



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

TIME IN 1:30pm TIME OUT 2:15pm PAGE 1 of 2

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY.

ESTABLISHMENT NAME: Buffalo Wild Wings OWNER: Bill Zehlner PERSON IN CHARGE: Phillip Brooks ADDRESS: 2136 William Street ESTABLISHMENT #: 0286 COUNTY: Cape Girardeau CITY/ZIP: Cape Girardeau/63701 PHONE: 573-334-9464 FAX: 573-334-9390 P.H. PRIORITY: [X] H [] M [] L

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Table with 8 columns: Compliance, Demonstration of Knowledge, COS, R, Compliance, Potentially Hazardous Foods, COS, R. Rows include categories like Employee Health, Good Hygienic Practices, Preventing Contamination by Hands, Approved Source, Protection from Contamination, etc.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with 8 columns: IN, OUT, Safe Food and Water, COS, R, IN, OUT, Proper Use of Utensils, COS, R. Rows include items like Pasteurized eggs used, Food Temperature Control, Food Identification, etc.

Person in Charge /Title: Phillip Brooks Date: 6-6-2014 Inspector: [Signature] Telephone No. 573-335-7846 EPHS No. 1126 Follow-up: [X] Yes [] No Follow-up Date: XXXXXXXXXX



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PAGE 2 of 2

ESTABLISHMENT NAME Buffalo Wild Wings		ADDRESS 2136 William Street		CITY/ZIP Cape Girardeau/63701	
FOOD PRODUCT/LOCATION Ambient Air (AA)/		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-501.12(A)	Food containers, food debris, and some packaging trash under the middle equipment line. Floor soiled under ice machine.	NRI	

EDUCATION PROVIDED OR COMMENTS

Approved for liquor. _____

Next Routine Inspection: NRI

Person in Charge /Title: <i>Phil Brooks</i>		Date: 6-6-2014	
Inspector: <i>[Signature]</i>	Telephone No. 573-335-7846	EPHS No. 1126	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: XXXXXXXXXX