





**CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER  
ENVIRONMENTAL SECTION  
FOOD ESTABLISHMENT INSPECTION REPORT**

TIME IN 1:15pm	TIME OUT 3:45pm
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ESTABLISHMENT NAME <b>Buffalo Wild Wings</b>		ADDRESS <b>2136 William Street</b>		CITY /ZIP <b>Cape Girardeau/63701</b>		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Ambient Air (AA)/Walk-in cooler		27	AA/Beer walk-in cooler		38	
AA/Grill cooler		40	AA/Produce walk-in cooler		37	
Chopped chicken/Prep cooler		41	Boneless wings/Warmer right		153	
Boneless wings/Warmer left		148	Raw chicken/Lowboy cooler		41	
Chili/Steamwell		200+	AA/Bar prep cooler		42	
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)	Initial
4-202.11(A)	Plasticware cracked, chipped				5-27-2014	
4-601.11(A)	Produce slicers and dicers soiled with food debris *CORRECTED*				5-20-2014	
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)	Initial
4-703.11(C)	Dishwasher not sanitizing *CORRECTED*				5-20-2014	
4-601.11	Outside and lid of sugar container greasy at tea brewing station				5-27-2014	
3-302.11	Bulk sugar, cajun seasoning not labeled *CORRECTED*				5-20-2014	
4-601.11(C)	Racks and shelves in front walk-in cooler soiled with				5-27-2014	
4-601.11(C)	Floors of walk-in freezers have food debris and ice build-up				5-27-2014	
5-501.111	Dumpster lids broken, have holes				5-27-2014	
5-501.113	Dumpster lids open *CORRECTED*				5-20-2014	
6-501.12(A)	Kitchen floor greasy				5-27-2014	
6-501.12	Floors soiled under/behind equipment				5-27-2014	
<b>EDUCATION PROVIDED OR COMMENTS</b>						
Basic sanitation card copies kept in personnel files. ServSafe certificates kept at home by holder. Please keep training records in a file or in single location for review by Health Center employees.						
Next Routine Inspection: NRI						
Person in Charge /Title: <i>Jessia Dwyer</i>					Date: 5-20-2014	
Inspector: <i>Dan</i>		Telephone No. 573-335-7846	EPHS No. 1126	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 5-27-2014	