

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Buffalo Wild Wings</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>190</i>	Date <i>2-26-16</i>
Address <i>1485 Wagner Ave, Greenville</i>		Category/Descriptive <i>C45</i>	
License holder <i>Greenville Wing Company</i>	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

4.4	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, specification 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
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
6.4	Maintenance and operation

Administrative

901-3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

Discussed up coming rule changes.

Facility began using heat strips to 100 dish machine temps. Dishmachine at 150°F (wash) and rinse at 191°F

Inspected by <i>Megan Kaisee</i>	R.S./Sit. # <i>143136</i>	Licensor <i>Datke Co HD</i>
Received by <i>Megan Kaisee</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Buffalo Wild Wings	License number 190	Date 2-26-16
Address 1485 Wagner Ave Greenville	Category/Descriptive C4S	
License holder Greenville Wing Company	Inspection time (min)	Travel time (min)
Comments:		
<p>NO HOT food being cooked / prepared at time of inspection.</p>		

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
Cabbage - cut	Cold Hold	37°F			
Salsa	Cold Hold	39°F			
Lettuce Shredded	Cold Hold	39°F			
Chicken	Cold Hold	38°F			
Spinach dip	Cold Hold	38°F			
Beef	Cold Hold	39°F			
Inspected by Mearon Kaiser		R.S./S/I# 193/30	Licensor Daria CO #10		
Received by Debbie Long		Title Store Manager	Phone		