

# Food Establishment Inspection Report



Wichita Falls - Wichita County  
Public Health District  
1700 Third Street  
Wichita Falls, TX 76301  
940-761-7800

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
5008	1		04/05/2010		McKenzie, Suzanne

**SITE INFORMATION**  
BUFFALO WILD WINGS  
3111 MIDWESTERN PKWY  
WICHITA FALLS TX 76308  
940-696-9464

**INVENTORY/MANAGER**  
Process 3

**SERVICE TYPE/FREQUENCY**  
Permit Inspection  
Permit Granted  
Inspected 4 Times per Year

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**Violations: Critical - 1 Non-Critical - 1 Score: 97**

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## CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
25	Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage	3	04/05/2010

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## NON-CRITICAL VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>POINTS</u>	<u>CORRECTED</u>
28	OTHER VIOLATIONS	0	04/05/2010

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## CRITICAL VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
25	<p>Texas Food Establishment Rules</p> <p>Page 76 §229.165(d) (d) Cleanability. (1) Food-contact surfaces. Multiuse food-contact surfaces shall be: (A) smooth; (B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; (C) free of sharp internal angles, corners, and crevices; (D) finished to have smooth welds and joints; and (E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods: (i) without being disassembled; (ii) by disassembling without the use of tools; or</p>

<u>CODE</u>	<u>DESCRIPTION</u>
	(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.
	(2) Paragraph (5) of this subsection does not apply to cooking oil storage tanks, distribution lines for cooking oils, or beverage syrup lines or tubes.
	(3) Cleaned in place (CIP) equipment.
	(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:
	(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and
	(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and
To Wit:	The order board over the prep table that has duct tape holding it together located in the food preparation area is cracked, chipped, bent or broken and cannot be properly cleaned and sanitized. (Corrected 04/05/10)
To Correct:	The order board over the prep table that has duct tape holding it together located in the food preparation area must be free of cracks, chips, bends or breaks to permit it to be properly cleaned and sanitized. Corrections must be made immediately.

**NON-CRITICAL VIOLATIONS DETAIL**

<u>CODE</u>	<u>DESCRIPTION</u>
28	OTHER VIOLATIONS- REQUIRE CORRECTIVE ACTION , NOT TO EXCEED 90 DAYS OR NEXT INSPECTION, WHICHEVER COMES FIRST.
To Wit:	Food protection: Storing food directly on floor in WIR and WIF (Corrected 04/05/10)

**I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Establishment Inspection Report.**

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**Suzanne McKenzie, PUBLIC HEALTH OFFICER**

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**OWNER / MANAGER SIGNATURE**

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**OWNER / MANAGER PRINT NAME**