Follow-up fee of \$50.00 is required after 1stRetail Food Establishment Inspection ReportImage: First aid kit 													
Date: 06/09/202	ermit # 898						Est. Type Risk Category Full Med Page <u>1</u> of <u>2</u>	2					
Purpose of Inspe Establishment Na	ction: 1-Routine 2-Follow Up 3-Compla me: Contact/Owner N		4-I	[nves	tiga	tior	1	5-CO/Construction 6-Other TOTAL/SCOR * Number of Repeat Violations:	E				
Buffalo Wild V	Vings Corp			1		0		✓ Number of Violations COS:	R				
Physical Address I-30							e trap : Follow-up: Yes / 14/00/1 No						
Compliance Mark the appropria	te points in the OUT box for each numbered item Mark		oropri	iate b	ox fo	or IN	I, NC	plicable $COS = corrected on site R = repeat violation W-Watch O, NA, COS Mark an in appropriate box for R$	ı				
Compliance Status	Priority Items (3 Points) violations	Require		medi mplia				ive Action not to exceed 3 days					
O I N N O U N O A O T S S	(E degrees Esharphoit)	R	O U T		N O	N A	C O S	Employee Health	R				
	1. Proper cooling time and temperature			~				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting					
	2. Proper Cold Holding temperature(41°F/ 45°F)	┿┥╽		•				13. Proper use of restriction and exclusion; No discharge from					
	3. Proper Hot Holding temperature(135°F)	\downarrow		~				eyes, nose, and mouth Policy / team member reporting agreement					
	4. Proper cooking time and temperature 200	\downarrow		4				Preventing Contamination by Hands 14. Hands cleaned and properly washed/ Gloves used properly					
	5. Proper reheating procedure for hot holding (165°F in 2	┥─┤│		~				15. No bare hand contact with ready to eat foods or approved					
	Hours)			~				alternate method properly followed (APPROVED Y_{1} N) Using gloves					
	6. Time as a Public Health Control; procedures & records Nothing official							Highly Susceptible Populations					
	Approved Source					~		16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required					
	7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction Mclane							Chemicals					
	8. Food Received at proper temperature Night drop temp unknown / best to have vendor document			~				17. Food additives; approved and properly stored; Washing Fruits & Vegetables					
	Protection from Contamination			· ·				Water only 18. Toxic substances properly identified, stored and used					
	9. Food Separated & protected, prevented during food			•				Watch storage	_				
	Chicken on bottom 10. Food contact surfaces and Returnables ; Cleaned and							Water/ Plumbing 19. Water from approved source; Plumbing installed; proper					
N	Sanitized at 200 ppm/temperature See 33		3					backflow device Need air gap at ice machine and plumbing					
	11. Proper disposition of returned, previously served or reconditioned Discard		W					20. Approved Sewage/Wastewater Disposal System, proper disposal Not at insp but evidence	_				
0 I N N C U N O A C	Priority Foundation Items (2 Po Demonstration of Knowledge/ Personnel	R R	olati O U	I N	N N O	N A	Cor C	Food Temperature Control/ Identification	R				
	21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)		T	/	Ŭ		s	27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature					
	4 22. Food Handler/ no unauthorized persons/ personnel All other during orientation.			~				28. Proper Date Marking and disposition					
	Safe Water, Recordkeeping and Food Package Labeling			~				Good 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips Digital					
~	23. Hot and Cold Water available; adequate pressure, safe							Permit Requirement, Prerequisite for Operation					
	24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled		W	~				30. Food Establishment Permit (Current/ insp sign posted) Post so they can read					
	Conformance with Approved Procedures							Utensils, Equipment, and Vending					
	25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions Log kept / twice daily line checks		W	~				31. Adequate handwashing facilities: Accessible and properly supplied, used Address in bar wait station					
	Consumer Advisory		2					32. Food and Non-food Contact <u>surfaces cleanable</u> , properly designed, constructed, and used See attached					
	26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label Posting on menu		2					33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided Not heating to required nor sanitizing					
	Core Items (1 Point) Violations Require Corrective	Action 1	Not	to Ex	ccee	rd 90) Da						
O I N N O U N O A O T S S		R	O U T	I N	N O	N A	C O S	Food Identification	R				
1	34. No Evidence of Insect contamination, rodent/other animals Flies				~		~	41.Original container labeling (Bulk Food)	_				
	35. Personal Cleanliness/eating, drinking or tobacco use						_	Physical Facilities					
	36. Wiping Cloths; properly used and stored Stored in buckets		1					42. Non-Food Contact surfaces clean See					
1	37, Environmental contamination		W					43. Adequate ventilation and <u>lighting; designated areas used</u>					
	38. Approved thawing method			<u>~</u>	_		_	44. Garbage and Refuse properly disposed; facilities maintained Watch dumpster					
	Proper Use of Utensils		1		_		_	 45. Physical facilities installed, maintained, and clean Various / general detailed cleaning f 46. Toilet Facilities; properly constructed, supplied, and clean 					
1	39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used See attached		1				_	Hot water to be 100					
1	40. Single-service & single-use articles; properly stored and used Watch glove storage in bar					-		47. Other Violations					

Will use three comp or dishmachine in kitchen Retail Food Establishment Inspection Report until bar machine is repaired City of Rockwall

Received by:
(signature)Print:Title: Person In Charge/ OwnerInspected by:
(signature)Kelly Kirkpatrick RSPrint:Business Email:

Form EH-06 (Revised 09-2015)

_

Establishment Name: Buffalo Wild Wings		Physical A	City/State: Rockwall			License/Permit # Page 2.0		2_of_2_			
Item/Loca	ation	Temp F	ATIONS	S mp F	Item/Locati	tion		Temp F			
Wic bar		<u>30's</u>	Item/Location Southwest cool				team table		<u>remp r</u>		
Glass / slide tops		30'a	Pico / cut tomatoe		0/40	Queso / chili			145/145		
Produce wic		39	HB eggs	40	0/40	Grill drawers			40		
Sliced tomatoes		40	Drawers			Burgers /			39		
Diced tomatoes		41	Chicken / cut lettue	ce 40) /41	Hot drawers wings			199		
Onion		40	Grill cooler	3	37	Surface for boneless			137		
Wif		3	Cut tomatoes / lettuce / bac	on 39/3	/39/39	Breading station			39/40		
Expo area cold top ranch		40	Drawers briske	et 3	39	Freezer			4		
OBSERVATIONS AND CORRECTIVE ACTIONS											
Item Number	Item AN INSPECTION OF YOUR ESTABLISHMENT HAS BEEN MADE. YOUR ATTENTION IS DIRECTED TO THE CONDITIONS OBSERVED AND Number 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											
	Gadget on faucet in wait station to allow for hands free is not hands free										
32	2 Address chipped Formica in side wait station										
W											
19	· · · · · · · · · · · · · · · · · · ·										
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											
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											
Received by: (signature) See above							Title: Person In Charge/ C)wner			
(signature) See above Inspected by: (signature) Kelly Kirkpatrick RS Samples: Y N # collected						d					