Food Establishment Inspection Report

Establishment Name: BUFFALO WILD WINGS GRILL AND BAR Establishment ID: 3034011599

Date: <u>Ø 1</u> / <u>3 1</u> / <u>2 Ø 1 3</u> Status Code: A						
Time In: <u>Ø 1</u> : <u>5 Ø ⊗ pm</u> Time Out: <u>Ø 5</u> : <u>2 Ø ⊗ pm</u>						
Total Time: 3 hrs 30 minutes						
Category #: III						
Establishment Type:						

Instructions:

1. Fill in the information below for the Food Establishment:

Location Address: 10	945 HANES MALL BLVD
City: WINSTON SALE	М
State: NC	Zip:
County: 34 Forsyth	
Permittee: BLAZIN V	VINGS LTD
Telephone:	
⊗Inspection	
○Re-Inspection	
Wastewater System	
⊗Municipal/Commu	inity
○On-Site System	
Water Supply:	
⊗Municipal/Commu	nity
○On-Site System	

2. Click/fill the appropriate circle For "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

3. Click/check the appropriate Boxes for CDI and/or R, VR.

CDI= Corrected During Inspection R= Repeat Violation VR= Verification Required

4. Continue to page 2 for "Good Retail Practices".

Foodborne Illness Risk Factors and Public Health Interventions

Score: 95

Risk factors: Contributing factors that increase the chance of developing foodborne illness.

Public Health Interventions: Control measures to prevent foodborne illness or injury.

Pu	blic Health Interv	ventions: Control measures to prevent foodborne illness	or injury.			
Со	mpliance Statu	s	OUT	CDI	R	VR
Su		.2652				
1		PIC Present; Demonstration-Certification by accredited program and perform duties	○ ○ 2 0	0	0	0
En	ployee Health	.2652				
2	⊗ ○ IN OUT	Management, employees knowledge; responsibilities & reporting	○ ○ ○ 3 1.5 0	0	0	0
3	⊗ ○ IN OUT	Proper use of reporting, restriction & exclusion	○ ○ ○ 3 1.5 0	0	0	0
Go	od Hygienic P	Practices .2652, .2653				
Supervision Supervision		0	0			
5		No discharge from eyes, nose, and mouth		0	0	0
Pre	eventing Cont	amination by Hands .2652, .2653, .2655, .2656	5			
6		Hands clean & properly washed		0	0	0
7	⊗ ○ ○ IN OUT N/O			0	0	0
8			8	0	0	
Аp	proved Sourc	e .2653, .2655				
9		Food obtained from approved source		0	0	0
10		Food received at proper temperature		0	0	0
11		Food in good condition, safe & unadulterated			0	0
12				0	0	0
Pro	otection from	Contamination .2653, .2654				
13		Food separated & protected			\cap	0
	0 🗞	Food-contact surfaces: cleaned & sanitized	080		_	0
15	8 0		000		_	0
Pο			2 1 0	_	-	
	8000				0	0
17	0008	Proper reheating procedures for hot holding	000			0
18	0008	Proper cooling time & temperatures	000			0
	8 0 0 0		000		_	0
20	8000	Proper cold holding temperatures	000			0
	8000	Proper date marking & disposition	000			0
	0080	Time as a public health control: procedures & records	000			0
		2652	2 1 0			
		,				_
23					0	0
Hi	ghly Susceptib	ole Populations .2653				
24		Pasteurized foods used; prohibited foods not offered	3 1.5 0		0	0
Ch	emical	.2653, .2657				
25		Food additives: approved & properly used		0	0	0
26		Toxic substances properly identified stored, & used			0	0
Со			.2658			
27	O O & IN OUT N/A	Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan	\bigcirc			0

North Carolina Department of Health & Human Services ● Division of Public Health Environmental Health Section ● Food Protection Program

Food Establishment Inspection Report, continued

Establishment Name: BUFFALO WILD WINGS GRILL AND BAR Establishment ID: 3034011599

Instructions, continued:

5. Click the appropriate circle to fill-in for "IN, OUT, N/A, N/O".

IN= In Compliance, OUT= Not in compliance N/O=Not Observed, N/A= Not Applicable

- Click or check the appropriate boxes for CDI and/or R, VR CDI= Corrected during Inspection R= Repeat Violation VR= Verification Required Calculate the "Total Deductions" and record.
- 7. Sign and complete "Signature Block".
- 8. Fill in "No. Of Risk Factor Intervention Violations" and "No. of Repeat Risk Factor Intervention Violations".
- 9. Continue to page 3 for "Comment Addendum to Food Establishment Inspection Report".

