### 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>Demonstration of Knowledge</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Potentially Hazardous Foods</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>OUT</td>
<td></td>
<td>IN</td>
<td>Proper cooking, time and temperature</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>IN</td>
<td>Management awareness; policy present</td>
<td>OUT</td>
<td></td>
<td>IN</td>
<td>Proper reheating procedures for hot holding</td>
<td>OUT</td>
<td>N/A</td>
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<tr>
<td>IN</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td>OUT</td>
<td></td>
<td>IN</td>
<td>Proper cooling time and temperatures</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>IN</td>
<td>Proper cold holding temperatures</td>
<td>OUT</td>
<td></td>
<td>IN</td>
<td>Proper hot holding temperatures</td>
<td>OUT</td>
<td>N/A</td>
</tr>
<tr>
<td>IN</td>
<td>No discharge from eyes, nose and mouth</td>
<td>OUT</td>
<td></td>
<td>IN</td>
<td>Time as a public health control (procedures / records)</td>
<td>OUT</td>
<td>N/A</td>
</tr>
</tbody>
</table>

**Preventing Contamination by Hands**

- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- Adequate handwashing facilities supplied & accessible

**Approved Source**

- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe and unadulterated
- Required records available: shellstock tags, parasite destruction

**Protection from Contamination**

- Food separated and protected
- Food-contact surfaces cleaned & sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

**Safe Food and Water**

- Pasteurized eggs used where required
- Water and ice from approved source
- Adequate equipment for temperature control
- Approved thawing methods used
- Thermometers provided and accurate
- Food properly labeled; original container

**Proper Use of Utensils**

- In-use utensils; properly stored
- Utensils, equipment and linens; 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

**Physical Facilities**

- Nonfood-contact surfaces clean
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and wastewater properly disposed
- Toilet facilities; properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

**Person in Charge / Title:**

- Bill Zehlnner
- Owner

**Inspector:**

- Kyle Griggs

**Date:** 2-11-2015

**Telephone No.:**

- 573-334-7846

**EPHIS No.:**

- 1126

**Follow-up:**

- Yes

**Follow-up Date:** XXXXXXXX
## 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>
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<tbody>
<tr>
<td>Ambient Air (AA)/</td>
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**Code Reference**

**Priority Items**
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.**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Correct by (date)</th>
<th>Initial</th>
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**Core Items**
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.**

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### Education Provided or Comments

Ice bin lid ordered. Check next routine inspection. Approved for liquor.

**Next Routine Inspection:** NRI

**Date:** 2-11-2015

**Person in Charge / Title:**

**Inspection:**

**Telephone No.:** 573-335-7846

**EPHS No.:** 1126

**Follow-up:** 

**Follow-up Date:** XXXXXXXX