FOOD SAFETY EVALUATION REPORT

BUFFALO WILD WINGS
1699 W LACEY BLVD
BLAZIN WINGS INC

Jerry Jones

SEMHAR GEBREGZIABIHE

PR0009961
March 24, 2022

IMPROPER CLEANING OF UTENSILS AND EQUIPMENT
[HSC 114095-114099.5 & 114101-114119]

The hand washing sink was dirty. Please include this sink in your cleaning routine to prevent cross contamination and microbial growth.

Both manual dish washer surfaces need to be sanitized. Please clean this as soon as possible.

All refrigeration units are functioning properly at 41F and below.

All freezer units were functioning properly at 0F and below.

All dry storage was placed six inches above the ground.

Restrooms were clean and fully stocked with hot water, soap, and paper towels.

Final cooking temperature of boneless chicken was 174.9F.

Hot holding temperature of french fries was 141.5F.

Hot holding temperatures for cheese sticks was 161.1F.

All employees were practicing safe food handling by washing their hands frequently.

The bar was well maintained with hot water, soap, and paper towels. Refrigeration units in the bar area were well maintained at 41F.

The lobby area was well maintained and cleaned.

Overall well maintained facility.

Thank you for your time.

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

<table>
<thead>
<tr>
<th>FACILITY NAME:</th>
<th>BUSINESS PHONE:</th>
<th>RECORD ID#:</th>
<th>DATE:</th>
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</thead>
<tbody>
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<td>Not Specified</td>
<td>PR0009961</td>
<td>March 24, 2022</td>
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<th>CITY:</th>
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<tbody>
<tr>
<td>1699 W LACEY BLVD</td>
<td>HANFORD</td>
<td>93230</td>
<td>ROUTINE INSPECTION</td>
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<tr>
<th>OWNER NAME:</th>
<th>CERTIFIED FOOD MANAGER:</th>
<th>EXP DATE:</th>
<th>INSPECTOR:</th>
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<tbody>
<tr>
<td>BLAZIN WINGS INC</td>
<td>Jerry Jones</td>
<td>12/27/2026</td>
<td>SEMHAR GEBREGZIABIHE</td>
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The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation. One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

RESULTS OF EVALUATION:  

- ☒ PASS
- ☐ NEEDS IMPROVEMENT
- ☐ FAIL

Reinspection Required:  Yes: ☐ No: ☒  
Reinspection Date (on or after): N/A

Potential Food Safety All Star: ☐

Received By:  

SEMHAR GEBREGZIABIHE  
Agency Representative

NOTE: This report must be made available to the public on request
FOOD SAFETY EVALUATION REPORT

BUFFALO WILD WINGS
1699 W LACEY BLVD
BLAZIN WINGS INC
IKE MONTANEZ
PR0009961
7/10/2023

The items (if any) listed below identify the violation(s) that must be corrected. Thank you for your cooperation.
One reinspection will be conducted (if needed) at no charge. A service fee is assessed for each additional reinspection required.

Violation: None Noted

General Comments:

ROUTINE INSPECTION -

* The hand washing stations were observed stocked with hand soap, paper towels and hot water was also available.

* Refrigeration temperatures for cold foods were observed ranging from 33F - 41F.

* Cooked foods were observed above 135F. Chicken nuggets were monitored at 198F.

* Observed the use of color coded equipment for different types of raw proteins to minimize the risk of cross-contamination.

* Facility uses the FIFO method for food rotation by labeling foods with time and/or date stamps.

* Although the sanitizer level for the 3 compartment sink was at 0 ppm, the equipment goes through the dishwasher and the final rinse temperature was recorded at 183F.

* Temperature monitoring records were available for review and observed current. Recommend adding final cooking temperatures of protein products to the list.

* Overall the facility was observed in clean, orderly and well maintained.

* The bar had the hand washing station fully stocked and the QAC sanitizer level for the 3 compartment sink was 200ppm.

Thank you for your assistance during the inspection. A copy of the report will be emailed to the facility for your records.
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<td>IKE MONTANEZ</td>
<td>7/10/2023</td>
<td>Liliana Stransky - REHS</td>
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RESULTS OF EVALUATION:  
- [X] PASS  
- [ ] NEEDS IMPROVEMENT  
- [ ] FAIL

Reinspection Required:  
- [ ] Yes:  
- [X] No:  

Reinspection Date (on or after):  
- [ ] N/A  

Potential Food Safety All Star:  
- [ ] Yes:  

Markel Report  
Reinspection Date (on or after):  

Liliana Stransky - REHS  
Agency Representative  

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