion - borderline w
	Holding wings for 8 minutes before discarding after cooking to 200 plus
	Breading reset / sifting every hour
	Chicken wic ambient 34 /chicken 33/bacon 40
45	Chicken wic is rusty- walls and ceiling - to address to clean
	Sauce bowls for wings are washed and sanitized every 4 hrs
32/45	Address normal Maint to walls and floors and clean ceiling air vents etc
39	Watch storing clean items in contact with the non clean ex water softener
19	Address leak at faucet at mop sink / leak at prerinse / leak at three compartment
19	Address leaks at: hand sink in bar / broken faucet in men's / also no hot water in men's / addressing drains in women's

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