### 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.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Person in charge presents, demonstrates knowledge, and performs duties</th>
<th>Proper cooking, time and temperature</th>
<th>Proper reheating procedures for hot holding</th>
<th>Proper cooling time and temperatures</th>
<th>Proper hot holding temperatures</th>
<th>Proper cold holding temperatures</th>
<th>Time as a public health control (procedures / records)</th>
<th>Consumer advisory provided for raw or undercooked food</th>
<th>Highly Susceptible Populations</th>
<th>Pasteurized foods used, prohibited foods not offered</th>
<th>Chemical</th>
<th>Food additives; approved and properly used</th>
<th>Toxic substances properly identified, stored and used</th>
<th>Conformance with Approved Procedures</th>
<th>Compliance with approved Specialized Process and HACCP plan</th>
</tr>
</thead>
<tbody>
<tr>
<td>OUT</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>R</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Protection from Contamination</th>
<th>Food separated and protected</th>
<th>Food-contact surfaces cleaned &amp; sanitized</th>
<th>Proper disposition of returned, previously served, reconditioned, and unsafe food</th>
<th>IN</th>
<th>OUT</th>
<th>N/A</th>
<th>N/A</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>OUT</td>
<td>✗</td>
<td>✗</td>
<td>✗</td>
<td>IN</td>
<td>OUT</td>
<td>N/O</td>
<td>N/O</td>
<td>N/O</td>
</tr>
</tbody>
</table>

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>Proper Use of Utensils</th>
<th>Chemical</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized eggs used where required</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>Food temperature Control</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>Adequate equipment for temperature control</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>Food Identification</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>✗</td>
<td>✗</td>
</tr>
<tr>
<td>✗</td>
<td>✗</td>
<td>✗</td>
</tr>
</tbody>
</table>

**Prevention of Food Contamination**

- In-use utensils; properly stored
- In-use utensils; properly stored, dried, handled
- Single-use/single-service articles; properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Nonfood-contact surfaces clean
- Physical Facilities
- Nonfood-contact surfaces clean
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- Nonfood-contact surfaces clean
- Physical Facilities

**Person in Charge /Title:** Jessica Daughheetee

**Date:** 5-20-2014
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** Buffalo Wild Wings  
**ADDRESS:** 2136 William Street  
**CITY/ZIP:** Cape Girardeau/63701

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
<th>FOOD PRODUCT/ LOCATION</th>
<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ambient Air (AA)/Walk-in cooler</td>
<td>27</td>
<td>AA/Beer walk-in cooler</td>
<td>38</td>
</tr>
<tr>
<td>AA/Grill cooler</td>
<td>40</td>
<td>AA/Produce walk-in cooler</td>
<td>37</td>
</tr>
<tr>
<td>Chopped chicken/Prep cooler</td>
<td>41</td>
<td>Boneless wings/Beer walk-in cooler</td>
<td>153</td>
</tr>
<tr>
<td>Boneless wings/Beer left</td>
<td>148</td>
<td>Raw chicken/Lowboy cooler</td>
<td>41</td>
</tr>
<tr>
<td>Chili/Steamwell</td>
<td>200+</td>
<td>AA/Bar prep cooler</td>
<td>42</td>
</tr>
</tbody>
</table>

**Core Items**

- **Code Reference:** 4-202.11(A)  
  **Priority Items:** Plasticware cracked, chipped  
  **Correct by (date):** 5-27-2014

- **Code Reference:** 4-601.11(A)  
  **Priority Items:** Produce slicers and dicers soiled with food debris *CORRECTED*  
  **Correct by (date):** 5-20-2014

**Core Items**

- **Code Reference:** 4-703.11(C)  
  **Core Items:** Dishwasher not sanitizing *CORRECTED*  
  **Correct by (date):** 5-20-2014

- **Code Reference:** 4-601.11  
  **Core Items:** Outside and lid of sugar container greasy at tea brewing station  
  **Correct by (date):** 5-27-2014

- **Code Reference:** 3-302.11  
  **Core Items:** Bulk sugar, cajun seasoning not labeled *CORRECTED*  
  **Correct by (date):** 5-20-2014

- **Code Reference:** 4-601.11(C)  
  **Core Items:** Racks and shelves in front walk-in cooler soiled with  
  **Correct by (date):** 5-27-2014

- **Code Reference:** 4-601.11(C)  
  **Core Items:** Floors of walk-in freezers have food debris and ice build-up  
  **Correct by (date):** 5-27-2014

- **Code Reference:** 5-501.111  
  **Core Items:** Dumpster lids broken, have holes  
  **Correct by (date):** 5-27-2014

- **Code Reference:** 5-501.113  
  **Core Items:** Dumpster lids open *CORRECTED*  
  **Correct by (date):** 5-20-2014

- **Code Reference:** 6-501.12(A)  
  **Core Items:** Kitchen floor greasy  
  **Correct by (date):** 5-27-2014

- **Code Reference:** 6-501.12  
  **Core Items:** Floors soiled under/behind equipment  
  **Correct by (date):** 5-27-2014

**EDUCATION PROVIDED OR COMMENTS**

Basic sanitation card copies kept in personnel files. ServSafe certificates kept at home by holder. Please keep training records in a file or in single location for review by Health Center employees.

- **Next Routine Inspection:** NRI
- **Date:** 5-20-2014

**Person in Charge /Title:**  
**Telephone No.:** 573-335-7846  
**EPHS No.:** 1126  
**Follow-up:** Yes  
**Follow-up Date:** 5-27-2014