Signature Block:

Staci Ellis
Person in Charge (Print)

Person in Charge (Signature)

Greg Gartner REHS

Regulatory Authority (Print)

Regulatory Authority (Signature)

Contact Number: (<u>336</u>) <u>70</u> - <u>3383</u>

Verification Required Date: ___/ ___/

REHS ID: 2360 - Gartner, Gregory

No. of Risk Factor/ Intervention Violations: 3 No. of Repeat Risk Factor/Intervention Violations:

Good Retail Practices Preventative measures to control the addition of pathogens. chemicals, and physical objects into foods. Compliance Status OUT CDI R Safe Food and Water .2653, .2655, .2658 0 0 0 OUT 0 28 Pasteurized eggs used where required \circ 0 O O O 2 1 0 29 0 0 0 Water and ice from approved source OUT O O & IN OUT N/A 0 0 0 1 0.5 0 Variance obtained for specialized processing methods 0 30 0 **Food Temperature Control** .2653, .2654 Proper cooling methods used; adequate equipment for temperature control 0 0 0 OUT 0 0 0 0 0 1 0.5 0 NOUT N/A N/O Plant food properly cooked for hot holding 32 0 0 0 ⊗ ○ ○ ○ Approved thawing methods used IN OUT N/A N/O 0 0 0 1 0.5 0 0 0 0 0 0 1 0.5 0 OUT 0 0 0 34 Thermometers provided & accurate **Food Identification** .2653 Food properly labeled: original container 0 0 0 35 Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657 OUT $\begin{array}{cccc} \bigcirc \bigcirc \bigcirc \bigcirc \\ 2 & 1 & 0 \end{array}$ 36 Insects & rodents not present; no unauthorized animals 0 0 0 ○ **⊗** 1 0 8 Contamination prevented during food preparation, 37 0 \bigcirc OUT storage & display ○ ○ **⊗** 1 0.5 0 ⊗ OUT 0 38 Personal cleanliness 0 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 0 39 Wiping cloths: properly used & stored 0 0 OUT 0 0 0 1 0.5 0 40 Washing fruits & vegetables 0 0 **Proper Use of Utensils** .2653, .2654 0 0 0 1 0.5 0 ⊗ IN OUT In-use utensils: properly stored 41 0 0 000 Utensils, equipment & linens: properly stored, dried & handled 0 0 0 42 OUT 1 0.5 0 Single-use & single-service articles: properly 43 0 0 0 OUT 1 0.5 0 stored & used ⊗ IN OUT $\overline{000}$ Gloves used properly 0 0 44 0 1 0.5 0 Utensils and Equipment .2653, .2654, .2663 ⊗ OUT O & O 2 1 0 Equipment, food & non-food contact surfaces approved, 45 0 \bigcirc cleanable, properly designed, constructed, & used OIN ⊗ OUT 0 0 **8** 1 0.5 0 Warewashing facilities: installed, maintained, & used; 0 0 46 0 test strips ⊗ OUT ○ **⊗** ○ 1 0.5 0 0 0 0 47 Non-food contact surfaces clean **Physical Facilities** .2654, .2655, .2656 OUT $\bigcirc \bigcirc \bigcirc$ 0 Hot & cold water available; adequate pressure 0 0 0 48 OIN 8 0 49 Plumbing installed; proper backflow devices 0 0 OUT ⊗ IN OUT 0 0 50 0 0 0 Sewage & waste water properly disposed ⊗ IN OUT 0 0 0 1 0.5 0 Toilet facilities: properly constructed, supplied 0 0 51 0 ⊗ OUT ○ **⊗** ○ 1 0.5 0 Garbage & refuse properly disposed; 52 0 0 facilities maintained 8 $\circ \otimes \circ$ 53 Physical facilities installed, maintained & clean 0 0 0 OUT 1 0.5 0 OIN ⊗ OUT 0 0 **8** 1 0.5 0 Meets ventilation & lighting requirements; 54 \bigcirc 0 0

North Carolina Department of Health & Human Services ● Division of Public Health
Environmental Health Section ● Food Protection Program

Total Deductions:

	-	
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Location Address: 1045 HANES MALL BLVD		Status Code: A
City: WINSTON SALEM State: NC		Category #:III
County: 34 Forsyth Zip: 27103		Email 1:
Wastewater System: ⊗ Municipal/Community ○ On-Site System Water Supply: ⊗ Municipal/Community ○ On-Site System		Email 2:
Permittee: BLAZIN WINGS LTD		Email 3:
Telephone:		

Temperature Observations								
ltem chili	Location steam unit	Temp 151	Item tomatoes	Location make top	Temp 38	Item wash water	Location large 3 compartment	Temp 116
queso	steam unit	141	lettuce	make top	39	air temp	bottle cooler	31
wings	hot drawer	160	cheese	RTE walk in	39	air temp	bottle cooler 2	34
boneless	hot drawer	201	spring mix	RTE walk in	39	wash water	bar 3 compartment	106
hamburger	final cook	172	pico de gallo	RTE walk in	39	tempered	restroom handsink	89
queso	cookline walk in	37	milk	beer walk in	31			
chili	cookline walk in	37	plate	dish machine	163			
chicken (raw)	cookline walk in	35	rinse pressure	dish machine	26			

Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.



