Food Establishment Inspection Report

Establishment: BUFFALO WINGS # 443
Acct #: 420913
Address: 17195 TOMBALL PKWY 4A
Owner: BLAZIN WINGS, INC.
Type Insp: Routine Inspection (001)

Date: 10/11/2019
Arrival: 08:35 AM
Departure: 10:15 AM
Telephone: (281) 955-7800
District: 306
Score: 4.00
Permit Expiration: 12/13/2019
Permit Type: F,G
Certified Manager: - -

Food Temperatures / Unit Temperatures

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chili/bean / reach-in cooler</td>
<td>50.00°F</td>
<td>Cheese con queso / reach-in cooler</td>
<td>48.00°F</td>
<td>Chicken wings / Walk-In Cooler</td>
<td>38.00°F</td>
</tr>
<tr>
<td>Chicken strip / Walk-In Cooler</td>
<td>33.00°F</td>
<td>Mixed cheese / Cold-Hold Unit</td>
<td>41.00°F</td>
<td>Chicken / reach-in cooler</td>
<td>41.00°F</td>
</tr>
<tr>
<td>Hamburgers / reach-in cooler</td>
<td>39.00°F</td>
<td>Sliced tomatoes / Cold-Hold Unit</td>
<td>42.00°F</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

- **20-21.01(a)**
  General. Food not in sound condition / safe for human consumption / free from spoilage, filth, other contaminants. Food prepared in or obtained from an unlicensed private home or other unlicensed food establishment is considered to be from an unapproved source and may not be used or offered for sale for human consumption in or from a food establishment.
  Food (Chili/bean and cheese Con Queso) not safe for human consumption. Condemned about 50lbs of temperature control for safety foods, held at temperature above 41°F, for more than 4 hours. New Violation.
  Correct By: 10/11/2019

- **20-21.11(a)(07)**
  Cleaning frequency. Nonfood-contact surfaces of equipment not cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.
  Clean nonfood-contact surfaces of equipment (both walk-in coolers condensers fan guards covers) as often as necessary to keep the equipment free of accumulation of dust/dirt. New Violation.
  Correct By: 10/11/2019

- **20-21.13(g)(04)**
  Chemicals. Machines (single-tank, stationary-rack, door-type machines and spray-type glass washers) using chemicals for sanitization not exposing utensils and equipment to the final chemical sanitizing rinse in accordance with the manufacturers’ specifications for time, temperature, pH and concentration or the specifications stated in section 20-21.12(e)(02) through (06) of this code.
  Dishwashing machine using chemicals for sanitization shall expose utensils and equipment to the final chemical sanitizing rinse in accordance with the manufacturer's specifications. Observed final rinse water for dishwashing machine at the bar at 0ppm. "Equipment Quarantine" New Violation.
  Correct By: 10/11/2019

COMMENTS

REINSPECTION REQUIRED--Based on the violations observed during today's inspection, a reinspection will be performed on or shortly after 10/23/19. Items in violation must be corrected by the dates indicated. Failure to correct these violations by the dates indicated may result in Municipal Court Citations being issued and/or additional enforcement action.

FOOD CONDEMNATION--After diligent inquiry and inspection, the health officer is authorized and directed to condemn the following items:
- Items & weights (in pounds) condemned: chili/Bean-30; cheese con Queso-20
- Total weight (in pounds) condemned: 50
- Reason for condemnation: foods held at temperatures above 41°F for more than 4 hours
- Date and Time of condemnation: 10/11/19; 09:15AM
- The same being declared unfit for human consumption and voluntarily destroyed by the following procedure: (thrown in trash container)
- Voluntarily destroyed by: (Sean Vardeman)

QUARANTINE EQUIPMENT ITEM IMPOSED--Pending disposition, the health officer hereby directs that the product or item (Dishwashing Machine) not to be used or sold by causing same to be tagged.

These items may not be used until approved to do so by the health officer. The owner or person in possession thereof is afforded the right of a public hearing thereon, within 24 hours, exclusive of Saturdays, Sundays, and holidays observed by closure of city offices, before the director or public health officer or his designee.
Date and Time of quarantine: 10/11/19, 09:15AM
Product or item quarantined: Dishwashing machine
Section # of food ordinance in violation: (Bar)
Reason for quarantine: not sanitizing
Record applicable data: (0ppm)

Person in Charge (Signature) Sean Vardeman (Servsafe) Date: 10/11/2019

Sanitarian (Signature) Lateef Isiaka (LXI) Date: 10/11/2019
### Food Establishment Inspection Report

**Establishment:** BUFFALO WILD WINGS # 443  
**Acct #:** 420913

**Address:** 17195 TOMBALL PKWY 4A  
**Zip:** 77064

**Owner:** BLAZIN WINGS, INC.  
**Type Insp:** Routine Inspection (001)

<table>
<thead>
<tr>
<th>Date</th>
<th>Arrival</th>
<th>Departure</th>
<th>Telephone</th>
<th>District</th>
</tr>
</thead>
<tbody>
<tr>
<td>10/11/2019</td>
<td>08:35 AM</td>
<td>10:15 AM</td>
<td>(281) 955-7800</td>
<td>306</td>
</tr>
</tbody>
</table>

**Permit Expiration:** 12/13/2019  
**Permit Type:** F,G  
**Certified Manager:**

## OBSERVATIONS AND CORRECTIVE ACTIONS

<table>
<thead>
<tr>
<th>Code</th>
<th>Items in violation to be corrected by the dates indicated or immediately.</th>
<th>Correct By</th>
</tr>
</thead>
<tbody>
<tr>
<td>20-21.13(i)</td>
<td>Testing of the final rinse temperature not done by means of an irreversible registering temperature indicator or heat sensitive indicating paper traveling through the final rinse chamber in the same manner as equipment and utensils, at the dish level during a normal rinse cycle. Provide registering temperature indicator or heat sensitive indicating paper traveling through the final chamber at the dish level. New Violation.</td>
<td>10/11/2019</td>
</tr>
<tr>
<td>20-21.23(g)</td>
<td>Attachments. Light fixtures / vent covers / wall-mounted fans / decorative materials / similar equipment attached to walls and ceilings not easily cleanable / not maintained in good repair / not kept clean. Observed air-conditional filter covers on top of 3 compartment sinks, covered with dust/dirt. Make vent covers attached to (ceilings) kept clean. Repeat Violation.</td>
<td>10/11/2019</td>
</tr>
<tr>
<td>20-53(b)</td>
<td>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. Sean Vardeman needs to take current food service manager certification to 8000 North Stadium Drive, for reciprocity. Obtain a Food Service Manager's Certification issued by the department. (fee of $40.85 applies) New Violation.</td>
<td>10/11/2019</td>
</tr>
</tbody>
</table>

**Person in Charge (Signature):** Sean Vardeman(Servsafe)  
**Date:** 10/11/2019

**Sanitarian (Signature):** Lateef Isiaka (LXI)  
**Date:** 10/11/2019

**Received By:** Sean Vardeman(Servsafe)