



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

TIME IN	10:33 am	TIME OUT	2:22 pm
DATE	August 29, 2017	PAGE	1 of 4

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 and G Restaurant Group	PERSON IN CHARGE: Ashtyn Hamblin
ADDRESS: 615 Maple Valley Drive	ESTABLISHMENT NUMBER: 4661	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)756-9464	FAX: (573)756-8646
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
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						
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT N/A	Highly Susceptible Populations		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Chemical		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/> N/A	Food separated and protected				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
IN OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display				<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Ashtyn Hamblin</i> Ashtyn Hamblin	Date: August 29, 2017
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: Sept. 12, 2017



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
Chicken wings, deep fryer		192 to 210	Walk-in cooler: ambient, chicken (cooked)		29, 40, 35, 36
Traulsen 2-door freezer, ambient		20	Chicken brease, grill		168
Hot hold drawers, ambient		120, 180	Southwest prep table: cut tomato, cooked chicken, lettuce		58, 50, 55
Queso, hot hold unit		110	Southwest prep table drawers: pork, lettuce, ambient		55 to 60
Water, queso hot hold unit		143	Grill prep table: tomatoes, pork, beef, ambient		55, 45, 42, 39

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	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.		
3-501.16A	One hot hold drawer had an ambient temperature of 120F. The chicken held in the drawer had internal temperatures of 163 to 193. Food shall be held hot at 135F or higher. NOTE: thermostat was adjusted; final ambient temperature was 138F. COS	COS	AAH
4-501.114A	The concentration of sanitizer delivered from a pre-mix dispensing unit at the 3-vat sink was greater than 500 ppm. According to manufacturer's label, concentration of quaternary ammonia should be between 150 and 400 ppm. Please adjust dispensing equipment to provide a correct concentration of sanitizer.	8/30/17	AAH
3-501.16A	Queso cheese was held hot in a water bath. The water had a temperature of 143F, but the cheese was at 110F. According to manager, the cheese is frozen, microwaved, the placed in the hot hold unit. Two packages of unopened queso cheese was observed warming in the warmer. That cheese was temped at 169F (each package). Food shall be held at 135F or higher. Please adjust thermostat and use thermometers to check food temperatures at least every four hours. NOTE: thermostat was increased; final water temperature was 136F. COS	COS	
3-501.16A	The southwest prep table cooler (top and drawers) had ambient and food temperatures ranging from 55 to 60F. Food shall be held cold at 41F or lower. NOTE: according to staff, the prep table coolers and drawers are turned off at closing and were not turned on this morning until late. The PHF in this unit were moved to a cooler until the prep table held food at 41F or lower. At 1:30 pm, the temperature was 41F. COS	COS	
3-501.16A	Cut tomatoes and cooked pork, stored in the top of the grill prep cold hold table, had internal temperatures of 55 and 45F, respectively. The cold hold drawer containing raw meats had an ambient temperature of 39F and food temperatures ranging from 42 to 45F. Potentially hazardous food shall be held at 41F or lower. NOTE: according to staff, this prep cooler was not turned on till late this morning. It appears the temperature was dropping quickly in this unit. Final temperatures were at 41F or lower.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
	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.		
4-501.11B	A panel of ribs in the hood above the deep fryers was missing. Equipment shall be maintained as to manufacturer specifications. Please replace rib panel to ensure hood functions as designed.	9/12/17	AAH
3-302.11A	A large container of raw chicken wings, stored in the walk-in cooler, was not covered. Food shall be kept covered while in storage. Please keep container covered.	8/29/17	
4-204.112	The integral thermometer on the top, left hot hold drawer was not functioning, and there was no thermometer on the inside of the drawer. Hot hold units shall have accurate thermometers installed in a convenient-to-read location in the coolest part of the unit. Please repair the integral thermometer or install a thermometer, reading from 0 to 220F in two degree increments, on the inside of this drawer.	8/30/17	
4-501.14	The handle and head of the sprayer at the 3-vat sink was dirty. Warewashing facilities shall be kept clean. Please clean all parts of spray head and handle.	8/30/17	
6-501.12A	Accumulation of debris observed on the pipes below the 3-vat sink and also the 1-vat food prep sink. Nonfood contact surfaces shall be kept clean. Please clean pipes as often as needed to keep clean.	9/12/17	
3-305.11A	Boxes of food were stored on the floor in the walk-in freezer. Food shall be stored a minimum of six inches off the floor. Please provide adequate numbers of pallets or shelves to elevate food off the floor..	8/29/17	
4-501.16	Employee was observed rinsing her hands in the 1-vat food prep sink. Hands shall be washed only in handwashing sinks. Please ensure all employees know where (and where not) to wash hands.	8/28/17	
4-501.14	The handle, head, and spring of the sprayer at the 1-vat prep sink were dirty. Please clean all parts of sprayer as often as needed to keep clean.	8/29/17	
4-601.11C	The step stool, stored across from the 1-vat prep sink, was dirty. Please clean as often as needed to keep clean.	8/29/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Ashtyn Hamblin* Ashtyn Hamblin Date: August 29, 2017

