



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

TIME IN	11:40 AM	TIME OUT	2:01 PM
DATE	August 12, 2020	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: Kayla Huffman, Manager
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 _____		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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized		✓		Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
<p>The letter to the left of each item indicates that item's status at the time of the inspection.</p> <p>IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item</p>							

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

Person in Charge / Title: <i>Kayla Huffman</i> Kayla Huffman, Manager	Date: August 12, 2020
Inspector: <i>Donovan Kleinberg</i> Donovan Kleinberg	Telephone No. (573) 431-1947
EPHS No. 1686	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: August 26, 2020



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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
Traulsen Freezer Ambient		19	Diced Tomatoes, Pico, Red Sauce		41, 41, 35
Walk-in Meat Cooler Ambient, Ground Beef		37, 37	Hot Held Sauce, Cheese		148, 156
Chicken Breast		38	Walk-in Freezer Ambient		12
Chicken Strips out of Deep Fryer		182	Wall-Prep Cooler; Sliced Tomato, Lettuce, Cheese		50, 48, 39*
Central Cold Hold; Blue Cheese		40	Wak-in Produce Cooler; Ambient, Pico		41, 41

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.			
4-601.11A	Food debris was observed on a grill spatula in clean storage. Food Contact Surfaces shall be clean to both sight and touch. Please ensure utensils and food equipment are thoroughly washed, rinse and sanitized before putting into clean storage. CORRECTED ON SITE by placing the soiled spatula into the warewashing area.	COS	[Signature]
3-501.16A2	Sliced tomatoes and shredded lettuce in cold wells on the wall mounted prep cooler were found to have temperatures of 50F and 48F respectively. PHFs that are held cold shall be held at a temperature of 41F or less. Maintenance the cooler to ensure it holds foods at a temperature of 41F or less and do not use the cooler to hold PHFs until it is proven that it is capable of holding foods at the correct temperature.	8/26/2020	
3-501.17A	Most of the prepared or opened PHF in the facility lacked a seven day discard date. PHF prepared in the establishment or when opened from a commercially prepared package and intended to be held for over 24 hours shall be marked with the discard date of seven days including the date of opening. Please ensure PHFs that are prepared or from a opened commercial container are marked with a seven day discard date. NOTE: The manager stated that their label maker for discard dates was broken at the time of this visit.	8/19/2020	
7-201.11B	A spray bottle labeled delimer was observed stored on a rack above the three vat sink. Potentially toxic or poisonous materials shall be separated from food, food equipment, utensils and single-service items by a space or partition and shall not be stored above them. Please store toxic and poisonous materials in a location separated from and not above food, food equipment, utensils and single-service items.	8/12/2020	

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.			
3-305.11A2	There was ice drippage observed on the upper surface of the Traulsen Freezer. Food shall be stored in a clean, dry location where it is not exposed to dust, splash or other contamination. Please shield food from ice drippage with a cardboard sheet or sheet pan and maintenance the freezer to minimize ice accumulation.	8/26/2020	[Signature]
3-305.11A2 & 3-304.12A	A box of chicken thighs and wings was observed uncovered in the meat walk-in cooler with a scoop inside the box with the handle down inside of the container. Foods shall be stored in a location and manner where they are protected from splash, dust and contamination while in-use utensils used for Potentially Hazardous Foods (PHFs) shall have their handle up out of the food and the container. Please ensure that all foods are protected from contamination and that handles used for PHF foods are kept up out of the food and container.	8/12/2020	
6-501.14A	The housing and ceiling around the vents inside the meat walk-in cooler had an accumulation of dust and debris, potentially mold. Ventilation systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please wash, rinse and sanitize the areas around the fan in order to clean them and kill any mold.	8/12/2020	
6-501.18	The sprayer for the prep sink had an accumulation of grease and debris on the handle and in the mechanism. Plumbing fixtures shall be kept clean. Please clean the sprayer on the prep sink.	8/12/2020	
6-501.18	The drain under the prep sink had plastic lids and trash inside the drain. Plumbing fixtures shall be kept clean. Please clean the debris out of the drain.	8/12/2020	
4-501.14C	The sprayer at the three vat sink was found to have a heavy accumulation of grease and debris. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the sprayer at the three vat sink.	8/12/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Title): Kayla Huffman, Manager Date: August 12, 2020

Inspector: Donovan Kleinberg Telephone No. (573)431-1947 EPHS No. 1686 Follow-up: Yes No Follow-up Date: August 26, 2020



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

Code Reference	PRIORITY 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.**

6-501.12A	Many physical surfaces of the facility in the kitchen had an accumulation of grease and food debris especially behind equipment and on the floors under the equipment such as behind the warewashing machine and underneath the deep fryers. Physical facilities shall be cleaned as often as necessary in order to prevent an accumulation of debris. Please clean the walls and floors of the kitchen especially behind and underneath equipment.	8/19/2020	K.H.
4-402.11A3	The handsink near the walk-in freezer was loose and able to be slightly pulled away from the wall. Equipment that is wall mounted and exposed to spillage or seepage shall be sealed to the wall. Please maintenance the handsink and ensure it fits tightly to the wall and is sealed against spillage.	8/26/2020	
3-305.11A2 & 6-501.12A	The walk-in freezer had a large amount of ice accumulation on the floors underneath the racks towards the back of the freezer as well as bags of food with evidence of being exposed to the ice drippage. Food shall be stored in a location and manner where they are protected from dust, splash and contamination and physical facilities shall be cleaned as often as necessary to keep them clean. Please shield the food from any contamination and also remove the excess ice accumulation.	8/13/2020	
6-501.14A	The fans inside the kitchen used to cool down workers had an accumulation of dust on the grates and blades. Ventilation systems shall be kept clean to prevent them from becoming potential sources of contamination. Please clean the fans inside the kitchen.	8/12/2020	
5-501.116B	Trash cans inside the dry storage area were observed to have a minor accumulation of food debris. Waste receptacles shall be cleaned as needed to prevent an accumulation of food debris which could attract pests. Please clean the trashcans.	8/12/2020	

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Bar Walk-In Cooler	39		

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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6-202.15A3	The emergency door in the back area between the bar and the produce cooler had a gap in the weather stripping down the right side. Outer openings to a food establishment shall have self closing, solid tight fitting doors. Please replace the weather stripping on the door.	8/19/2020	KRM
6-501.14A	The grates over the fans in the bar walk-in cooler were observed to have an accumulation of dust and debris. Ventilation systems shall be kept clean to prevent them from becoming a potential source of contamination. Please clean the fans.	8/12/2020	
3-305.12A	Employee personal items including a backpack and sunglasses were observed stored on top of boxes of soda syrup inside the back closet next to the bar walk-in cooler. Food shall not be stored in areas which serve as lockerrooms. Please store employee items in a designated area where they cannot potentially contaminate food.	8/12/2020	

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