



County of Kings - Department of Public Health
Environmental Health Services Division
330 Campus Drive Hanford, CA 93230
Phone - 559-584-1411 Fax - 559-584-6040
Internet - www.countyofkings.com/ehs

FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BUFFALO WILD WINGS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009961	DATE: March 24, 2022
FACILITY SITE ADDRESS: 1699 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BLAZIN WINGS INC	CERTIFIED FOOD MANAGER: Jerry Jones	EXP DATE: 12/27/2026	INSPECTOR: SEM HAR GEBREGZIABIHE

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

Description/Corrective Action: 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.

General Comments:

Observations:

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



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RESULTS OF EVALUATION: <input checked="" type="checkbox"/> PASS <input type="checkbox"/> NEEDS IMPROVEMENT <input type="checkbox"/> FAIL	Reinspection Required: Yes: <input type="checkbox"/> No: <input checked="" type="checkbox"/> Reinspection Date (on or after): N/A <input type="checkbox"/> Potential Food Safety All Star:
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Received By:

SEM HAR GEBREGZIABIHE

Agency Representative

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FOOD SAFETY EVALUATION REPORT

FACILITY NAME: BUFFALO WILD WINGS	BUSINESS PHONE: Not Specified	RECORD ID#: PR0009961	DATE: August 27, 2021
FACILITY SITE ADDRESS: 1699 W LACEY BLVD	CITY: HANFORD	ZIP CODE: 93230	INSPECTION TYPE: ROUTINE INSPECTION
OWNER NAME: BLAZIN WINGS INC	CERTIFIED FOOD MANAGER: IKE MONTANEZ	EXP DATE: 7/10/2023	INSPECTOR: Liliana Stransky - REHS

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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RESULTS OF EVALUATION: PASS NEEDS IMPROVEMENT FAIL

Reinspection Required: Yes: No:

Reinspection Date (on or after): N/A

Potential Food Safety All Star:

Marked Report

Liliana Stransky - REHS

Received By:

Agency Representative

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