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Sept. 12, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in cooler, bar		34	Cold hold drawers below flat grill: beef burgers, chicken		30, 49, 58
Chest coolers, bar		0, 30	Walk-in freezer, ambient		22
Hamburgers, grill		163, 189	Walk-in produce cooler, ambient		38
			Take-out refrigerator, ambient		35
			Take out hot hold cabinet, ambient		105

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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.			
3-501.16A	The food in the cold hold drawers, located below the flat grill, had internal temperatures of: large beef burgers 30, kids beef burgers 49, raw chicken 58. According to staff, these drawers are not turned off overnight. The large beef burgers were placed in the drawers from the freezer, so were still cold. NOTE: manager voluntarily discarded the kids beef burgers and the chicken. The adult beef burgers were placed in a walk-in cooler. Please do not use these drawers for cold holding until they reliably hold food at 41F or lower.	8/31/17	PH
3-302.11A	Raw ground beef and Philly steaks were stored above vegetable burgers in the walk-in freezer. Raw meats shall be stored below or separately from all other foods. Please store vegetable burgers above raw meat.	8/29/17	
4-202.11A	The non-stick coating on two 8" frying pans, stored on the drying rack across from the 1-vat prep sink, was scratched and deteriorating. Food contact surfaces shall be free of imperfections. Please dispose of frying pans.	8/29/17	
4-601.11A	Food debris was observed on several of the plastic "insert" containers, stored on the rack across from the 1-vat prep sink. Food contact surfaces shall be clean to sight and touch. Please inspect equipment after cleaning before storing, and protect from food splatter while in storage. Please remove all soiled equipment stored on this rack and wash, rinse, sanitize, air dry.	8/29/17	
5-203.14A, B	The ice maker appeared to be a water-cooled system. Backflow prevention was not observed on the water inlet hose, and an air gap was not provided for the discharge hose. Water shall be protected from contamination. Please install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device on the water inlet line into the water cooling system, and provide an air gap that is a minimum of two times the diameter of the discharge hose OR provide documentation that this is air cooled.	9/12/17	

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6-202.15A	Daylight observed between and below the front entry doors. Outside openings shall be sealed to reduce pest entry points. Please seal doors.	9/12/17	PH
6-202.15A	Daylight was observed below the side "emergency" door exit on the east side of the building Please seal.	9/12/17	
3-304.12B	Two "condiment" cups were stored inside a container of spice powders in the store-room. In-use utensils shall be multi-use and have a handle that is stored above the surface of the food. Please dispose of single-use cups in the spices. COS by disposing	COS	
4-601.11C	Lids of several of the containers of bulk spices, held in the storage room, were dirty. Please wash, rinse, and sanitize lids and containers as often as needed to keep clean.	8/29/17	
6-202.15A	Daylight observed below the entry door that opens in to the outside dining area, closest to the west side of the building. Please seal door.	9/12/17	
5-202.12A	There was no hot water at the handwashing sink. Handwashing sinks shall be provided with hot (100F minimum) water at all times. CORRECTED ON SITE by turning valve below sink.	COS	
4-501.11A	The floor below the ice bin on the right side of the bar was wet from water dripping from the bottom of the ice bin. Please determine source of water and repair. Keep floor dry.	9/12/17	
6-202.11A	The under-counter fluorescent bulb, located above an ice bin, glasses, and prep sink, was not shielded. Bulbs shall be shielded or shatter resistant. Please install a shatter-resistant bulb in this fixture, or shield.	9/12/17	
5-501.113	The lids on the outside trash dumpster were open, and both were broken. Outside trash receptacles shall have tight fitting lids. Please ask trash company to replace lids or dumpster, and ensure employees keep lids closed.	9/12/17	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Sept. 12, 2017



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3-501.16A	The hot hold cabinet in the take out area had an ambient temperature of 105F. Food shall be held at 135F or higher. Please adjust, repair, or replace cabinet to ensure food is held at 135F or higher. NOTE: thermostat was increased. Final temperature was 139F. Please ensure the temperatures of all hot and cold holding units are monitored at least every four hours. CORRECTED ON SITE by adjusting thermostat. NOTE: It is strongly recommended the prep cold hold coolers are not turned off each night. If they are turned off, then they must be turned on early enough the next morning to allow the temperature to reach 41F prior to placing any food in the unit. Note that the southwest prep cooler took 3.5 hours to reach 41F, the grill prep cooler took 2.5 hours to reach 41F. According to manager, the coolers are turned off to prolong the life of the cooler. Please check with manufacturer's recommendations, as turning them on and off frequently may make the units work harder than if left on continuously. It is suggested the inserts be left in the drawers at all times, even clean empty ones. Please talk to a sales representative or the manufacturer to determine how these units should be held when not in use.	COS	AA
3-101.11	BAR Black debris was observed inside four bottles of liquor. Food shall be safe and unadulterated. Please inspect containers of alcohol and dispose of those found with debris inside.	8/29/17	

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Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
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