



Food Establishment Inspection Report



Houston Department of Health and Human Services
Environmental Health Division / Consumer Health Services
Phone: 832.393.5100 Fax: 832.393.5208
www.houstontx.gov

Establishment **BUFFALO WILD WINGS #446**
(ESTABLISHMENT)

Acct # **420916**

Address **3651 WESLAYAN 210**

Zip **77027**

Owner **BLAZIN WINGS, INC.**

Type Insp **Routine Inspection**
(001)

Date
07/18/2018

Arrival
10:00 AM

Departure
10:55 AM

Telephone

District
403

Score
2.00

Permit Expiration
12/13/2018

Permit Type
F,G

Certified Manager
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Food Temperatures / Unit Temperatures

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken / Cold-Hold Unit	39.00 ° F	Cheese / Cold-Hold Unit	40.00 ° F	Beef / Cold-Hold Unit	38.00 ° F
Chicken / Cold-Hold Unit	38.00 ° F	Chicken / Cold-Hold Unit	26.00 ° F	Chicken / Walk-In Cooler	33.00 ° F
Cheese / Cold-Hold Unit	38.00 ° F				

OBSERVATIONS AND CORRECTIVE ACTIONS

Code	Items in violation to be corrected by the dates indicated or immediately.	Correct By
20-21.03(a)(01)	General. Raw / prepared food removed from original containers / packages being stored in unclean containers / being stored in uncovered containers. Observed chicken, vegetables uncovered/unprotected in walk-in refrigerator. *Cover containers to prevent contamination while being stored. New Violation.	07/18/2018
20-21.19(d)	Hand-washing sink maintenance. Hand-washing sink / soap dispenser / hand-drying device/ related fixtures not kept clean / not in good repair. Observed excessive slime/mildew in wait-station hand-washing sink located left of POS. *Keep (hand washing sink/ soap dispensers/ hand-drying devices related fixtures) (clean/ good repair). New Violation.	07/19/2018
20-21.22(a)	Floors. Floors and floor coverings of all food preparation, food storage, utensil-washing areas, walk-in refrigerating units, dressing rooms, locker rooms, and toilet rooms shall be kept clean. Observed excessive food residue on walk-in freezer floor. *Clean/maintain. New Violation.	07/19/2018
20-53(b)	Owning / operating / causing to be operated a food preparation area without the food service manager having in his possession a Food Service Manager's Certification issued by the department. Operating a food preparation area without the food service manager (Andrew Zamora) having in his possession a Food Service Manager's Certification issued by the department. Mr. Zamora holds certification thru "Serve-Safe." (See Comments) New Violation.	07/18/2018
20-56(a)	Food service manager's certificate not posted in view of the public. *Post City of Houston food service manager's certificate(s) in view of the public. New Violation.	07/25/2018

COMMENTS

-20-53(b): FYI; RECIPROCITY: Food personnel in possession of a current accredited national or State of Texas food safety card/certificate must obtain the City of Houston Food Service Manager's Certification. Complete an application at the DHHS office; submit the certificate for confirmation of reciprocity and photo identification. If approved, pay the \$36.98 fee. Payment may be received by mail or in person at the Department of Health and Human Services Department, 8000 N. Stadium Drive. For info. regarding hours/form(s) of payment, call 832.393.5100.

-20-53(g):

FOOD HANDLERS: All food handlers shall complete a food handler training course within 60 days of employment. The food establishment shall maintain on premises a certificate of completion of the food handler course for each food employee. Please go to www.houstonconsumer.org or call 832.393.5100 to register or for more information.

Person in Charge (Signature) Andrew Zamora

Date: 07/18/2018

Sanitarian (Signature) George Dupuy (GXD)

Date: 07/18/2018

