

Risk Category

# TENNESSEE DEPARTMENT OF HEALTH FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

SCORE

O Farmer's Market Food Unit Buffalo Wild Wings Grill #239 Remanent O Mobile Establishment Name Type of Establishment 5215 Old Hickory Blvd. O Temporary O Seasonal Address Hermitage Time in 03:45 PM AM/PM Time out 04:50; PM AM/PM City 06/02/2022 Establishment # 605210510 Embargoed 4 Inspection Date O Follow-up **K**Routine O Complaint O Preliminary O Consultation/Other Purpose of Inspection

Number of Seats 268

Follow-up Required

# FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

О3

m (IN, OUT, NA, HO) for

12	<b>4</b> ≐in ¢	ompli	ance		OUT=not in compliance NA=not applicable NO=not observe	ed		X
	Compliance Status							WT
	IN	OUT	NA	NO	Supervision			
1	×	0			Person in charge present, demonstrates knowledge, and performs duties	0	0	5
	IN	OUT	NA	NO	Employee Health			
2	ЭX	0			Management and food employee awareness; reporting	0	0	
3	寒	0			Proper use of restriction and exclusion	0	0	5
	IN	OUT	NA	NO	Good Hygienic Practices			
4	30	0		0	Proper eating, tasting, drinking, or tobacco use	0	0	
5	*	0		0	No discharge from eyes, nose, and mouth	0	0	0
	IN	OUT	NA	NO	Preventing Contamination by Hands			
6	黨	0		0	Hands clean and properly washed	0	0	
7	왮	0	0	0	No bare hand contact with ready-to-eat foods or approved alternate procedures followed	0	0	5
8	0	26			Handwashing sinks properly supplied and accessible	0	0	2
	IN	OUT	NA	NO	Approved Source			
9	黨	0			Food obtained from approved source	0	0	
10	0	0	0	×	Food received at proper temperature	0	0	
11	×	0			Food in good condition, safe, and unadulterated	0	0	5
12	0	0	×	0	Required records available: shell stock tags, parasite destruction	0	0	
	IN	OUT	NA	NO	Protection from Contamination			
13	Ä	0	0		Food separated and protected	0	0	4
14	X	0	0		Food-contact surfaces: cleaned and sanitized	0	0	5
15	×	0			Proper disposition of unsafe food, returned food not re-	0	0	2

					Compliance Status	COS	R	WT
	IN	OUT	NA	NO	Cooking and Reheating of Time/Temperature Control For Safety (TCS) Foods			
16	X	0	0	0	Proper cooking time and temperatures	0	0	5
17	0	0	0	300	Proper reheating procedures for hot holding	0	0	٠
	IN	оит	NA	NO	Cooling and Holding, Date Marking, and Time as a Public Health Control			
18	0	0	0	×	Proper cooling time and temperature	0	0	
19	0	120	0	0	Proper hot holding temperatures	0	0	
20	243	0	0		Proper cold holding temperatures	0	0	5
21	*	0	0	0	Proper date marking and disposition	0	0	
22	0	0	×	0	Time as a public health control: procedures and records	0	0	
	IN	OUT	NA	NO	Consumer Advisory			
23	0	0	×		Consumer advisory provided for raw and undercooked food	0	0	4
	IN	OUT	NA	NO	Highly Susceptible Populations			
24	0	0	M		Pasteurized foods used; prohibited foods not offered	0	0	5
	IN	оит	NA	NO	Chemicals			
25	0	0	X		Food additives: approved and properly used	0	0	5
26	黨	0			Toxic substances properly identified, stored, used	0	0	3
	IN	OUT	NA	NO	Conformance with Approved Procedures			
27	0	0	×		Compliance with variance, specialized process, and HACCP plan	0	0	5

