

# Food Establishment Inspection Report



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

|                 |                |               |             |                        |                   |
|-----------------|----------------|---------------|-------------|------------------------|-------------------|
| <b>SITE NO.</b> | <b>INV NO.</b> | <b>IR NO.</b> | <b>DATE</b> | <b>INSPECTION TIME</b> | <b>INSPECTOR</b>  |
| 5008            | 1              |               | 07/27/2010  |                        | McKenzie, Suzanne |

|  |                          |   |
|--|--------------------------|---|
| <b>SITE INFORMATION</b>  | <b>INVENTORY/MANAGER</b> | <b>SERVICE TYPE/FREQUENCY</b>                     |
| BUFFALO WILD WINGS<br>3111 MIDWESTERN PKWY<br>WICHITA FALLS TX 76308<br>940-696-9464 | Process 3                | Inspection- Regular<br>Inspected 4 Times per Year |

**Violations:    Critical - 7    Non-Critical - 1    Score: 75**

### CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u>  | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|---|---------------|------------------|
| 3           | Hot Hold (135 °F)   | 5             | 07/27/2010       |
| 7           | Proper/Adequate Handwashing                                 | 4             | 07/27/2010       |
| 8           | Good Hygienic Practices (Eating/Drinking/Smoking/Other)     | 4             | 07/27/2010       |
| 16          | Handwash Facilities Adequate & Access                       | 3             | 07/27/2010       |
| 17          | Handwash Facilities with Soap & Towels                      | 3             | 07/27/2010       |
| 18          | No Evidence of Insect Contamination                         | 3             | 07/27/2010       |
| 25          | Food Contact Surfaces-Cleaned/Sanitized/Good Repair/Storage | 3             | 07/27/2010       |

### NON-CRITICAL VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>POINTS</u> | <u>CORRECTED</u> |
|-------------|--------------------|---------------|------------------|
| 28          | OTHER VIOLATIONS   | 0             | _____            |

### CRITICAL VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u>             |
|-------------|--------------------------------|
| 3           | Texas food Establishment Rules |

**CODE****DESCRIPTION**

§229.164(o)(6) Potentially hazardous food, hot and cold holding. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under paragraph (9) of this subsection, and except as specified in subparagraph (B) of this paragraph, potentially hazardous food shall be maintained:

(A) at 57 degrees Celsius (135 degrees Fahrenheit) or above, except that roasts cooked to a temperature and for a time specified in subsection (k)(1)(B) of this section or reheated as specified in subsection (m)(2)(E) of this section may be held at a temperature of 54 degrees Celsius (130 degrees Fahrenheit) or above; or

(B) at a temperature specified in the following:

(i) 5 degrees Celsius (41 degrees Fahrenheit) or less; or

(ii) 7 degrees Celsius (45 degrees Fahrenheit) or less in countertop, under-counter and open-top refrigeration units located in the food preparation area that were in use prior to October 6, 2003, provided the food is date marked as specified in paragraphs (7)-(9) of this subsection.

(C) Shell eggs that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated equipment that maintains an ambient air temperature of 7 degrees Celsius (45 degrees Fahrenheit) or less.

To Wit: The chicken laying on prep counter is at room temperature with an internal temperature of 80 to 84 degrees F. (Corrected 07/27/10)

To Correct: Discard the chicken laying on prep counter with an internal temperature of 80 to 84 degrees F and is not being maintained at 140 degrees F or above for more that four hours. Corrections must be made immediately.

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229.163(e) (f) (g)

Food employees shall keep their hands and exposed portions of their arms clean.

(f) Hands and arms cleaning procedure.

(1) Except as specified in paragraph (2) of this subsection, food employees shall clean their hands and exposed portions of their arms (or surrogate prosthetic devices for hands or

arms) for at least 20 seconds, using a cleaning compound in a lavatory that is equipped as specified under §229.166(f)(2) of this title (relating to Water, Plumbing, and Waste).

(2) Food employees shall use the following cleaning procedure:

(A) vigorous friction on the surfaces of the lathered fingers, finger tips, areas between the fingers, hands and arms (or by vigorously rubbing the surrogate prosthetic devices for hands or arms) for at least 10 to 15 seconds, followed by;

(B) thorough rinsing under clean, running warm water; and

(C) immediately follow the cleaning procedure with thorough drying of cleaned hands and arms (or surrogate prosthetic devices) using a method as specified under §229.167(e)(3) of this title (relating to Physical Facilities).

(3) Food employees shall pay particular attention to the areas underneath the fingernails during the cleaning procedure.

To Wit: The food service worker did not wash hands for at least 20 seconds at a handwash sink. (Corrected 07/27/10)

To Correct: The food service worker will wash his/her hands and exposed portions of his/her arms with soap and 110 degree F or warmer running water and by rubbing his/her lathered hands and surfaces

**CODE****DESCRIPTION**

of arms together for at least 20 seconds. Hands and arms will be thoroughly rinsed with clean water and dried with non-reusable towels or heated air. Corrections must be made immediately.

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229.163 (n)

Eating, drinking, or using tobacco.

(1) Except as specified in paragraph (2) of this subsection, an employee shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service and single-use articles; or other items needing protection cannot result.

(2) A food employee may drink from a closed beverage container if the container is handled to prevent contamination of:

(A) the employee's hands;

(B) the container; and

(C) exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(o) Discharges from the eyes, nose, and mouth. Food employees experiencing persistent sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food; clean equipment, utensils, and linens; or unwrapped single-service or single-use articles.

