



Food Establishment Inspection Report *EH-I-034084-2022* Page 1 of 2

|  |   |   |                        |
|--|---|---|------------------------|
| Date: <u>9/28/22</u>   | Establishment Name: <u>Buffalo Wild Wings # 677</u> | Permit #: <u>14095</u>  | TOTAL/SCORE: <u>11</u> |
| Purpose of Inspection: <input checked="" type="checkbox"/> 1-Permit/Renewal <input type="checkbox"/> 2-Routine <input type="checkbox"/> 3-Reinspection <input type="checkbox"/> 4-Complaint <input type="checkbox"/> 5-Other |   |   |                        |
| Contact/Owner Name: <u>Beyonce Greene</u>  |   | * Number of Repeat Violations: <u>0</u><br>✓ Number of Violations COS: <u>2</u> |                        |
| Physical Address: <u>2312 W Loop 340</u>   |   | City: <u>Waco</u>   | Zip Code: <u>76711</u> |
| Phone: _____   |   | Follow-up: Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>  |                        |
| Date: _____  |   |   |                        |

Compliance Status: **OUT** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation  
Mark the appropriate points in the **OUT** box for each numbered item Mark '✓' a checkmark in appropriate box for **IN**, **NO**, **NA**, **COS** Mark an asterisk '\*' in appropriate box for **R**

Priority Items (3 Points) violations Require Immediate Corrective Action not to exceed 3 days

| Compliance Status  |    |    |    |     |     | R | Compliance Status  |    |    |     |  |  | R |
|--|----|----|----|-----|-----|---|--|----|----|-----|--|--|---|
| OUT  | IN | NO | NA | COS | OUT |   | IN   | NO | NA | COS |  |  |   |
| <b>Time and Temperature for Food Safety</b><br>(F = degrees Fahrenheit)  |    |    |    |     |     |   | <b>Employee Health</b>   |    |    |     |  |  |   |
| 1. Proper cooling time and temperature   |    |    |    |     |     |   | 12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting                   |    |    |     |  |  |   |
| 2. Proper Cold Holding temperature (41F/ 45F)  |    |    |    |     |     |   | 13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth                                   |    |    |     |  |  |   |
| 3. Proper Hot Holding temperature (135F)   |    |    |    |     |     |   | <b>Preventing Contamination by Hands</b>   |    |    |     |  |  |   |
| 4. Proper cooking time and temperature   |    |    |    |     |     |   | 14. Hands cleaned and properly washed/ Gloves used properly  |    |    |     |  |  |   |
| 5. Proper reheating procedure for hot holding (165F in 2 Hours)  |    |    |    |     |     |   | 15. No bare hand contact with ready to eat foods or approved alternate method properly followed (Approved Y <u>N</u> ) |    |    |     |  |  |   |
| 6. Time as a Public Health Control; procedures & records   |    |    |    |     |     |   | <b>Highly Susceptible Populations</b>  |    |    |     |  |  |   |
| <b>Approved Source</b>   |    |    |    |     |     |   | 16. Pasteurized foods used; prohibited food not offered<br>Pasteurized eggs used when required                         |    |    |     |  |  |   |
| 7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction |    |    |    |     |     |   | <b>Chemicals</b>   |    |    |     |  |  |   |
| 8. Food Received at proper temperature   |    |    |    |     |     |   | 17. Food additives; approved and properly stored; Washing Fruits & Vegetables  |    |    |     |  |  |   |
| <b>Protection from Contamination</b>   |    |    |    |     |     |   | 18. Toxic substances properly identified, stored and used  |    |    |     |  |  |   |
| 9. Food Separated & protected, prevented during food preparation, storage, display, and tasting                      |    |    |    |     |     |   | <b>Water/ Plumbing</b>   |    |    |     |  |  |   |
| 10. Food contact surfaces and Returnables; Cleaned and Sanitized at <u>150</u> ppm/temperature                       |    |    |    |     |     |   | 19. Water from approved source; Plumbing installed; proper backflow device   |    |    |     |  |  |   |
| 11. Proper disposition of returned, previously served, reconditioned   |    |    |    |     |     |   | 20. Approved Sewage/Wastewater Disposal System, proper disposal  |    |    |     |  |  |   |

Priority Foundation Items (2 Points) violations Require Corrective Action within 10 days

