



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

DATE 06/04/2018	Page 1 of 3
TIME IN 11:22 AM	TIME OUT 11:59 AM

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 AMC Wings Inc		PERSON IN CHARGE Aaron Coates	
ADDRESS 1811 North Bishop			ESTABLISHMENT LICENSE NO.		COUNTY Rolla
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 341-0303	FAX NUMBER	REGION I
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE							PURPOSE Routine
<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	
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	35	Walk In Cooler	Ambient Air	38	Traulsen Refrigerator
Ambient Air	150	Wing Hot Hold Drawer	Ambient Air	39	Traulsen Refrigerator
Cheese	154	Hot Hold Unit	Ambient Air	31	Walk In Cooler
Sliced Tomatoes	39	Silver King Prep Unit	Ambient Air	34	Perlick Cold Hold

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
In Compliance	2-3 Personal Cleanliness
In Compliance	2-4 Hygienic Practices

Food

In Compliance	3-1 Characteristics
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
Not In Compliance	3-3 Protection From Contamination After Receiving <u>Core</u> <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. Correct By: Corrected On-site <u>Core</u> <i>Observed utensils stored food contact surface up on the shelf adjacent to the three vat sink.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. Correct By: Corrected On-site
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation



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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

In Compliance	4-5 Maintenance and Operation
Not In Compliance	4-6 Cleaning Of Equipment and Utensils <u>Priority</u> <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. Correct By: Corrected On-site <u>Priority</u> <i>Observed residual food product on the interior of the microwave ovens.</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. Correct By: Corrected On-site
In Compliance	4-7 Sanitization Of Equipment and Utensils
Not Applicable	4-8 Laundering
Not In Compliance	4-9 Protection Of Clean Items <u>Core</u> <i>Single-service items stored on the floor.</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. Correct By: Corrected On-site <u>Core</u> <i>Wares not allowed to completely air dry before being stored or coming in contact with food.</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. Correct By: Corrected On-site

Water, Plumbing, and Waste

In Compliance	5-1 Water
In Compliance	5-2 Plumbing System
Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
In Compliance	5-4 Sewage, Other Liquid Waste, and Rainwater
In Compliance	5-5 Refuse, Recyclables, and Returnables

Physical Facilities

In Compliance	6-1 Materials For Construction and Repair
In Compliance	6-2 Design, Construction, and Installation
In Compliance	6-3 Numbers and Capacities
In Compliance	6-4 Location and Placement
In Compliance	6-5 Maintenance and Operation

Poisonous or Toxic Materials

In Compliance	7-1 Labeling and Identification
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RISK FACTORS AND INTERVENTIONS

Poisonous or Toxic Materials

In Compliance	7-2 Operational Supplies and Applications
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Not Applicable	7-3 Stock and Retail Sale
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Compliance and Enforcement

Not Applicable	8-1 Modifications
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Not Applicable	8-2 HACCP Plan
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Not Applicable	8-3 Qualifications and Responsibilities
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Not Applicable	8-4 Ceasing Operations and Reporting
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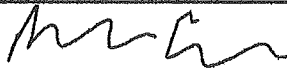

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

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 2 priority violations and 4 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.

EDUCATION PROVIDED OR COMMENTS

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INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Aaron Coates / General Manager 		DATE 06/04/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010 	EPHS NO. 1572	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
		DATE OF FOLLOW-UP N/A