



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	11:36am	TIME OUT	3:34pm
DATE	3-30-15	PAGE	1 of 5

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Buffalo Wild Wings		OWNER: Z & G Restaurant Group	PERSON IN CHARGE: Sara Lugo	
ADDRESS: 615 Maple Valley Drive		ESTABLISHMENT NUMBER: 4661	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-756-9464	FAX: 573-756-8646	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		✓
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	✓		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Sara Lugo</i> Sara Lugo		Date: March 30, 2015	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 4-6-15



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Buffalo Wild Wings		ADDRESS 615 Maple Valley Drive		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
	Southwest Station: Cooler amb = 40 lettuce = 36, diced tomatoes = 39, pico de gallo = 35, tomato wedges = 36 Grill Station: Cooler amb = 40 lettuce = 37, sliced tomatoes = 37, sliced cheese = 41 Grill: burger = 210, chicken breast = 190 Fry Station: chicken wings = 202, hot hold chicken nuggets = 199 Kitchen Expo area: hot held chili = 191, hot held nacho cheese = 187 Grill cooler amb = 40 Delfield freezer at fry station = 28 Walk-in freezer amb = 6 Walk-in cooler #1 = 38 Walk-in cooler #2 = 38 Walk-in beer cooler = 36		<i>[Signature]</i>

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
3-305.11A	Hamburger patties were observed uncovered in the walk-in freezer. Food shall be protected from contamination by storing where it is not exposed to splash, dust, or other contaminants. Please cover.	4-6-15	<i>[Signature]</i>
4-601.11C	Dirt and debris was observed on the interior and exterior surfaces of the walk-in freezer door. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean.		
5-205.15B	The hose bibb vacuum breaker installed between the water supply and the Ecolab chemical proportioner was observed to be leaking. A plumbing system shall be maintained in good repair. Please replace the vacuum breaker.		
4-501.14B	An accumulation of food debris was observed atop the dishwasher. A warewashing machine shall be cleaned as often as necessary to keep clean. Please clean.		
4-901.11A	Steel steam table pans stored on wire shelving next to the dishwasher were observed to be wet nested. After cleaning and sanitizing, equipment shall be air dried prior to storage. Please air dry all equipment.		
3-302.12	A white container of sugar was stored beside the tea station without identifying marks. Food that cannot be readily and unmistakably recognized shall be labeled with the common name of the food. Please label the container.		

EDUCATION PROVIDED OR COMMENTS

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3-501.17A	Potentially hazardous foods throughout the facility are dated with dates of preparation. Potentially hazardous foods held refrigerated for longer than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed, sold, or discarded that is not to exceed seven days from the time of preparation. Please affix dates of disposition.	4-6-15	
3-302.11A	Raw hamburger patties were observed stored above fully cooked bratwurst in the walk-in freezer. Food shall be protected from cross contamination by placing raw animal foods below fully cooked and ready to eat foods in storage. Please place raw meats below ready to eat foods.	COS	
7-201.11B	A bottle of orange surface cleaner was observed stored above food on the wire shelves outside the walk-in freezer. Poisons or toxins shall be stored where they cannot contaminate food or single use items. Please relocate cleaner. COS by moving cleaner.	4-6-15	
4-601.11A	Food debris was observed on the under side of the canopy at the Southwest station prep area. Food contact surfaces shall be clean to sight and touch. Please clean.		
4-202.11A	Plastic lids and containers stored on the wall opposite the dish machine were observed to be cracked and broken. Food contact surfaces shall be free of breaks, cracks and imperfections. Please remove from service.		
4-202.11A	Plastic containers stored on wire shelving next to the dishwasher were observed with cracks, spalling, and heat damage. Food contact surfaces shall be free of breaks, cracks and imperfections. Please remove from service.		

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5-205.11B	A hand-held beverage dispenser was observed stored in the handwash sink at the bar. A handwash sink may not be used for purposes other than hand washing. Please remove dispenser from the hand wash sink. COS by removing dispenser.	COS	
6-202.15A	Daylight was observed at the bottom of the west entry door between the dining room and the patio area. Outer openings of a food establishment shall be protected from entry by pests and insects by providing self-closing, tight-fitting doors. Please repair the gap.	4-6-15	

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4-601.11A	The Scottsman ice machine located in the Expo area was observed to have mold on the interior surfaces where the ice is frozen. Food contact surfaces shall be clean to sight and touch. Please clean.	4-6-15	
2-401.11A	An employee at the grill station was observed drinking from an uncovered container and placing the container on a shelf above the grill station. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of food and equipment. Please drink from enclosed containers and store below food, equipment, and work surfaces. COS by discussing with management.	COS	
3-304.15A	An employee at the grill station was observed sweeping the floor while wearing gloves and then returning to food preparation without changing gloves. Single service gloves shall be used for only one task such as working with ready to eat food or with raw animal food, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. Please wash hands and change gloves between tasks. COS by discussing with management.	COS	
4-601.11A	Dried soda syrup and debris was observed on the nozzle housing of the soda fountain across from the POS station near the bar area. Food contact surfaces shall be clean to sight and touch. Please clean.	4-6-15	
7-204.11	The chlorine sanitizer in the three vat sink at the bar was measured at a concentration greater than 100 ppm. Chlorine sanitizer shall be in the range of 50-100 ppm. COS by remaking sanitizer.	COS	

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4-601.11A	Mold was observed on the interior baffles of the Scottsman ice machine in the mechanical room near the bar area. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize and air dry prior to returning to service.	4-6-15	
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