

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 05/27/2025		Placard Color & Score GREEN 89		
Program PR0411971 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 2 - FP16			Owner Name BLAZIN WINGS, INC.		Inspection Time 11:40 - 13:00			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By PRINCE				FSC Stephen Bennett 03/21/2029

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use					X		
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	
K17	Compliance with Gulf Oyster Regulations						X	
K18	Compliance with variance/ROP/HACCP Plan						X	
K19	Consumer advisory for raw or undercooked foods						X	
K20	Licensed health care facilities/schools: prohibited foods not being offered						X	
K21	Hot and cold water available	X						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICES		OUT	COS
K24	Person in charge present and performing duties		
K25	Proper personal cleanliness and hair restraints		
K26	Approved thawing methods used; frozen food		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Chicken wings are par cooked and left in fryer baskets measuring 98F to 119F, per PIC, they had been cooked ten minutes prior. Per PIC, they are placed into a warmer that maintains them at 180F or above. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Chicken wings will be cooked to 165F within one hour for use.*

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: *Chlorine in mechanical warewash measured 0ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.*

Quaternary ammonia dispenser at three compartment sink at bar did not appear to be working. [CA] Repair/replace quaternary ammonia dispenser and ensure it is in working condition.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked boneless wings	Hot holding	178.00 Fahrenheit	
Sliced tomato	Walk in fridge	38.00 Fahrenheit	
Raw chicken	Walk in fridge	35.00 Fahrenheit	
Warm water	Handwash - bar	100.00 Fahrenheit	
Raw chicken	Ice bath	38.00 Fahrenheit	
Shredded chicken	Cold holding drawer	38.00 Fahrenheit	
Cooked wings	Hot holding	180.00 Fahrenheit	
Cheese	Walk in fridge	38.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Lactic acid	Three compartment sink	700.00 PPM	
Par cooked wings	Fryer basket	98.00 Fahrenheit	98F-119F
Chlorine	Mechanical warewash - bar	0.00 PPM	
Hot water	Mechanical warewash	160.00 Fahrenheit	
Raw burger	Cold holding drawer	38.00 Fahrenheit	
Hot water	Three compartment sink - bar	120.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

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 **6/10/2025**. 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.

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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: Prince Parag
Kitchen manager

Signed On: May 27, 2025