



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

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ESTABLISHMENT NAME Buffalo Wild Wings		OWNER AMC Wings Inc		PERSON IN CHARGE Nichole Houston	
ADDRESS 1811 North Bishop			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 341-0303	FAX NUMBER	SEWAGE DISPOSAL Public
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		
ESTABLISHMENT TYPE					PURPOSE
<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 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"/> Temporary
					Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Chicken Wing	167	Hot Hold Unit	Sliced Tomatoes	38	Silver King Prep Unit
Chicken Nugget	158	Hot Hold Unit	Raw Chicken	38	Silver King Prep Unit
Chicken Breast	39	Walk In Cooler	Ambient Air	38	Traulsen Two Door R/I
Chili	185	Hot Hold Unit	Ambient Air	39	Traulsen Two Door R/I

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-302.11	<i>Food uncovered in the Traulsen freezer and both Traulsen two door reach in refrigerators.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
3-302.11	<i>Food uncovered in the walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed residual food product on the interior top of the microwave oven above hot hold unit.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	08/14/2017
4-601.11(A)	<i>Observed residual food product on the interior of the Blodgett oven.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	08/14/2017
4-601.11(A)	<i>Observed excessive residual food product on knives stored on the clean knife magnetic strip.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
3-302.11	<i>Food uncovered in the walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed residual food product on the bottom shelf of the Traulsen two door reach in by the Blodgett oven.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	08/14/2017



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CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-101.11	<i>Food not safe as evidenced by opened potentially hazardous foods with an expired discard date in the Traulsen two door reach in by the walk in freezer.</i> 3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.	Immediate

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
3-304.12	<i>Improper storage of ice bucket.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	08/14/2017
4-903.11	<i>Single-service items stored on the floor in the hall housing bulk ice machine.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	08/14/2017
4-204.112	<i>Temperature measuring device missing in Silver King prep unit.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	08/14/2017
5-205.11	<i>The employee handsink is used for purposes other than hand washing .</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	08/14/2017
6-301.12	<i>No towels at the employee handsink in the bar.</i> 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	Immediate
6-501.110	<i>Employees' personal items stored with food items in the bar.</i> 6-501.110 Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.	08/14/2017
5-501.113	<i>Dumpster lids not closed.</i> 5-501.113 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: inside the food establishment if the receptacles and units: contain	08/14/2017



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CORE ITEMS

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food residue and are not in continuous use; or after they are filled; and with tight-fitting lids or doors if kept outside the food establishment.

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 8 priority violations and 7 core violations of the food code.
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

MH

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Nichole Houston / Shift Leader	<i>N Houston</i>	DATE 08/07/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 08/14/2017