

# Food Establishment Inspection Report

Score: 98.5Establishment Name: BUFFALO WILD WINGS GRILL AND BAREstablishment ID: 3034011599Location Address: 1045 HANES MALL BLVD☒ Inspection ☐ Re-InspectionCity: WINSTON SALEMState: NCDate: 11 / 21 / 2016 Status Code: AZip: 27103County: 34 ForsythTime In: 01 : 05 <sup>am</sup><sub>pm</sub> Time Out: 03 : 20 <sup>am</sup><sub>pm</sub>Permittee: BLAZIN WINGS LTDTotal Time: 2 hrs 15 minutesTelephone: (336) 760-9233Category #: IIWastewater System: ☒ Municipal/Community ☐ On-Site SystemFDA Establishment Type: Full-Service RestaurantWater Supply: ☒ Municipal/Community ☐ On-Site SupplyNo. of Risk Factor/Intervention Violations: 0No. of Repeat Risk Factor/Intervention Violations: 0

| Foodborne Illness Risk Factors and Public Health Interventions                               |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
|--|-------------------------------------|--------------------------|-------------------------------------|--|--|--|--|----------|-----------|--------------------------|--------------------------|
| Risk factors: Contributing factors that increase the chance of developing foodborne illness. |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| Public Health Interventions: Control measures to prevent foodborne illness or injury.        |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| IN   | OUT                                 | N/A                      | N/O                                 | Compliance Status  |  |  |  | OUT      | CDI       | R                        | VR                       |
| Supervision .2652  |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 1  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | PIC Present; Demonstration-Certification by accredited program and perform duties            |  |  |  | <u>2</u> | <u>0</u>  | <input type="checkbox"/> | <input type="checkbox"/> |
| Employee Health .2652  |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 2  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Management, employees knowledge; responsibilities & reporting                                |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 3  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper use of reporting, restriction & exclusion   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| Good Hygienic Practices .2652, .2653   |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 4  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper eating, tasting, drinking, or tobacco use   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| 5  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | No discharge from eyes, nose or mouth  |  |  |  | <u>1</u> | <u>05</u> | <u>0</u>                 | <input type="checkbox"/> |
| Preventing Contamination by Hands .2652, .2653, .2655, .2656                                 |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 6  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Hands clean & properly washed  |  |  |  | <u>4</u> | <u>2</u>  | <u>0</u>                 | <input type="checkbox"/> |
| 7  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | No bare hand contact with RTE foods or pre-approved alternate procedure properly followed    |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 8  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Handwashing sinks supplied & accessible  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| Approved Source .2653, .2655   |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 9  | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food obtained from approved source   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| 10   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food received at proper temperature  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| 11   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food in good condition, safe & unadulterated   |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| 12   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Required records available: shellstock tags, parasite destruction                            |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| Protection from Contamination .2653, .2654   |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 13   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food separated & protected   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 14   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food-contact surfaces: cleaned & sanitized   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 15   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper disposition of returned, previously served, reconditioned, & unsafe food              |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| Potentially Hazardous Food Time/Temperature .2653  |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 16   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper cooking time & temperatures   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 17   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Proper reheating procedures for hot holding  |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 18   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper cooling time & temperatures   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 19   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper hot holding temperatures  |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 20   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper cold holding temperatures   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 21   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Proper date marking & disposition  |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| 22   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Time as a public health control: procedures & records  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| Consumer Advisory .2653  |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 23   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Consumer advisory provided for raw or undercooked foods                                      |  |  |  | <u>1</u> | <u>05</u> | <u>0</u>                 | <input type="checkbox"/> |
| Highly Susceptible Populations .2653   |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 24   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Pasteurized foods used; prohibited foods not offered   |  |  |  | <u>3</u> | <u>15</u> | <u>0</u>                 | <input type="checkbox"/> |
| Chemical .2653, .2657  |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 25   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Food additives: approved & properly used   |  |  |  | <u>1</u> | <u>05</u> | <u>0</u>                 | <input type="checkbox"/> |
| 26   | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/>            | Toxic substances properly identified stored, & used  |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |
| Conformance with Approved Procedures .2653, .2654, .2658                                     |                                     |                          |                                     |  |  |  |  |          |           |                          |                          |
| 27   | <input type="checkbox"/>            | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Compliance with variance, specialized process, reduced oxygen packing criteria or HACCP plan |  |  |  | <u>2</u> | <u>1</u>  | <u>0</u>                 | <input type="checkbox"/> |

