

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0272357 - BUFFALO WILD WINGS		Site Address 859 BLOSSOM HILL RD, SAN JOSE, CA 95123	Inspection Date 08/24/2026
Program PR0411971 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16		Owner Name BLAZIN WINGS, INC.	Inspection Time 09:30 - 10:25
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By EDDIE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Lactic acid at three compartment sink measured above the accepted range. [CA] Ensure that lactic acid is set to the accepted/required amount.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Hot and cold water handles are switched at the three compartment sink at the bar. [CA] Repair plumbing fixture and maintain in clean and good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has removed a handwash sink at one end of cookline. Second handwash sink is located at opposite end of cookline. [CA] Second handwash sink is required, facility must install handwash sink back by 09/07/2026.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient	Reach in freezer	-1.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Raw burger	Cold holding drawer	40.00 Fahrenheit	
Lactic acid	Three compartment sink	2,258.00 PPM	
Warm water	Bar - handwash	100.00 Fahrenheit	
Hot water	Mechanical warewash	170.00 Fahrenheit	
Hot water	Bar - Mechanical warewash	160.00 Fahrenheit	
Raw chicken	Walk in fridge	32.00 Fahrenheit	
Cooked chicken	Cold holding drawer	41.00 Fahrenheit	
Raw chicken	Walk in fridge	32.00 Fahrenheit	
Hot water	Preparation sink	120.00 Fahrenheit	
Ambient air	Under counter reach in	41.00 Fahrenheit	
Ambient air	Walk in fridge	37.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Marinara	Preparation unit	35.00 Fahrenheit	
Ambient air	Walk in freezer	-6.00 Fahrenheit	
Hot water	Bar - Three compartment sink	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Buffalo Wild Wings

NEW OWNER: West Coast Wings V LLC

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The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP16. An invoice for the permit fee in the amount of \$1549.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 09/01/2026 - 08/31/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

****Structural Review inspection conducted on 08/24/2026***

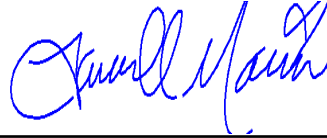
****Permit condition: None***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/7/2026**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

[CA]	Corrective Action
[COS]	Corrected on Site
[N]	Needs Improvement
[NA]	Not Applicable
[NO]	Not Observed
[PBI]	Performance-based Inspection
[PHF]	Potentially Hazardous Food
[PIC]	Person in Charge
[PPM]	Part per Million
[S]	Satisfactory
[SA]	Suitable Alternative
[TPHC]	Time as a Public Health Control



Received By: Jane Suther
General Manager
Signed On: August 24, 2026