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

N.S.C.	100	1			1000	DERVICE LOTA						101	20						
Puffalo Wild Wings #256														O Fermer's Market Food Unit					
Esta	bisl	imen	t Nar	ne	Buffalo Wild Wings #256 O Farmer's Market Food Unit Type of Establishment O Mobile														
Add	ress				5744 Hwy 153										O Temporary O Seasonal				
City	City Hixson Time		Time in	01	L:3	<u>5 F</u>	M	_ A	M/P	и ті	me o	л <u>02:25</u> : <u>РМ</u> ам/рм							
Insp	ectio	n Da	rte		08/21/2023 Estable	shment # 60521395	7			Emba	irgoe	d 0	)						
Ρυη	oose	of In	spect	tion	Routine O Follow-u	o Complaint			<b>O</b> Pro	limin	ary		C	Cor	nsuitation/Other				
Risi	Cat	egoŋ			O1 302	03			<b>O</b> 4						up Required 🛍 Yes <b>O</b> No	Number of S		24	4
		R													I to the Centers for Disease Control control measures to prevent illness		tion		
		(14-	rir da	sione		ODBORNE ILLNESS Ri									INTERVENTIONS ach liem as applicable. Deduct points for cate	enery or subcata	-		
IN	⊨in c	ompīi			OUT=not in compliance NA=not a	pplicable NO=not observe	ed		co						pection R=repeat (violation of the se	ame code provisio	on)		
	IM.	OUT	NA	100	Compliance Stat		COS	R	WT	Н					Compliance Status Cooking and Reheating of Time/Ter		cos	R	WT
1	in 英	0	nun.	NO	Person in charge present, demor		0	0	5		IN	OUT		NO	Control For Safety (TCS) For				
	IN	OUT	NA	NO	performs duties Employee		-	-	•		凉 0	0	0		Proper cooking time and temperatures Proper reheating procedures for hot holding	3	00	8	5
23	XX	0			Management and food employee Proper use of restriction and exc		0	0	5		IN	оυт	NA	NO	Cooling and Holding, Date Marking,	and Time as			
-		-	NA	NO	Good Hygienic		Ľ		-	18	0	0	0	53	a Public Health Control Proper cooling time and temperature		0	o	
4	25				Proper eating, tasting, drinking, o	or tobacco use		0	5	19	12	0	0		Proper hot holding temperatures		0	0	
5	N IN	0	NA		No discharge from eyes, nose, a Preventing Contamin		0	0	-	20	0	8	8	0	Proper cold holding temperatures Proper date marking and disposition		8	8	5
6	23	0	1.0-1		Hands clean and properly washe	d	0	0		22		ō	×		Time as a public health control: procedures	and records	0	ō	
7	踩	0	0	0	No bare hand contact with ready alternate procedures followed	-to-eat foods or approved	0	0	5		IN	OUT			Consumer Advisory	dina recorda	-	<u> </u>	
8	×	0	_		Handwashing sinks properly sup		0	0	2	23		0	12		Consumer advisory provided for raw and un	ndercooked	0	0	4
	IN 嵐		NA	NO	Approved 5 Food obtained from approved so		0	0		-	IN	OUT		NO	food Highly Susceptible Populatio	0.03	-	_	_
10	0	0	0	20	Food received at proper tempera	iture	0	0		24		0	25		Pasteurized foods used; prohibited foods no		0	0	
	×	0	0-0		Food in good condition, safe, and Required records available: shell		0	0	5	-	_	-				A offered	-	<u> </u>	-
	٥	0	×	0	destruction		0	0			IN	OUT			Chemicals			_	
		OUT	NA	NO	Protection from C Food separated and protected	ontamination	0	0	4	25	0 度	0	X	J	Food additives: approved and properly use Toxic substances properly identified, stored			8	5
14	R	ŏ	ŏ		Food-contact surfaces: cleaned a	and sanitized		ŏ	5		IN	-	NA	NO	Conformance with Approved Pro		-	-	
	X	_			Proper disposition of unsafe food	i, returned food not re-	0	0	2	27	0	0	8		Compliance with variance, specialized proc	ess, and	0	0	5
					served										HACCP plan				
				Goo	d Retail Practices are prev	entive measures to co	ontro	l the	intro	oduc	tion	of p	atho	gens	, chemicals, and physical objects i	nto foods.			
									31A)				3						
⊢				00	Compliance Stat	COS=corre		R		Inspe	ction				R-repeat (violation of the same of Compliance Status		COS	R	WT
		OUT			Safe Food and Wa	iter					0	UT			Utensils and Equipment				
2	8				d eggs used where required ice from approved source		8	0	2	4	s				nfood-contact surfaces cleanable, properly and used	designed,	0	0	1
3	0	0			btained for specialized processin		Õ	Õ	ĩ	4	6 1	o v	Varew	ashin	g facilities, installed, maintained, used, test	strips	0	0	1
-	-	ουτ	Droo	or co.	Food Temperature C bling methods used; adequate eq		T			4	,	_			tact surfaces clean		-	0	1
3	1		contr		ang measons used, adequate eq	alphient for temperature	0	0	2	F	_	UT			Physical Facilities		Ū	-	<u> </u>
_	2				properly cooked for hot holding			0	1	4	_	-			water available; adequate pressure		0		2
_	3 4				thawing methods used eters provided and accurate			0	1	49	_	_			talled; proper backflow devices waste water properly disposed		0	0	2
		OUT	1110		Food identificati	on	Ŭ		· ·	5					s: properly constructed, supplied, cleaned			ŏ	1
3	5	0	Food	l prop	erly labeled; original container; re	quired records available	0	0	1	5	2	0	Sarbag	e/refi	use properly disposed; facilities maintained		0	0	1
		OUT			Prevention of Feed Cont	amination				5	3 2	R P	hysica	al faci	ities installed, maintained, and clean		0	0	1
3	6	٥	Insec	ts, ro	dents, and animals not present		0	0	2	5	4	0 A	dequa	ite ve	ntilation and lighting; designated areas used	i	0	0	1
3	7	٥	Cont	amina	tion prevented during food prepa	ration, storage & display	0	0	1		0	UT			Administrative items				
	8				leanliness		0		1	5				-	nit posted		0	0	0
_	9 0			_	ths; properly used and stored ruits and vegetables			00	1	5	• [ '		ivst re	cent	Compliance Status			NO	WT
		OUT			Proper Use of Uter	alla		· · ·							Non-Smokers Protection Ac	t		_	
4	_				nsils; properly stored quipment and linens; property sto	red died handled		8		5	7				with TN Non-Smoker Protection Act ducts offered for sale		X	읭	0
42 O Utensils, equipment and linens; properly stored, dried, handled O O 1 58 Tobacco products offered for sale   43 O Single-use/single-service articles; properly stored, used O O 1 59 If tobacco products are sold, NSPA survey comp							ŏ	ŏ	Ŷ										
4	44 O Gloves used properly O O 1																		
															Repeated violation of an identical risk factor ma e. You are required to post the food service esta				
man	ner a	nd po	st the	most	recent inspection report in a conspice	yous manner. You have the rid	the to r	eques							e. You are required to post the food service establing a written request with the Commissioner with				
repo	n. T.	1	sectio	ns ti8-		x, 68-14-711, 68-14-715, 68-14-7	10, 4-5	320.				$\wedge$			AL .				
	Ł			1		08/2	21/2	023	3			$\mathbf{N}$	Å	_ر	A	С	)8/2	1/2	2023

