## **State of Ohio**

## **Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BUHALO, Wild	Wings	Check one ☐ RFÈ	License number		Date /0-/3-/6	
Addréss 485 Wagner t	The GHE	nville	Category/Desc	Spiptive		
Elense holder Elenville Wing	Compan	Inspection time (min)	Travel time (min)		Other	
Type of visit (check) Standard Follow up Foodb Complaint Prelicensing Consu	_ ,	fy	Follow-up date	(if required)	Sample date/result (if required)	
3717-1 OAC Violation Checked Management and Personnel			Poisono	ıs or Toxic Ma	terials	
2.1 Employee health	4.4   Maintenance and ope	4.4 Maintenance and operation		7.0 Labeling and identification		
2.2 Personal cleanliness	4.5 Cleaning of equipmen			7.1 Operational supplies and applications		
2.3 Hygienic practices				Storage and dis		
2.4 Supervision	4.7 Laundering		┨ ≒			
Food	4.8 Protection of clean items		Special Requirements			
3.0 Safe, unadulterated and honestly presented				Fresh juice prod		
3.1 Sources, specifications and original containers	Water, Plumbing, and Waste				dispensing freezers	
3.2 Protection from contamination after receiving	5.0 Water			Custom process		
3.3 Destruction of organisms	5.1 Plumbing system			Bulk water mac		
3.4 Limitation of growth of organisms	5.2 Mobile water tanks				rice preparation criteria	
3.5 Identity, presentation, on premises labeling	5.3 Sewage, other liquid		<b>-</b>		nd equipment specifications	
3.6 Discarding or reconditioning unsafe, adulterated	5.4 Refuse, recyclables, and returnables			20 Existing facilities and equipment		
3.7 Special requirements for highly susceptible populations  Physical Facilities  Administrative						
	6.0 Materials for construc	tion and repair	901	:3-4 OAC		
Equipment, Utensils, and Linens	6.1 Design, construction,	and installation	370	11-21 OAC		
4.0 Materials for construction and repair	6.2 Numbers and capaciti	es				
4.1 Design and construction	6.3 Location and placement					
4.2 Numbers and capacities	6.4 Maintenance and operation					
4.3 Location and installation						
Violation(s)/Comment(s)						
- The bax and dishmachine is not working.						
- POP AND Clogest to dish machine not when ing.						
- Manager used her heat strips at time of						
INSPECTION. STrif) TURNED DIACK. FINAL KITISC 1897						
= 11100 10 17 (01 18) 10 5/0re 1000011.						
Please keep personal items in designated						
I MM W.						
Inspected by R.S./SIT # Color Licenson Color Phone  Received by A. A. M. Color Title  Received by A. A. M. Color Title						
HEA 5302 2/12 Ohio Department of Health Distribution: Top copy—Operator, Bottom copy—Local health department AGR-1268 2/12 Ohio Department of Agriculture Distribution: Top copy—Operator, Bottom copy—Local health department pgof						

## **Critical Control Point Inspection**

Authority: Chapter 3717 Ohio Revised Code

Buttalo Wild Wirigs	License number	Date 10-13-16					
Name of facility  Buttalo Wild Wirigs  Address  1485 Wagner Ave Green	Category/Descriptive						
License holder	Inspection time (min)	Travel time (min)					
Comments:							
- Diccord land 10110	A la CI IA CI C	(114)					
1011 MARALY STORE TOKS BOHER Shaw last							
DOLO SOLO (CONTINUE) CONTINA							
before to de de la							
1000 Comme	/ \( \)						
Temperature Log							
Indicate state food is in  (receiving, storage, Temperature		ndicate state food is in (receiving, storage,					
Food item (receiving, storage, Temperature preparation,cooling, holding, reheating, etc.)	Food item	preparation, cooling, olding, reheating, etc.)					
('OU Slaw) (Md Hold. 38'F	Chicken +	10+ Hold 1957					
tomato slice, cold floid 38.F							
Chicken Cooking 201°F							
1 /4/4/// /							
nacho Cheese Hot Hald 1787	<u> </u>						
chili Hot Hold 1887							
chili Hot Hold 1887							

HEA (Rev. 5350 2/12) Ohio Dept. of Health

Distribution: Top copy—operator, Bottom copy—Local health department

Title

pg \_\_\_\_ of \_\_\_\_

Phone