| Good Retail Practices  |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
|--|-------------------------------------|-------------------------------------|-------------------------------------|---|--|--|--|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
| IN   | OUT                                 | N/A                                 | N/O                                 | Compliance Status   |  |  |  | OUT                                 | CDI                                 | R                                   | VR                                  |
| Safe Food and Water .2653, .2655, .2658  |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
| 28   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Pasteurized eggs used where required  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 29   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Water and ice from approved source  |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 30   | <input type="checkbox"/>            | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Variance obtained for specialized processing methods  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Food Temperature Control .2653, .2654  |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
| 31   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Proper cooling methods used; adequate equipment for temperature control                                 |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 32   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plant food properly cooked for hot holding  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 33   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Approved thawing methods used   |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 34   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Thermometers provided & accurate  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Food Identification .2653  |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
| 35   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Food properly labeled: original container   |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| Prevention of Food Contamination .2652, .2653, .2654, .2656, .2657   |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
| 36   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Insects & rodents not present; no unauthorized animals  |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 37   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Contamination prevented during food preparation, storage & display                                      |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 38   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Personal cleanliness  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 39   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Wiping cloths: properly used & stored   |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 40   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Washing fruits & vegetables   |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Proper Use of Utensils .2653, .2654  |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
| 41   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | In-use utensils: properly stored  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 42   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Utensils, equipment & linens: properly stored, dried & handled  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 43   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Single-use & single-service articles: properly stored & used  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 44   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Gloves used properly  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Utensils and Equipment .2653, .2654, .2663   |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
| 45   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Equipment, food & non-food contact surfaces approved, cleanable, properly designed, constructed, & used |  |  |  | <u>2</u>                            | <u>1</u>                            | <input checked="" type="checkbox"/> | <input checked="" type="checkbox"/> |
| 46   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Warewashing facilities: installed, maintained, & used; test strips                                      |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 47   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Non-food contact surfaces clean   |  |  |  | <u>1</u>                            | <input checked="" type="checkbox"/> | <u>0</u>                            | <input type="checkbox"/>            |
| Physical Facilities .2654, .2655, .2656  |                                     |                                     |                                     |   |  |  |  |                                     |                                     |                                     |                                     |
| 48   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Hot & cold water available; adequate pressure   |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 49   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Plumbing installed; proper backflow devices   |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 50   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Sewage & waste water properly disposed  |  |  |  | <u>2</u>                            | <u>1</u>                            | <u>0</u>                            | <input type="checkbox"/>            |
| 51   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Toilet facilities: properly constructed, supplied & cleaned   |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 52   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Garbage & refuse properly disposed; facilities maintained   |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| 53   | <input type="checkbox"/>            | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained & clean   |  |  |  | <input checked="" type="checkbox"/> | <u>05</u>                           | <u>0</u>                            | <input checked="" type="checkbox"/> |
| 54   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | <input type="checkbox"/>            | Meets ventilation & lighting requirements; designated areas used  |  |  |  | <u>1</u>                            | <u>05</u>                           | <u>0</u>                            | <input type="checkbox"/>            |
| Total Deductions:  |                                     |                                     |                                     |   |  |  |  |                                     |                                     | 1.5                                 |                                     |

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# Comment Addendum to Food Establishment Inspection Report

Establishment Name: BUFFALO WILD WINGS GRILL AND BAR

Establishment ID: 3034011599

Location Address: 1045 HANES MALL BLVD

☒ Inspection ☐ Re-Inspection Date: 11/21/2016

City: WINSTON SALEM State: NC

Comment Addendum Attached? ☐ Status Code: A

County: 34 Forsyth Zip: 27103

Category #: II

Wastewater System: ☒ Municipal/Community ☐ On-Site System

Email 1: 105@BUFFALOWILDWINGS.COM

Water Supply: ☒ Municipal/Community ☐ On-Site System

Email 2:

Permittee: BLAZIN WINGS LTD

Email 3:

Telephone: (336) 760-9233

## Temperature Observations

| Item          | Location       | Temp | Item          | Location        | Temp | Item          | Location              | Temp |
|---------------|----------------|------|---------------|-----------------|------|---------------|-----------------------|------|
| Chicken       | hot hold       | 165  | pork          | drawer coolers  | 40   | chicken       | meat walk in          | 35   |
| boneless      | hot hold       | 174  | cole slaw     | drawer coolers  | 38   | raw burgers   | meat walk in          | 33   |
| diced tomato  | make unit      | 36   | chicken       | grill coolers   | 38   | chili         | meat walk in          | 34   |
| sliced tomato | make unit      | 36   | burgers raw   | grill coolers   | 31   | Rick Sullivan | 12/15/19              | 0    |
| shredded      | make unit      | 40   | raw chicken   | grill coolers   | 35   | wings         | final cook            | 210  |
| salsa         | make unit      | 38   | chicken       | grill coolers   | 30   | hot water     | three comp sink       | 138  |
| bagged        | drawer coolers | 39   | tomatoes      | produce walk in | 40   | sanitizer     | three comp sink (ppm) | 200  |
| steak         | drawer coolers | 38   | pico de gallo | produce walk in | 40   | hot plate     | dish machine kitchen  | 164  |

## Observations and Corrective Actions

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 45 4-501.11 Good Repair and Proper Adjustment-Equipment - C Bar dish machine is not functioning as explained by PIC. Parts for repair have been ordered. Contact Joseph Chrobak at [Chrobajb@forsyth.cc](mailto:Chrobajb@forsyth.cc) or (336) 703-3164 for verification of repairs no later than 12/1/16. 0 pts // Ice build up on drip tray of upright freezer. Remove ice and evaluate the freezer for leaks.
- 47 4-601.11 (B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils - C Detail cleaning needed in walk in freezer to remove food debris. / Cleaning needed on plastic pans to remove sticker residue. / Fryers need minor cleaning to remove excess grease in cabinet components. / Cleaning needed on undersides of shelves to remove splash from sauces. / Bins at take out station have crumbs and debris in them. Clean bins out regularly. / Non food contact surfaces shall be kept clean.
- 53 6-201.11 Floors, Walls and Ceilings-Cleanability - C repeat: Metal baseboards along walk in coolers are peeling and damaged. Replace damaged baseboards. / Tiles are damaged and grout is worn thin or completely away in various areas of the kitchen with the worst damage around the ware washing equipment. Continue repairs to the floors to allow for an easily cleaned surface. / Two hand washing sinks have pulled from the walls and need to be recaulked. / Physical facilities shall be kept in good repair to allow for easy cleaning of surfaces.

Person in Charge (Print & Sign): Rick *First* Sullivan *Last*

Regulatory Authority (Print & Sign): Joseph *First* Chrobak *Last*

*Richard M. Sullivan*  
*Joseph Chrobak*

REHS ID: 2450 - Chrobak, Joseph

Verification Required Date: 12 / 01 / 2016

REHS Contact Phone Number: ( 336 ) 703 - 3164



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✓  
Spell



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