级 Yes O No

#### s to control the introduction of pathoge is, chemicals, and physical objects into foods.

						L PRA		25.3
		OUT=not in compliance COS=com				inspecti	on	
		Compliance Status	COS	R	WT			
	OUT						OUT	
28		Pasteurized eggs used where required	0	0	1	45	0	Food and nonfoo
29		Water and ice from approved source	0		2	40	_	constructed, and
30		Variance obtained for specialized processing methods	0	0	1	46	0	Warewashing fac
	OUT	Food Temperature Control				40	_	
31	0	Proper cooling methods used; adequate equipment for temperature	0	0	_	47	0	Nonfood-contact
31	10	control	١٠	4	2		OUT	
32	0	Plant food properly cooked for hot holding	0	0	1	48	0	Hot and cold wat
33	ŏ	Approved thawing methods used	ŏ	ŏ	1	49	ŏ	Plumbing installe
34	0	Thermometers provided and accurate	ō	ō	1	50	_	Sewage and was
-	OUT	Food Identification	Ť	_	_	51	_	Toilet facilities: p
	-		<u> </u>					
35	0	Food properly labeled; original container; required records available	0	0	1	52	0	Garbage/refuse p
	OUT	Prevention of Feed Contamination				53	0	Physical facilities
36	0	Insects, rodents, and animals not present	0	0	2	54	0	Adequate ventila
37	88	Contamination prevented during food preparation, storage & display	0	0	1		OUT	
	_		_	_				
38	0	Personal cleanliness	0	0	1	55	0	Current permit po
39	0	Wiping cloths; properly used and stored	0	0	1	56	0	Most recent insp
40	0	Washing fruits and vegetables	0	0	1			
	OUT	Proper Use of Utensils		_				
41	0	In-use utensils; properly stored	0	0	1	57		Compliance with
42		Utensils, equipment and linens; properly stored, dried, handled	0	0	1	58		Tobacco product
43		Single-use/single-service articles; properly stored, used	0	0	1	59		If tobacco produc
44		Gloves used properly		Ö	-	_		

specti		R-repeat (violation of the same code provision Compliance Status	cos	R	W
	OUT	Utensils and Equipment	1000		
45	0	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	0	0	-
46	0	Warewashing facilities, installed, maintained, used, test strips	0	0	,
47	0	Nonfood-contact surfaces clean	0	0	-
	OUT	Physical Facilities			
48	0	Hot and cold water available; adequate pressure	0	0	_:
49	0	Plumbing installed; proper backflow devices	0	0	-:
50	0	Sewage and waste water properly disposed	0	0	- 2
51	0	Toilet facilities: properly constructed, supplied, cleaned	0	0	_
52	0	Garbage/refuse properly disposed; facilities maintained	0	0	١ ١
53	0	Physical facilities installed, maintained, and clean	0	0	
54	0	Adequate ventilation and lighting; designated areas used	0	0	'
	OUT	Administrative Items			
55	0	Current permit posted	0	0	Г
56	0	Most recent inspection posted	0	0	L.
		Compliance Status	YES	NO	W
		Non-Smokers Protection Act			
57		Compliance with TN Non-Smoker Protection Act	- 100	0	
58		Tobacco products offered for sale	0	0	١ (
59		If tobacco products are sold, NSPA survey completed	0	0	

sicuous manner. You have the right to request a hi ten (10) days of the date of the 68-14-709, 68-14-711, 68-14-715, 68-14-716, 4-5-320.

06/02/2022

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Signature of Person In Charge

Date

Date

\*\*\*\* Additional food safety information can be found on our website, http://tn.gov/health/article/eh-foodservice \*\*\*\*

Free food safety training classes are available each month at the county health department. PH-2267 (Rev. 6-15) RDA 629 ) 6153405620 Please call ( to sign-up for a class.

#### TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



#### Establishment Information

Establishment Name: Buffalo Wild Wings Grill #239

Establishment Number #: | 605210510

#### NSPA Survey - To be completed if #57 is "No"

Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.

Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.

"No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.

Garage type doors in non-enclosed areas are not completely open.

Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.

Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.

Smoking observed where smoking is prohibited by the Act.

