

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Buffalo Wild Wings</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>190</b>	Date <b>1.24.17</b>
Address <b>1485 Wagner Ave, Greenville</b>		Category/Descriptive <b>CAS</b>	
License holder <b>Greenville Wing Company</b>	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 checked="" type="checkbox"/> Complaint <input type="checkbox"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other <i>specify</i>		Follow-up date (if required)	Sample date/result (if required)

**3717-1 OAC Violation Checked**

**Management and Personnel**

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

<input checked="" type="checkbox"/> 2.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

**Poisonous or Toxic Materials**

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

**Food**

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

**Water, Plumbing, and Waste**

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

**Special Requirements**

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

**Equipment, Utensils, and Linens**

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

**Physical Facilities**

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

**Administrative**

901-3-4 OAC
3701-21 OAC

**Violation(s)/Comment(s)**

4.4N) Observed bar dish machine @ 10 ppm. Chlorine based machines shall be sanitized @ 50-99 ppm. Please repair. In the mean time, please wash all bar dishes in the back dish machine until bar machine is repaired.

4.2I) No test strips available at time of inspection. A test kit that accurately measures the concentration in ppm of sanitizing solution shall be provided. PIC stated they are on order.

Inspected by <b>Anna Schmitzer</b>	R.S./SIT # <b>16-4029</b>	Licenser <b>DCHID</b>
Received by <b>[Signature]</b>	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 1-24-17
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Violation(s)/Comment(s)

6.4B) Observed a build up on the floor (cook line).  
Floors shall be cleaned as often as necessary  
to keep them clean.

Notes: Discussed manager's training.

Inspected by <i>Amanda Schmitz</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>M.C. [Signature]</i>	Title	Phone-

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Buffalo Wild Wings</b>	License number <b>190</b>	Date <b>1.24.17</b>
Address <b>1485 Wagner Ave. Greenville</b>	Category/Descriptive <b>CAS</b>	
License holder <b>Greenville Wing Company</b>	Inspection time (min)	Travel time (min)

**Comments:**

vii) Observed bar machine @ 10 ppm. Chlorine based machines shall be sanitized @ 50-99 ppm. Please repair. In the meantime please wash all bar dishes in the back dish machine until bar machine is repaired.

**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
cole slaw	cold hold	38°F			
Chili	hot hold	150°F			
tomatoes	cold hold	40°F			
steak	cold hold	41°F			
lettuce	cold hold	42°F			
chicken patties	cold hold	32°F			
chicken wings	cold hold	32°F			
Inspected by <i>Allia Schuttman</i>	R.S./SIT# <b>1641029</b>	Licensor <b>DCHD</b>			
Received by <i>[Signature]</i>	Title	Phone			