

**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)
Dishmachine Triple sink (not set up)	High temp QA		164

Equipment Temperature

Description	Temperature (Fahrenheit)
Chip station freezer	20
Wing walk in cooler	30
Under grill cooler	34
Southwest cooler	40

Food Temperature

Description	State of Food	Temperature (Fahrenheit)
Raw chicken wings in wing cooler	Cold Holding	34
Raw chicken tenders in chip station	Cold Holding	38
Cooked boneless wings in warmer	Hot Holding	149
Queso dip in southwest prep cooler	Cold Holding	39
Pico in southwest cooler	Cold Holding	42
Raw hamburger in under the grill cooler	Cold Holding	38
Chicken wings out of fryer	Cooking	185

Observed Violations

Total # 7

Repeated # 0

4: Employee eating carrot upon entering kitchen. CA manager spoke with employee

7: Employee touching cooked onions with bare hand while adding to cheeseburger. CA kitchen manager spoke with employee about proper glove use

8: No paper towels at hand sink near dish area

20: Sautéed onions at 47F in grill cooler, cooked around 10am. CA cooked reading 45F, embargoed onions Nd moved cooking items to walk in

31: Sliced tomatoes at 48F, prepped chicken at 47F, prepped brisket at 46F in grill cooler which is currently reading 45F, prepped around 12:00-12:30pm, tempted at 3:20pm. Discussed ensuring prepped foodss are properly cooled in walk in cooler prior to placing on line for service

37: Personal bag stored on prep freezer near open bag of flour

39: Wet wiping cloths stored on prep cutting boards

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Comments/Other Observations

- 1: (IN): ANSI Certified Manager present.
- 2: Has written policy
- 3: (IN) There are no food workers observed working with specific reportable symptoms or illnesses.
- 5: (IN) No employees exhibiting persistent coughing, sneezing, runny nose, or watery eyes.
- 6: Employee practice good hand washing
- 9: See sources
- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NA) Shell stock not used and parasite destruction not required at this establishment.
- 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: See temps
- 17: (NA) No TCS foods reheated for hot holding.
- 18: See temps
- 19: See 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.

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

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Comments/Other Observations (cont'd)**Additional Comments (cont'd)*****See last page for additional comments.***

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Sources

Source Type:	Food
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Source: Sigma

Source Type:	Water
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Source:	City
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Source Type:

Source:

Source Type:

Source:

Source Type:

Source:

Additional Comments