### ENVIRONMENTAL SECTION

**FOOD ESTABLISHMENT INSPECTION REPORT**

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

**BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED.**

<table>
<thead>
<tr>
<th>Purpose</th>
<th>Pre-opening</th>
<th>Routine</th>
<th>Follow-up</th>
<th>Complaint</th>
<th>Other</th>
</tr>
</thead>
</table>

**FROZEN DESSERT**

<table>
<thead>
<tr>
<th>Approval</th>
<th>License No.</th>
</tr>
</thead>
</table>

**SEWAGE DISPOSAL**

<table>
<thead>
<tr>
<th>WATER SUPPLY</th>
<th>NON-COMMUNITY</th>
<th>Date Sampled</th>
<th>Results</th>
</tr>
</thead>
</table>

**RISK FACTORS AND INTERVENTIONS**

**Compliance:**
- Demonstration of Knowledge: 
  - Person in charge present, demonstrates knowledge, and performs duties
  - Management awareness; policy present
  - Proper use of reporting, retention and exclusion
  - Good Hygienic Practices: 
    - Proper eating, tasting, drinking or tobacco use
    - No discharge from eyes, nose and mouth
    - Adequate handwashing facilities supplied & accessible
  - Preventing Contamination by Hands: 
    - Hands clean and properly washed
    - No bare hand contact with ready-to-eat foods or approved alternate method properly followed
  - Approved Source: 
    - Food obtained from approved source
    - Food received at proper temperature
    - Food in good condition, safe and unadulterated
    - Required records available: shelf life, tags, parasite destruction

**Chemical:**
- Food additives: approved and properly used
- Toxic substances properly identified, stored and used
- Compliance with approved Specialized Process and HACCP plan

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

**GOOD RETAIL PRACTICES**

**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
- Warewashing facilities: installed, maintained, used; test strips used
- Nonfood-contact surfaces clean

**Prevention of Food Contamination:**
- Physical Facilities

**Person in Charge:** Derek Honaas

**Date:** 3-9-2016

**Inspector:** Derek Honaas

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

**EPHS No.:** 1126

**Follow-up:** Yes

**Follow-up Date:** 3-16-2016
**FOOD ESTABLISHMENT INSPECTION REPORT**

**CAFE GIRARDEAU COUNTY PUBLIC HEALTH CENTER**

**ENVIRONMENTAL SECTION**

**FOOD ESTABLISHMENT INSPECTION REPORT**

<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 Street</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)/Beer walk-in cooler</td>
<td>34</td>
<td>AA/Chip station prep cooler</td>
<td>29</td>
</tr>
<tr>
<td>AA/Chicken walk-in cooler</td>
<td>34</td>
<td>AA/Produce walk-in cooler</td>
<td>36</td>
</tr>
<tr>
<td>Chicken breast/Cooler under grill</td>
<td>45</td>
<td>Cut tomato/Southwest station prep cooler</td>
<td>49</td>
</tr>
<tr>
<td>Fried chicken/Left warmer</td>
<td>147</td>
<td>Fried chicken/Right warmer</td>
<td>118</td>
</tr>
<tr>
<td>Mandarin oranges/Grill station cooler</td>
<td>40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**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>Item Description</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-601.11(A)</td>
<td>Raw chicken boxes used for clean utensil storage</td>
<td>3-16-2016</td>
<td>✔</td>
</tr>
<tr>
<td>4-703.11(C)</td>
<td>Sanitizer at bar 3-vat too strong</td>
<td>3-16-2016</td>
<td>✔</td>
</tr>
<tr>
<td>3-501.16(A)</td>
<td>Chicken breast in cooler under grill at 45 degrees Fahrenheit (F), Cut tomato in sandwich prep cooler at 49 degrees F</td>
<td>3-16-2016</td>
<td>✔</td>
</tr>
<tr>
<td>3-501.16(A)</td>
<td>Fried chicken at 118 degrees F in right warmer</td>
<td>3-16-2016</td>
<td>✔</td>
</tr>
<tr>
<td>4-601.11(A)</td>
<td>Gloves used for cleaning grill stored with single service items on lower make line shelf <em>corrected</em></td>
<td>3-9-2016</td>
<td>✔</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.**

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</tr>
</thead>
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<tr>
<td>4-601.11(C)</td>
<td>Sticker dispensers soiled with food spatter</td>
<td>3-16-2016</td>
<td>✔</td>
</tr>
<tr>
<td>5-501.113</td>
<td>Dumpster lid open</td>
<td>3-16-2016</td>
<td>✔</td>
</tr>
<tr>
<td>6-501.11</td>
<td>Threshold for back door damaged</td>
<td>3-16-2016</td>
<td>✔</td>
</tr>
<tr>
<td>6-501.12(A)</td>
<td>Packaging trash under storage racks in dry storage, trash under wait station at south end of bar</td>
<td>3-16-2016</td>
<td>✔</td>
</tr>
</tbody>
</table>

**EDUCATION PROVIDED OR COMMENTS**

New ice bin lid installed. Food safety training up to date.

**Person in Charge /Title:**

Derek Honaas

**Telephone No.:** 573-335-7846  
**EPHS No.:** 1126

**Follow-up:** Yes  
Follow-up Date: 3-16-2016

**CCHD (10-13)***

**Date:** 3-9-2016