FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME: Buffalo Wild Wings
OWNER: Bill Zehlner
ESTABLISHMENT #: 0286
PERSON IN CHARGE: James Mosley
ADDRESS: 2136 William
CITY/ZIP: Cape Girardeau/63701
PHONE: 573-334-9464
FAX: 573-334-9390

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.

Compliance | Demonstration of Knowledge | Person in charge present, demonstrates knowledge, and performs duties
-------------|---------------------------|---------------------------------------------------------------
IN | OUT | Person in charge present, demonstrates knowledge, and performs duties

Employee Health

Compliance | Purpose | Preparing to Use Food
-------------|--------|-----------------------
IN | OUT | Preparing to Use Food

Food Temperature Control

Compliance | Purpose | Adequate equipment for temperature control
-------------|--------|-----------------------------------
IN | OUT | Adequate equipment for temperature control

Prevention of Food Contamination

Compliance | Purpose | Food properly labeled; original container
-------------|--------|---------------------------------------------
IN | OUT | Food properly labeled; original container

Safe Food and Water

Compliance | Purpose | Pasteurized eggs used where required
-------------|--------|-----------------------------------
IN | OUT | Pasteurized eggs used where required

Physical Facilities

Compliance | Purpose | Non-food-contact surfaces cleanable
-------------|--------|----------------------------------
IN | OUT | Non-food-contact surfaces cleanable

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.

Compliance | Purpose | Prevent Food Contamination
-------------|--------|--------------------------
IN | OUT | Prevent Food Contamination

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

Compliance | Purpose | Prevention of Food Contamination
-------------|--------|----------------------------------
IN | OUT | Prevention of Food Contamination

When compared to the previous inspection results, an inspector's assessment of each area is made on a scale of IN (in compliance), OUT (not in compliance), or N/A (not applicable).

Date: 1-26-2015

Person in Charge /Title:  
Inspector: 
Telephone No. 573-335-7846 
EPHS No. 1126 
Follow-up: Yes 
Follow-up Date: 2-2-2015
<table>
<thead>
<tr>
<th>ESTABLISHMENT NAME</th>
<th>ADDRESS</th>
<th>CITY/ZIP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Wild Wings</td>
<td>2136 William</td>
<td>Cape Girardeau/63701</td>
</tr>
</tbody>
</table>

<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)/Keg cooler</td>
<td>28</td>
<td>AA/Sandwich prep</td>
<td>41</td>
</tr>
<tr>
<td>AA/Walk-in cooler</td>
<td>34</td>
<td>AA/Vegetable &amp; cheese cooler</td>
<td>34</td>
</tr>
<tr>
<td>AA/Mex cooler</td>
<td>41</td>
<td>Ranch dressing/Wait station</td>
<td>34</td>
</tr>
<tr>
<td>Chili/warmer</td>
<td>165</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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>Description</th>
<th>Correct by (date)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-202.11(A)</td>
<td>Chipped and cracked plasticware</td>
<td>2-2-2015</td>
</tr>
<tr>
<td>3-302.11(A)</td>
<td>Uncooked chicken products stored next to cooked prime rib and shredded cheese</td>
<td>2-2-2015</td>
</tr>
<tr>
<td>4-703.11(C)</td>
<td>Sanitizer in 3-vat sink at bar too strong</td>
<td>2-2-2015</td>
</tr>
<tr>
<td>4-601.11(A)</td>
<td>Vegetable debris in clean slicers</td>
<td>2-2-2015</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Description</th>
<th>Correct by (date)</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-501.11(A)</td>
<td>Ice bin lid cracked (insulation exposed) on front ice machine</td>
<td>2-2-2015</td>
</tr>
<tr>
<td>2-401.11(E)</td>
<td>Employee drink without lid stored in sandwich prep cooler</td>
<td>2-2-2015</td>
</tr>
<tr>
<td>4-903.11(C)</td>
<td>Open boxes of single service containers stored on floor in the cage</td>
<td>2-2-2015</td>
</tr>
<tr>
<td>3-602.11(A)</td>
<td>Bulk sugar for tea not labeled</td>
<td>2-2-2015</td>
</tr>
<tr>
<td>3-306.12(A)</td>
<td>Sauce dispenser bottles not covered</td>
<td>2-2-2015</td>
</tr>
</tbody>
</table>

**EDUCATION PROVIDED OR COMMENTS**

Please keep copies of food safety training for review.

Next Routine Inspection: NRI

Date: 1-26-2015

Person in Charge/Title: [Signature]

Inspector: [Signature]

Follow-up: ☑ Yes ☐ No

Follow-up Date: 2-2-2015

Telephone No. 573-335-7846

EPHS No. 1126

CCHD (10-13)