

State of Ohio
Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Buffalo Wild Wings	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 190	Date 5/30/17
Address 1485 Wagner Ave, Greenville	Category/Descriptive C 4S		
License holder Greenville Wing Company	Inspection time (min)	Travel time (min)	Other
Type of visit (check) <input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day <input type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify	Follow-up date (if required)		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

<input type="checkbox"/> 2.1 Employee health
<input type="checkbox"/> 2.2 Personal cleanliness
<input type="checkbox"/> 2.3 Hygienic practices
<input type="checkbox"/> 2.4 Supervision

<input checked="" type="checkbox"/> 4.4 Maintenance and operation
<input checked="" type="checkbox"/> 4.5 Cleaning of equipment and utensils
<input checked="" type="checkbox"/> 4.6 Sanitizing of equipment and utensils
<input type="checkbox"/> 4.7 Laundering
<input type="checkbox"/> 4.8 Protection of clean items

Poisonous or Toxic Materials

<input type="checkbox"/> 7.0 Labeling and identification
<input type="checkbox"/> 7.1 Operational supplies and applications
<input type="checkbox"/> 7.2 Storage and display separation

Food

<input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented
<input type="checkbox"/> 3.1 Sources, specifications and original containers
<input checked="" type="checkbox"/> 3.2 Protection from contamination after receiving
<input type="checkbox"/> 3.3 Destruction of organisms
<input type="checkbox"/> 3.4 Limitation of growth of organisms
<input type="checkbox"/> 3.5 Identity, presentation, on premises labeling
<input type="checkbox"/> 3.6 Discarding or reconditioning unsafe, adulterated
<input type="checkbox"/> 3.7 Special requirements for highly susceptible populations

Water, Plumbing, and Waste

<input type="checkbox"/> 5.0 Water
<input type="checkbox"/> 5.1 Plumbing system
<input type="checkbox"/> 5.2 Mobile water tanks
<input type="checkbox"/> 5.3 Sewage, other liquid waste and rainwater
<input type="checkbox"/> 5.4 Refuse, recyclables, and returnables

Special Requirements

<input type="checkbox"/> 8.0 Fresh juice production
<input type="checkbox"/> 8.1 Heat treatment dispensing freezers
<input type="checkbox"/> 8.2 Custom processing
<input type="checkbox"/> 8.3 Bulk water machine criteria
<input type="checkbox"/> 8.4 Acidified white rice preparation criteria
<input type="checkbox"/> 9.0 Facility layout and equipment specifications
<input type="checkbox"/> 20 Existing facilities and equipment

Equipment, Utensils, and Linens

<input type="checkbox"/> 4.0 Materials for construction and repair
<input type="checkbox"/> 4.1 Design and construction
<input type="checkbox"/> 4.2 Numbers and capacities
<input type="checkbox"/> 4.3 Location and installation

Physical Facilities

<input type="checkbox"/> 6.0 Materials for construction and repair
<input type="checkbox"/> 6.1 Design, construction, and installation
<input type="checkbox"/> 6.2 Numbers and capacities
<input type="checkbox"/> 6.3 Location and placement
<input type="checkbox"/> 6.4 Maintenance and operation

Administrative

<input type="checkbox"/> 901:3-4 OAC
<input type="checkbox"/> 3701-21 OAC



Violation(s)/Comment(s)

3.2Q) Observed chicken patties stored on floor in freezer walk-in. PIC stated they were delivered yesterday. Discussed food shall be stored 6" above the floor to prevent from cross contamination.

4.4J) Observed wash cycle reach 124°F and rinse at 192°F. Discussed mechanical wash temperature of the wash solution may not be less than 150°F. Until the unit is repaired please use 3 bay sink. Critical.

Inspected by <i>Maria Schuitema</i>	R.S./SIT # 164029	Licensors DCHP
Received by <i>Kylerlee Barrett</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Buffalo Wild Wings	Type of visit Standard	Date 5/30/17
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Violation(s)/Comment(s)

4.5A) ~~Observed~~ Observed a build-up of debris on the fryer baskets handles. Discussed equipment food contact surfaces and utensils shall be clean to sight & touch.

Inspected by Anna Schuterman	R.S./SIT # 164029	Licenser DCHP
Received by Kymberlee Barber	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Buffalo Wild Wings	License number 190	Date 5/30/17
Address 1485 Wagner Ave, Greenville	Category/Descriptive CHS	
License holder Greenville Wing Company	Inspection time (min)	Travel time (min)

Comments:

VII) Observed wash cycle reach 124°F and rinse at 192°F. Discussed mechanical wash temperature of the wash solution may not be less than 150°F. Until the unit is repaired please use 3 bay sink.

Temperature Log

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Chicken patties	cooling	31°F	cole slaw	cold hold	34°F
Pork	cold hold	40°F			
ranch dressing	cold hold	38°F			
lettuce	preparation	52°F			
lemon	cold hold	36°F			
Chili	hot hold	172°F			
diced tomatoes	cooling	46°F			
Inspected by Gaurel Johnson	R.S./SIT# 164020	Licensor DCHD			
Received by Kymberlee Burton	Title		Phone		