| Compliance Status  |    |    |    |     |     | R | Compliance Status  |    |    |     |  |  | R |
|--|----|----|----|-----|-----|---|--|----|----|-----|--|--|---|
| OUT  | IN | NO | NA | COS | OUT |   | IN   | NO | NA | COS |  |  |   |
| <b>Demonstration of Knowledge/ Personnel</b>   |    |    |    |     |     |   | <b>Food Temperature Control/ Identification</b>  |    |    |     |  |  |   |
| 21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)   |    |    |    |     |     |   | 27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature                         |    |    |     |  |  |   |
| 22. Food Handler/ no unauthorized persons/ personnel   |    |    |    |     |     |   | 28. Proper Date Marking and disposition  |    |    |     |  |  |   |
| <b>Safe Water, Record Keeping and Package Labeling</b>   |    |    |    |     |     |   | 29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips                         |    |    |     |  |  |   |
| 23. Hot and Cold Water available; adequate pressure, safe  |    |    |    |     |     |   | <b>Permit Requirement, Prerequisite for Operation</b>  |    |    |     |  |  |   |
| 24. Required records available (shellstock tags; parasite destruction); Package food labeling  |    |    |    |     |     |   | 30. Food Establishment Permit (Current & Valid)  |    |    |     |  |  |   |
| <b>Conformance with Approved Procedures</b>  |    |    |    |     |     |   | <b>Utensils, Equipment, and Vending</b>  |    |    |     |  |  |   |
| 25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions |    |    |    |     |     |   | 31. Adequate handwashing facilities: Accessible and properly supplied, used                                |    |    |     |  |  |   |
| <b>Consumer Advisory</b>   |    |    |    |     |     |   | 32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used                 |    |    |     |  |  |   |
| 26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/ Buffet Plate)/ Allergen Label                                  |    |    |    |     |     |   | 33. Warewashing Facilities; installed, maintained, used<br>Service sink or curb cleaning facility provided |    |    |     |  |  |   |

Core Items (1 Point) violations Require Corrective Action Not to Exceed 90 Days or Next Inspection, Whichever Comes First

| Compliance Status   |    |    |    |     |     | R | Compliance Status  |    |    |     |  |  | R |
|---|----|----|----|-----|-----|---|--|----|----|-----|--|--|---|
| OUT   | IN | NO | NA | COS | OUT |   | IN   | NO | NA | COS |  |  |   |
| <b>Prevention of Food Contamination</b>   |    |    |    |     |     |   | <b>Food Identification</b>                                       |    |    |     |  |  |   |
| 34. No Evidence of Insect contamination, rodent/other animals   |    |    |    |     |     |   | 41. Original container labeling (Bulk Food)                      |    |    |     |  |  |   |
| 35. Personal Cleanliness/eating, drinking or tobacco use  |    |    |    |     |     |   | <b>Physical Facilities</b>                                       |    |    |     |  |  |   |
| 36. Wiping Cloths; properly used and stored   |    |    |    |     |     |   | 42. Non-Food Contact surfaces clean                              |    |    |     |  |  |   |
| 37. Environmental contamination   |    |    |    |     |     |   | 43. Adequate ventilation and lighting; designated areas used     |    |    |     |  |  |   |
| 38. Approved thawing method   |    |    |    |     |     |   | 44. Garbage and Refuse properly disposed; facilities maintained  |    |    |     |  |  |   |
| <b>Proper Use of Utensils</b>   |    |    |    |     |     |   | 45. Physical facilities installed, maintained, and clean         |    |    |     |  |  |   |
| 39. Utensils, equipment, & linens; properly used, stored, dried, & handled/In use utensils; properly used |    |    |    |     |     |   | 46. Toilet Facilities; properly constructed, supplied, and clean |    |    |     |  |  |   |
| 40. Single-service & single-use articles; properly stored and used  |    |    |    |     |     |   | 47. Other Violations   |    |    |     |  |  |   |

|                                  |                              |                               |
|----------------------------------|------------------------------|-------------------------------|
| Received by: <u>[Signature]</u>  | Print: <u>Beyonce Greene</u> | Title: <u>Manager</u>         |
| Inspected by: <u>[Signature]</u> | Print: <u>Jeffrey Hunter</u> | Permit Expires: <u>9/2022</u> |

Notes:

*See Page 2*

**(254) 750-5464**

|                |                         |           |       |           |         |
|----------------|-------------------------|-----------|-------|-----------|---------|
| Establishment: | Buffalo Wild Wings #677 | Permit #: | 14095 | Date:     | 9/28/22 |
| Address:       | 2312 W. Loop 340        | City:     | Waco  | Zip Code: | 76711   |

Lettuce /  $41.1^{\circ}P$   
chili /  $178^{\circ}P$

|     |  |
|-----|--|
| 39  | Clean dishes are stacked while wet   |
| 10  | Clean food containers are still encrusted with burnt on food.                    |
| cos | Manager removed containers from service.   |
| 39  | Microwave has dried on food debris on all walls inside appliance.                |
| 42  | Fan covers in walkin refrigerator is covered in dust/dirt particles.             |
| 41  | Bulk container is not labeled with its contents                                  |
| 18  | Chemical P sprayer is not labeled with its contents                              |
| cos | manager labeled sprayer dumped contents of bottle in sink.                       |
| 18  | Chemical are being stored on floor under alcohol mixers.                         |
| cos | Manager moved chemicals into wire storage locker.                                |
| 36  | Cleaning cloths are being stored <del>in</del> in a pile on counter top.         |
| 37  | Ice cube tray for Alcoholic drinks are being stored in walkin freezer uncovered. |

*A copy of this report furnished to the owner/permit holder/person in charge serves as written notice.*