## **TENNESSEE DEPARTMENT OF HEALTH** FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

	-Ra	1	ß			OD SERVIC		DL	5				101	LU			I REFORT				
×	20	744	C. In																		
Buffalo Wild Wings Bar #239								-					Farmer's Market Food Unit     Ø Permanent     O Mobile	9	≻	K					
Add	ress				5215 Old Hicko	ry Blvd.						Typ	xe of t	stabli	shme	ent	O Temporary O Seasonal				
City Hermitage Time in 05:02 PM AM / PM Time out 05:25; PM AM / PM																					
	spection Date 06/02/2022 Establishment # 605210512 Embargoed 0																				
							O Complaint		_			-					tation/Other				
,			spect	bon						O Pre	simin	ary									
Risk	isk Category 🖳 O2 O3 O4 Follow-up Required 🗮 Yes O No Number of Seats																				
						in foodborne illnes	s outbreak	8. P	ublic	: Hea	ith I	nte	rven	tions	are	con	strol measures to prevent illn				
		(11	urik de	algaa	ted compliance status (IH,	FOODBORNE I OUT, HA, HO) for each											TERVENTIONS Item as applicable. Deduct points for	category or subcat	igery.	,	
IN	⊧in c	ompii	ance		OUT=not in compliance		O=not observe				\$=cor	recte	d on-si	ite duri	ng ins	specti		e same code provis			14/7
h	IN	OUT	NA	NO		ce Status upervision		005	R	WI	h	IN	оит	NA	10	c	Compliance Status Cooking and Reheating of Time	Temperature	COS	ĸ	WI
1	黨	0			Person in charge preser	t, demonstrates knowl	edge, and	0	0	5	10	0	001	-			Control For Safety (TCS) per cooking time and temperatures	Foods	_		
	IN		NA	NO		ployse Health						ŏ	ŏ	Ŕ			per reheating procedures for hot hok	ding	ŏ	8	5
23	医窝	0			Management and food e Proper use of restriction		eporting	0	0	5		IN	оυт	NA	NO	Ce	oling and Holding, Date Markin a Public Health Contr				
Ĥ	_	-	NA	NO		gionic Practicos		Ŭ		-	18	0	0	ж	0	Prop	per cooling time and temperature	701	0	o	
4	X	0			Proper eating, tasting, d				0	5	19	-	0	2			per hot holding temperatures		0		
5	嵐 IN		NA		No discharge from eyes, Preventing C	, nose, and mouth ontamination by Ha	nds	0	0	_	20 21		8	100			per cold holding temperatures per date marking and disposition		8	8	5
-	<u>R</u>	0		0	Hands clean and proper			0	0		22		0	X		Time	e as a public health control: procedu	res and records	0	0	
	鬣	0	0	0	No bare hand contact wi alternate procedures follo		r approved	0	0	°		IN	OUT		NO		Consumer Advisory	1			
8	0	X	NA	NO	Handwashing sinks prop	erly supplied and acce roved Source	ssible	0	0	2	23	0	0	12		Con	nsumer advisory provided for raw an	d undercooked	0	0	4
9	黨	0	144	110	Food obtained from app				0	Ξ.	H	IN	OUT	NA	NO		Highly Susceptible Popul	ations		_	
10	0 ※		0	$\gtrsim$	Food received at proper Food in good condition.		đ	0	00	5	24	0	0	×		Past	steurized foods used; prohibited food	s not offered	0	0	5
	õ	0	×	0	Required records available			ŏ	ŏ		H	IN	OUT	NA	NO		Chemicals				
H	IN	OUT	NA	-	destruction Protection	from Contaminatio	n	-	-	-	25		0	25			od additives: approved and properly i	ised	0	o	
13 14	0	0	鬣		Food separated and pro				0	4	26		0		·	Taxi	ic substances properly identified, sto	red, used	0	0	5
14	×	0	0		Food-contact surfaces: of Proper disposition of uns		d not re-	0		5		IN		NA	NO	÷	Conformance with Approved I mpliance with variance, specialized p				
15	2	0			served	are rood, retarried roo	a not re-	0	0	2	27	0	0	8			CCP plan	rocess, ena	0	0	5
				God	d Retail Practices a	re preventive mea	sures to co	ntro	l the	intro	duc	tion	of p	atho	gens	s, ch	hemicals, and physical object	s into foods.			
								GOO	DR	ar/All	L PR	ACT	1CE	3							
				00	T=not in compliance	- Status	COS=corre	cted o	n-site	during							R-repeat (violation of the sar	me code provision)	000		LAUT.
		OUT			Compliand Safe Food	and Water		cos	R	WI	H	0	UT				Compliance Status Utensils and Equipment		cos	ĸ	WT
2					d eggs used where requ			0	8	1	4	5 (					od-contact surfaces cleanable, prope	rly designed,	0	0	1
	9				fice from approved source obtained for specialized p			ő	8	2	4		-				l used cilities, installed, maintained, used, te	et etrice	0	0	1
		OUT	_		Food Temper						4		_			-	t surfaces clean	isr snihe	0	-	1
3	1	0	contr		oling methods used; adeo	quate equipment for ter	nperature	0	0	2	-	_	UT	011100	4-200	nine.	Physical Facilities		Ŭ	-	<u> </u>
3	_				properly cooked for hot h	holding			0	1	4	_	-				ter available; adequate pressure			2	2
3	_	0	<u> </u>		thawing methods used eters provided and accura	ate		0	0	1	49		_		-		ed; proper backflow devices ste water properly disposed		0	0	2
		OUT			Food Idea	tification					51		0 T	oilet fa	cilitie	es: pr	roperly constructed, supplied, cleane	d	0	0	1
3	5	0	Food	i prop	erly labeled; original cont	tainer; required records	available	0	0	1	53	_	-				properly disposed; facilities maintain	ed	0	0	1
		OUT				d Contamination					5	_	_				s installed, maintained, and clean			0	1
3	6	0	Insec	sts, ro	dents, and animals not p	resent		0	0	2	54	•	0 A	dequa	de ve	entilat	ition and lighting; designated areas u	sed	0	0	1
3	_				ation prevented during for	od preparation, storage	& display	0	0	1		-	UT				Administrative Items				
3	_	-			leanliness ths: properly used and st	hand		0	0	1	54						osted ection posted		00	0	0
4	_			- N	ruits and vegetables			ŏ		1	Ĕ	<u> </u>	- Iu		-anan IN	- anape	Compliance Status				WT
4	_	OUT	In-re	e i de	Proper Use nsils; properly stored	of Utensils		0	0	1	5		-	ome	2000	with	Non-Smokers Protection TN Non-Smoker Protection Act	Act	x	0	
4	2	0	Uten	sils, e	quipment and linens; pro		ndled	0	0	1	53	5	T	obacc	o pro	oducts	ts offered for sale		0	0	0
4	3 4				single-service articles; p ed properly	property stored, used			8		55	9	if	tobac	co pr	roduc	cts are sold, NSPA survey complete	1	0	0	
1						ithin ten (40) dave mar o	ault in susper-			_	lende		abilitation of	nent n	arreis.	Reco	seated violation of an identical risk facto	may result in record	ation	of wee	a lood
servi	ce e	stabli	shmer	t per	nit. Items identified as const	tituting imminent health I	hazards shall be	e corre	cted is	mmedi	ately (	or op	eration	is shall	ceas	ie. Yo	ou are required to post the food service a written request with the Commissione	establishment permi	t in a c	onsp	icuous
					14-703, 68-14-706, 68-14-708,							-gard				A				- Gald	
	06/02/2022																				