(p) Hair restraints, effectiveness.

(1) Except as provided in paragraph (2) of this subsection, food employees shall wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(2) This section does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

(q) Handling prohibition.

(1) Except as specified in paragraph (2) of this subsection, food employees may not care for or handle animals that may be present such as patrol dogs, service animals, or pets that are allowed as specified in §229.167(p)(15)(B)(ii)-(v) of this title (relating to Physical Facilities).

(2) Food employees with assistance animals may handle or care for their assistance animals and food employees may handle or care for fish in aquariums or molluscan shellfish or crustacea in display tanks if they wash their hands as specified under subsections (f) and (h)(3) of this section.

To Wit: The food service worker is drinking in a food service area from an uncovered container while preparing/handling food or contacting clean food contact surfaces. (Corrected 07/27/10)

To Correct: If in a food service area and preparing/handling food or contacting clean food contact surface, the food service worker must drink from covered containers. Corrections must be made immediately.

| <u>CODE</u> | <u>DESCRIPTION</u>   |
|-------------|--|
| 16          | <p>Texas Food Establishment Rules</p> <p>Page 107<br/>§229.166<br/>(h) Plumbing, location and placement.<br/>(1) Handwashing facilities. A handwashing facility shall be located:<br/>(A) to allow convenient use by employees in food preparation, food dispensing, and warewashing areas; and<br/>(B) in, or immediately adjacent to, toilet rooms.</p> <p>To Wit: The handwashing sink in the bar is used for purposes other than handwashing. (Corrected 07/27/10)</p> <p>To Correct: The handwashing sink in the bar must not be used for purposes other than handwashing. Corrections must be made immediately.</p>  |
| 17          | <p>Page 122<br/>§229.167<br/>(e) Handwashing facilities.<br/>(1) Minimum number. Handwashing facilities shall be provided as specified under §229.166(g)(1) of this title.</p> <p>(2) Handwashing cleanser, availability. Each handwashing lavatory or group of 2 adjacent lavatories shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p> <p>(3) Hand drying provision. Each handwashing lavatory or group of adjacent lavatories shall be provided with:<br/>(A) individual, disposable towels;<br/>(B) a continuous towel system that supplies the user with a clean towel; or<br/>(C) a heated-air hand drying device.</p> <p>To Wit: No hand drying provisions were available at the handwash facilities in the food preparation area. (Corrected 07/27/10)</p> <p>To Correct: Hand drying provisions must be available at the handwash facilities in the food preparation area. Corrections must be made immediately.</p>   |
| 18          | <p>Pages 126<br/>229.167(p)(11) &amp; (12)<br/>(11) Controlling pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence within the physical facility and its contents, and on the contiguous land or property under the control of the permit holder by:<br/>(A) routinely inspecting incoming shipments of food and supplies;<br/>(B) routinely inspecting the premises for evidence of pests;<br/>(C) using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§229.168(d)(2), (h)(2), and (h)(3)(A) of this title (relating to Poisonous or Toxic Materials); and<br/>(D) eliminating harborage conditions.</p> <p>(12) Removing dead or trapped birds, insects, rodents, and other pests. Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.</p> <p>To Wit: Flies were observed in or around the food preparation area. (Corrected 07/27/10)</p> <p>To Correct: Flies must be controlled and prevented access in or around the food preparation area.</p> |

| <u>CODE</u> | <u>DESCRIPTION</u>  |
|-------------|---|
|             | Corrections must be made within before the next inspection..  |
| 25          | Texas Food Establishment Rules<br><br>Page 76<br>§229.165(d)<br>(d) Cleanability.<br>(1) Food-contact surfaces. Multiuse food-contact surfaces shall be:<br>(A) smooth;<br>(B) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;<br>(C) free of sharp internal angles, corners, and crevices;<br>(D) finished to have smooth welds and joints; and<br>(E) except as specified in subparagraph (B) of this paragraph, accessible for cleaning and inspection by one of the following methods:<br>(i) without being disassembled;<br>(ii) by disassembling without the use of tools; or<br>(iii) by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, and wrenches.<br>(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.<br>(3) Cleaned in place (CIP) equipment.<br>(A) CIP equipment shall meet the characteristics specified under paragraph (1) of this subsection and shall be designed and constructed so that:<br>(i) cleaning and sanitizing solutions circulate throughout a fixed system and contact all interior food-contact surfaces; and<br>(ii) the system is self-draining or capable of being completely drained of cleaning and sanitizing solutions; and |
| To Wit:     | The work counters, wing buckets not cleaned properly, dot lables left on dishes and ran through dish machine,and coke spicktts moldy located in the food preparation area has adhering food or food particles. (Corrected 07/27/10)   |
| To Correct: | The work counters, wing buckets not cleaned properly, dot lables left on dishes and ran through dish machine,and coke spicktts moldy located in the food preparation area must be properly washed, rinsed and sanitized and free of food or food particles. Corrections must be made immediately.   |

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### 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:     | trash cans excessively dirty   |
| To Wit:     | Cigg. butts on ground outside back door in excess.   |
| To Correct: | Need to obtain a container for employees   |
| To Wit:     | Dirty rags laying on counters  |

**CODE**                    **DESCRIPTION**

To Wit:                    Gas is stored in container on employee break table.

To Wit:                    Walls dirty.

To Wit:                    Worker talking on telephone and handling food.

To Wit:                    Floor inside the WIF is damaged need to repair.

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**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**