

West Virginia Department of Health & Human Resources

Berkeley County Health Department



FOOD ESTABLISHMENT INSPECTION REPORT

Establishment Information		
Facility Name Buffalo Wild Wings	Facility Type Food Service Establishment	
Licensee Name Abbster Enterprises, LLC	Facility Telephone # 304 264-9453	
Facility Address 796 Foxcroft Avenue, Suite 203 Martinsburg, WV	Licensee Address ,	
Inspection Information		
Inspection Type Routine	Inspection Date 02/01/2017	Total Time Spent 2.00

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Cold Drawer Prep	35
Front prep-bottom	38-41
Chili/chesse Hot hold	151-175
Beer Walkin	36-41
Bar Coolers	24-39
Walk-in	37-41
Chicken hot hold drawers	138-170
Server cold well	38-41
Back prep near walk in	33-41
Wing Cooler	36
Fry Hot Hold	142-150

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Sanitizer Buckets Dish machine Bar Dish Machine 3 Bay Sink	Chemical Chemical Chemical		15010 010200		Quaternary Chlorine Quaternary

OPERATOR - Violations cited in this report shall be corrected within the time frames specified below, but within a period not to exceed 10 calendar days for critical items (§ 8-405.11) or 90 days for non-critical items (§ 8-406.11).

Observed Critical Violations

Total # 7

Repeated # 2

3-301.11 - PREVENTING CONTAMINATION FROM HANDS - NO BARE HAND CONTACT

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Scoop with no handle in product, spice in server area.

3-501.18 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DISPOSITION

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Mushrooms and onions in box observed past use by date.

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Cut limes, lemons, oranges at bar have time stamp but past 4 hour mark and at 58F.

3-501.19 - TIME AS A PUBLIC HEALTH CONTROL

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Celery and carrots on ice bath under time past 4 hour mark and probed carrot at 56F.

4-501.114 - MANUAL AND MECHANICAL WAREWASHING EQUIPMENT - SANITIZER NOT BEING USED PER MANUFACTURER

This is a critical violation

OBSERVATION: Bar dish machine not at proper concentration, 10ppm chlorine.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Back soda nozzles at dispenser observed not clean.

4-602.11 - EQUIPMENT FOOD-CONTACT SURFACE

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Multiple utensils (spoons, tongs) observed hanging clean, not clean.

ObservedNon-CriticalViolations

Total # 12

Repeated # 2

2-301.15 - WHERE TO WASH

OBSERVATION: Was informed hand washing was being done in second sink of 3 bay. Hands shall be washed in hand sink only.

4-501.11 - GOOD REPAIR, PROPER ADJUSTMENT, AND OPERATION

OBSERVATION: Hand sink near walk in cooler observed in poor repair, handle not working. Have other hand sink near prep areas to use.

4-501.12 - CUTTING SURFACES

OBSERVATION: Cutting boards on prep units in poor repair, cuts/dark spots.

4-602.12 - COOKING AND BAKING EQUIPMENT - NOT CLEANED

OBSERVATION: Microwave near chicken walk in cooler observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Empty bins in wing walk in observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Hood filters/vents observed not clean, grease.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Green metal shelving near beer walk in observed not clean.

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Bottom shelf of cold prep drawer observed not clean.

4-901.11 - EQUIPMENT AND UTENSILS, AIR DRYING REQUIRED

REPEAT OBSERVATION Clean utensils are being stored or stacked without being air-dried first.

6-501.11 - PHYSICAL FACILITIES - GOOD REPAIR

OBSERVATION: Trim at walk in freezer door in poor repair, missing.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

REPEAT OBSERVATION Wall behind 3 bay sink area observed not clean.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor in walk in beer cooler observed not clean.

Inspection Outcome

Facility will be re-evaluated at the next routine inspection.

Comments

In use sauce mixing containers washed, rinsed, and sanitized every 4 hours.

Disclaimer

Person in Charge



Niesha Gatling

Sanitarian



Robert RAD Deener