

**West Virginia Department of Health &
Human Resources
Berkeley County Health Department**

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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 03/06/2018	Total Time Spent 1.83

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Cold Drawer Prep	39
Front prep-bottom	39
Chili/chesse Hot hold	147
Beer Walkin	40
Bar Coolers	39
Walk-in	40
Chicken hot hold drawers	154
Server cold well	37
Back prep near walk in	
Wing Cooler	38
Fry Hot Hold	184
Hot pass over	161

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
SanitizerBucketsD ishmachineBarDis hMachine3BaySink cal	ChemicalChemic alChemicalChemi		30030050 -100300		

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 # 5

Repeated # 0

3-501.17 - READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD, DATE-MARKING

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Prepped dressing no date marking

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: Walk in cooler racks need cleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Multiple utensils need recleaned

4-601.11(A) - FOOD CONTACT SURFACES AND UTENSILS

This is a critical violation

OBSERVATION: (CORRECTED DURING INSPECTION): Dicer needs recleaned, old food stuffs on the blade

5-202.13 - BACKFLOW PREVENTION, AIR GAP

This is a critical violation

OBSERVATION: ALL pipes laying on and in floor drains need air gapped if coming from coolers, ice bins soda 3 bay sinks, so the sewer does back into them if it ever happens

Observed Non-Critical Violations

Total # 18

Repeated # 0

4-501.12 - CUTTING SURFACES

OBSERVATION: Southwest cutting boards need bleached or resurfaced

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Hotboxes and surrounding areas needs cleaned

4-601.11(B) - COOKING EQUIPMENT AND UTENSILS

OBSERVATION: Oven and stand needs cleaned outside

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Several stainless steel shelves in the kitchen need cleaned, including under stuff sittin on the shelves

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Dry stock shelves need cleaned

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Grill stand needs cleaned grease

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Tops of equipment in the unit, example microwaves need cleaned, dust

4-601.11(C) - NON-FOOD CONTACT SURFACES

OBSERVATION: Stand up freezer needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Grill prep area cooler needs cleaned inside

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Beer walk in racks need dusted

4-602.13 - NONFOOD CONTACT SURFACES

OBSERVATION: Inside the southwest prep case needs cleaned inside

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drains and floors under the bar equipment need cleaned.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Geill/fryer walls need cleaned

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floors need cleaned behind and under equipment in multiple areas of the unit.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Floor drains need cleaned in the unit.

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Mop area needs cleaned, walls and in mop sink

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Wall needs cleaned around the dish area

6-501.12 - CLEANING, FREQUENCY AND RESTRICTIONS

OBSERVATION: Hoods and filters need cleaned, grease

Inspection Outcome

Comments

Disclaimer

Person in Charge



Christopher White

Sanitarian



Glenn GCO Ondick