Signature o	f Person	In Charge
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Date Signature of Environmental Health Specialist

SCORE

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

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

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



#### Establishment Information Establishment Name: Buffalo Wild Wings Bar #239 Establishment Number #: 605210512

Warewashing Info							
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)				
H-temp machine Manual Dish Sink			164.80				

Equipment l'emperature	
Description	Temperature (Fahrenheit)
wic Beer	45

Food Temperature Decorption State of Food Temperature (Fahrenheit)							
•							

Observed Violations
Total # 1 Repeated # 0
Repeated # ()
8: No soap at hand sink, only sanitizer in dispenser
Ca restock soap

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



## Establishment Information

Establishment Name: Buffalo Wild Wings Bar #239 Establishment Number : 605210512

Comments/Other Observations	
1:	
1: 2: 3: 4: 5: 6: 7: 9: 10: 11: 12: 13: 14: 15: 16: 17:	
3:	
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6:	20
7:	
9:	
10:	
11:	
12:	
13:	
17.	
18: 19:	
00. No too food at here	
20: No tes food at bar 21: 22: 23: 24: 25: 26: (IN) All poisonous or toxic items are properly identified, stored, and used. 27: 57: 58:	
21. 22 <sup>.</sup>	
22. 23 <sup>.</sup>	
20. 24 <sup>.</sup>	
25	
26: (IN) All poisonous or toxic items are properly identified, stored, and used.	
27:	
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.

# Establishment Information

Establishment Name: Buffalo Wild Wings Bar #239 Establishment Number : 605210512

Comments/Other Observations (cont'd)

Additional Comments (cont'd) See last page for additional comments.

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Sources		
Source Type:	Source:	

# Additional Comments