- Move wall-mounted personal beverage holster (on wall over "crisp-n-load' station") so that it is not over any foodservice equipment. 15A NCAC 18A .2652 ref. 2-401.11 (B): A food employee may drink from a closed beverage container if the container is handled to prevent contamination of (1) the employee's hands; (2) the container; and (3) exposed food; clean equipment, utensils, and linens; and unwrapped single-service/use articles
- Hot water in men's restroom handsinks measured below requirement (between 89-92°F). 15A NCAC 18A .2655 ref. 5-202.12 (A): A handwashing sink shall be equipped to provide water at a temperature of at least 100°F through a mixing valve or combination faucet / Provide holstered paper towels for bar handsink. Paper towes current resting on nearby equipment.
- 14 Ice machine was unclean in top and bottom. Contamination could be observed in ice cubes. Follow manufacturer's guidelines on back panel of how to clean machine (top and bottom) and wash, rinse, and sanitize more thoroughly and frequently (machine was cleaned during inspection). / Employee observed only dipping food contact utensils in quaternary solution at 3 comparmtment sink when chemical labeling directions indicate to have minimum 60 second contact time. / Hot water dish machine had to go through 5-6 continuous cycles before reaching minimum hot water sanitization temperatures to effectively sanitize. Ensure all utensils are sanitized. / Dicers and wedgers removed from storage for rewashing because of dried food residues on them. Clean more thoroughly.
- Pre-portioned sugar bags in plastic totes unlabeled. All other dry goods properly labeled. 15A NCAC 18A .2653 ref. 3-302.12: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food that are removed from their original packages for use in the food establishment shall be identified with the common name of the food.

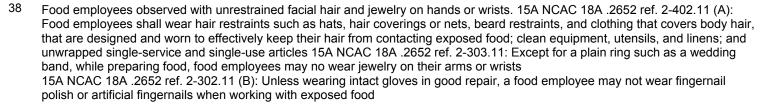


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Box of frozen bread on floor of walk in freezer. Another box of bread on floor of cookline. Never store food on floor.



Wiping cloths stored improperly throughout kitchen. 15A NCAC 18A .2653 ref. 3-304.14(B-E) Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution at proper concentration and laundered daily. Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes. Chemical sanitizing solution shall be free of food debris and visible soil. Containers of chemical sanitizing solutions shall be stored off the floor and used in a manner that prevents contamination of food, utensils, linens, and equipment. Single-use disposable sanitizer wipes shall be used in accordance with EPA-approved manufacturer's label use instructions

Replace metal casings of hanging hose at 3 compartment sink and prep sink. Torn cooler gaskets of walk in beer cooler and Delfield 2 door upright must be replaced. / In chicken walk in cooler, shelving legs along bottom are rusting and must be replaced or repainted with an approved equipment paint. Condenser drain pipe must be rewrapped with cleanable tape near front of walk in and along outside towards floor drain. / Remove damaged utensils from facility like broken microwave plate.

At bar warewashing sink, wash vat water measured below requirement at 106°F. 15A NCAC 18A .2654 ref. 4-501.19: The temperature of the wash solution in manual warewashing equipment shall be maintained at no less than 110°F or the temperature specified on the cleaning agent manufacturer's label instructions.

7 Clean throughout kitchen. Shelving (including walk in), drain pipes, undersides of drainboards, inside wall-mounted holsters, etc.

Proper backflow prevention not available at can wash. An additional backflow preventer must be installed below the stop valve between the bibb and the open-ended hose top adequately protect. A backflow preventer rated for continuous pressure may be installed at main spigot as an alternative.

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- All three outside garbage dumpsters had either side doors or lids opened. A smaller can of recyclables also had open lid. 15A NCAC 18A .2655 ref. 5-501.110: Refuse, recyclables, and returnables shall be stored in receptacles or waste handling units so that they are inaccessible to insects and rodents. / Front-most dumpster missing drainplug. 15A NCAC 18A .2655 ref. 5-501.114: Drains in receptacles and waste handling units for refuse, recyclables, and returnables shall be drain plugs in place.
- Several areas of kitchen has cracked or broken floor and baseboard tiles. Tiles missing in front of fryers. Damaged baseboard tiles and metal trim pieces along wall corners and in front of walk in units must be replaced or resealed to walls.
- Lighting measures below the required minimum 20 foot candles (fc) at the handsink outside of chicken walk in (14fc), bar handsink (7-13fc), men's bathroom urinals (7-12fc) and toilet (14fc). Lighting measures below the required minimum 50fc at the left side of the crisp-n-hold station (33fc). Increase lighting.



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