



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

TIME IN	10:20am	TIME OUT	1:35pm
DATE	2-13-19	PAGE	1 of 3

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: Ashley Dulany	
ADDRESS: 615 Maple Valley Drive			ESTABLISHMENT NUMBER: 4661		COUNTY: 187
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 _____					
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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures	<input checked="" type="checkbox"/>	
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> 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 <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> 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"/>	
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> 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		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/> N/O	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 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	<input checked="" type="checkbox"/>	
		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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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>Ashley Dulany</i>		Ashley Dulany		Date: February 13, 2019	
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: 2-27-19	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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 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
Wings from fryer		201	Walk-in cooler: amb, raw chicken, raw beef		34, 33, 31
SW sta cold hold: ambient, tomato, pico		40, 38, 41	Cooling chicken breast @10:43, @ 12:15		71, 45
Grill sta cold hold: amb, tomato		40, 40	Raw burger in grill station drawer		35
Hot hold: cheese sauce, chili		42,50 cos 165	Burger from grill		165
Traulsen freezer		8	Produce walk-in: ambient, pico		38, 40

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

3-403.11A	Cheese sauce and chili in the hot-hold steam table at the southwest station in the kitchen were measured at 42F and 50F respectively at 10:50am. These foods were from a previous days service. Food that is reheated for hot holding shall be heated to at least 165F prior to placing in hot holding devices. The foods were heated in the microwave to 165F at 11:40am. The steam table water was measured at 135F as it was not pre-heated prior to placing the foods in it. The steam table water was removed and replaced with heated water. Please ensure that reheated foods are heated to 165F prior to placing in hot holding and that the steam table is pre-heated prior to placing food in it.	COS	
7-201.11	A bottle of burn medicine was observed on a shelf above the Crisp and Hold unit in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment and single use items. COS by removing the medicine. Note: The kitchen staff was observed actively cooling cooked chicken breast prior to placing the food in the walk-in cooler. The chicken was measured at 71F at 10:43am. It was placed on a sheet pan and put in the walk-in cooler. At 12:15pm the food was measured at 45F. The staff used a cooling chart to track food temperatures during this process.	COS	
4-601.11A	Food debris was observed on plastic pans and some utensils in the clean equipment storage rack. Food contact surfaces shall be clean to sight and touch. COS by moving the equipment to ware washing.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

3-304.12A	A small cup was observed in a pan of sauce in the southwest cooler drawers. In-use utensils shall be positioned with their handles above the surface of the food. COS by removing the cup.	COS	
4-601.11C	Food debris and a large number if adhesive tags were observed on the underside of the shelving above the grill station area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		
4-601.11C	An accumulation of food splatters were observed on the underside of shelving at the southwest station area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.	2-27-19	
4-601.11C	Minor dust and food debris was observed on shelving in the kitchen prep-line area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		
6-501.12A	Minor food debris was observed on the floor below equipment at the kitchen cook line. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the equipment.		
3-302.12	An unlabeled spray bottle of water was observed in the southwest station area. Food that is not in it's original packaging and which is not readily identifiable shall be labeled with the common name of the food. COS by labeling.	COS	

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Bar area beer cooler		28			

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
4-501.114 C	The quaternary ammonia sanitizer present in the three compartment sink was measured at a concentration greater than 500 ppm. The manufacturer of this product indicates that it should be prepared at a concentration of 150 - 400 ppm. Until the chemical dispensing system which meters the product into the water stream has been repaired to deliver sanitizer in the required range, prepare the sanitizer manually.	2-27-19	
3-501.17A	Discard dates were not observed on open packages of lettuce and slaw stored in the produce cooler. Potentially hazardous food held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed package. COS by marking the food with a discard date.	COS	<i>[Handwritten Initials]</i>
4-601.11A	An accumulation of black debris was observed on screens stored above the three compartment sink in the EXPO area. Food contact surfaces shall be clean to sight and touch. Please clean these items.	2-13-19	
4-601.11A	Mildew was observed on the inside of the multi-port beverage dispenser in the bar area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the dispenser parts.	2-13-19	

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
6-501.12A 4-901.11 5-205.15B 5-205.15B 6-301.12	An accumulation of soda syrup was observed below the bag-in-box storage racks in the EXPO area. Water, dirt and debris was observed below the soda fountain in the EXPO area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the EXPO area. Plastic pans were observed wet nested in the drying rack and on the clean equipment rack in the EXPO area. After cleaning and sanitizing, food equipment shall be air dried. COS by separating equipment to air dry. When the mechanical dishwasher was operated, water backed-up in the floor sink below the three compartment sink. A heavy accumulation of food debris was observed on the screen of the floor sink. A plumbing system shall be maintained in good repair. Please keep the floor sink cleared of debris to facility adequate drainage. The pressure gauge on the mechanical dishwasher is broken. A plumbing system shall be maintained in good repair. Please replace the gauge. Paper towels in the bar area were not feeding through the dispenser. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by repairing the towel dispenser.	2-27-19	<i>[Handwritten Initials]</i>

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