08/21/2023	

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08/21/2023

SCORE

Signature of	Person	In Charge	
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Date Signature of Environmental Health Specialist

Date

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

PH-2267 (Rev. 6-15)	Free food safety training cla	RDA 629		
(Net. 0-10)	Please call (	) 4232098110	to sign-up for a class.	104 023

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



#### Establishment Information Establishment Name: Buffalo Wild Wings #256 Establishment Number #: 605213957

NSPA Survey – To be completed if #57 is "No"	
Age-restricted venue does not ammatively restrict access to its buildings or facilities at all times to persons who are wenty-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.	
Sarage 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.	
Smoking observed where smoking is prohibited by the Act.	

Warewashing Info									
Machine Name	Sanitizer Type	PPM	Temperature (Fahrenheit)						
Sani bucket Dish machine	Lactic acid Heat	1875	160						

Equipment l'emperature	
Description	Temperature (Fahrenheit)

Food Temperature				
Description	State of Food	Temperature (Fahrenheit)		
Chicken	Cooking	198		
Mac n chz	Cold Holding	47		
Pico	Cold Holding	45		
Queso	Hot Holding	161		
Boneless	Hot Holding	171		
Raw burger	Cold Holding	40		
Raw chx	Cold Holding	38		
Raw chx	Cold Holding	37		
Raw chx	Cold Holding	37		
Cut lettuce	Cold Holding	41		

#### Observed Violations

Total # 2

Repeated # ()

20: Cooler on line holding 44-47F. Moved items to alternate cooler and used ice to ice food.

53: Floor tiles in poor repair in front of fryer,

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



### Establishment Information

Establishment Name: Buffalo Wild Wings #256

Establishment Number : 605213957

### Comments/Other Observations

- 1: (IN): ANSI Certified Manager present. Employees demonstrated good ability to triuble shoot cold hokding issue.
- 2: All employees have it on their cards for computer.
- 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: Good hand washing from front and back staff when moving between dirty and clean dishes and when changing tasks. 7: (IN) Employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods.

8: (IN): All handsinks are properly equipped and conveniently located for food employee use.

9: Approved

- 10: (NO): No food received during inspection.
- 11: (IN) All food was in good, sound condition at time of inspection.
- 12: (NÁ) 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: Adequate cooking of chicken
- 17: (NO) No TCS foods reheated during inspection.
- 18: No cooling observed
- 19: Adequate hot holding observed
- 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.

# Establishment Information

Establishment Name: Buffalo Wild Wings #256 Establishment Number: 605213957

Comments/Other Observations (cont'd)

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

# Establishment Information

Establishment Name: Buffalo Wild Wings #256 Establishment Number # 605213957

Sources				
Source Type:	Food	Source:	Sygma	
Source Type:	Water	Source:	Hud	
Source Type:		Source:		
Source Type:		Source:		
Source Type:		Source:		

## Additional Comments