Warewashing Info					
Machine Name	Sanitizer Type	PPM	Temperature ( Fahrenheit)		
Manual Dish Sink H-temp machine	QA		172		
Cloth Sanitizer		400			

Equipment Temperature				
Description	Temperature (Fahrenheit)			
Prep cooler	40			
Prep cooler	32			
Low boy cooler	37			
Pull out freezer				

Food Temperature				
Description	State of Food	Temperature ( Fahrenheit)		
Tomatoes	Cold Holding	40		
Boiled egg	Cold Holding	43		
Pico	Cold Holding	40		
Slice tomatoes, Prep cooler	Cold Holding	38		
Shred lettuce, Prep cooler	Cold Holding	39		
Shred pork	Cold Holding	40		
Portion roasted chicken	Cold Holding	41		
Raw beef, low boy cooler	Cold Holding	37		
Boneless	Hot Holding	150		
Chicken wings,	Hot Holding	128		
Chicken wing,	Hot Holding	133		
Raw chicken, in cambro	Cold Holding	41		
Chili	Hot Holding	188		
Chicken wings	Cooking	196		
Chicken tenders	Cooking	204		

Observed Violations					
Total # 4					
Repeated # ()					
8: No paper towels at hand sink by Prep coolers.					
CA restock					
Paper towels in dispenser not ap					
19: Cooked chicken wings in drawer not maintained at 135 in bottom of pan.					
Note: mixed batches in pan					
CA discard pan of chicken wings					
37: Employee drinks stored on top of prep tables and one cup stop on prep table					
without lid and straw					
42: using paper bowls with handle as scoop and left in dice tomato mix					

<sup>&</sup>quot;"See page at the end of this document for any violations that could not be displayed in this space.

# TENNESSEE DEPARTMENT OF HEALTH DIVISION OF ENVIRONMENTAL HEALTH FOOD INSPECTION DATA



### Establishment Information

Establishment Name: Buffalo Wild Wings Grill #239

Establishment Number: 605210510

## Comments/Other Observations

- 1: (IN): PIC demonstrates knowledge by correctly answering questions regarding principles applicable to the food operation.
- 2: (IN): An employee health policy is available.
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 4: (IN) Employee isn't drinking, eating, or using tobacco in a food preparation area.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Observe proper hand washing during inspection
- 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.
- 9: Sinta foods, sysco
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.

12:

- 13: (IN) All raw animal food is separated and protected as required.
- 14: (IN) All food contact surfaces of equipment and utensils cleaned and sanitized using approved methods.
- 15: (IN) No unsafe, returned or previously served food served.
- 16: (IN) All raw animal foods cooked to proper temperatures.
- 17: (NO) No TCS foods reheated during inspection.
- 18: (N.O.) No cooling of TCS foods during inspection.
- 20: See food temps
- 21: (IN) Verified date marking system in place for all ready-to-eat TCS foods that are held longer than 24 hours.
- 22: (NA) No food held under time as a public health control.
- 23: (NA) Establishment does not serve animal food that is raw or undercooked.
- 24: (NA) A highly susceptible population is not served.
- 25: (NA) Establishment does not use any additives or sulfites on the premises.
- 26: (IN) All poisonous or toxic items are properly identified, stored, and used.
- 27: (NA) Establishment is not required to have a variance or HACCP plan, performs no special processes.

57:

58:

\*\*\*See page at the end of this document for any violations that could not be displayed in this space.

## Additional Comments

See last page for additional comments.

<sup>\*\*\*</sup>See page at the end of this document for any extra Additional Comments that could not be displayed in this space.

Establishment Name: Buffalo Wild Wings Grill #239		
Establishment Number: 605210510		
Comments/Other Observations (cont'd)		
Additional Comments (cont'd)		
See last page for additional comments.		
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Establishment Information

Establishment Number #: 605210510  Establishment Number #: 605210510					
Sources					
Source:					

Establishment Information