

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

|   |   |                                    |                                  |
|---|---|------------------------------------|----------------------------------|
| Name of facility<br><b>Buffalo Wild Wings</b>   | Check one<br><input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number<br><b>190</b>       | Date<br><b>12/4/17</b>           |
| Address<br><b>1485 Wagner Ave Greenville</b>  |   | Category/Descriptive<br><b>C4S</b> |                                  |
| License holder<br><b>Greenville Wing Company</b>  | Inspection time (min)   | Travel time (min)                  | Other                            |
| Type of visit (check)<br><input checked="" type="checkbox"/> Standard <input type="checkbox"/> Follow up <input type="checkbox"/> Foodborne <input type="checkbox"/> 30 day<br><input 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

|   |
|---|
| <input checked="" 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 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 type="checkbox"/> 3.2 Protection from contamination after receiving           |
| <input type="checkbox"/> 3.3 Destruction of organisms                                |
| <input checked="" 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 checked="" type="checkbox"/> 6.4 Maintenance and operation   |

#### Administrative

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

[www.darkecountyhealth.org](http://www.darkecountyhealth.org)

#### Violation(s)/Comment(s)

2.4(A) Employee health policy lists the 5 symptoms but only lists 6 of the 13 illnesses. Discussed the employee health policy shall include all 13 illnesses that the food and conditional employees shall report to the PIC information about their health as it relates to ~~food~~ diseases that are transmitted through food.

4.5(A) Observed a build up on the refrigerator and freezer door handles. Discussed non food contact surfaces shall be kept free of accumulation of dirt, food residue.

|  |                               |                         |
|--|-------------------------------|-------------------------|
| Inspected by<br><b>Maria Schuster</b>  | R.S./SIT #<br><b>110-4029</b> | Licensor<br><b>DCHO</b> |
| Received by<br><b>Kimberlee Burtan</b> | Title                         | Phone                   |

# Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/4/17

|                                     |                                |
|-------------------------------------|--------------------------------|
| Facility name<br>Buffalo Wild Wings | Type of inspection<br>Standard |
|-------------------------------------|--------------------------------|

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

3.4G) Observed bacon and lettuce without a date. PIC dated items during inspection. Discussed all TCS RTE foods held at the facility for more than 24 hours shall be clearly marked and consumed/discarded by the 7<sup>th</sup> day to limit growth. Corrected, Critical.

6.4K) Observed several live rats at the bar area. Discussed to clean around/top of the unit at a more frequent basis to minimize their presence on the premises. Critical.

Notes: Perlick refrigerator in the bar area is under repair.

|                                 |                      |                  |
|---------------------------------|----------------------|------------------|
| Inspected by<br>Anna Chuterman  | R.S./SIT #<br>164029 | Licensor<br>DCHD |
| Received by<br>Kymberlee Beaton | Title                | Phone            |

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

|  |                                    |                        |
|--|------------------------------------|------------------------|
| Name of facility<br><b>Buffalo Wild Wings</b>    | License number<br><b>190</b>       | Date<br><b>12/4/17</b> |
| Address<br><b>1485 Wagner Ave Greenville</b>     | Category/Descriptive<br><b>CHR</b> |                        |
| License holder<br><b>Greenville Wing Company</b> | Inspection time (min)              | Travel time (min)      |

**Comments:**

VI) Observed bacon and lettuce without a date, PIC dated items during the inspection. Discussed all TCS RTF foods shall be date marked for 7 days and discarded by the 7<sup>th</sup> day to limit growth. Corrected at inspection.

- Observed several live nats at the bar area. Discussed to clean around the unit at a more frequent basis to minimize their presence on the premise.

**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  | 34°F        |           |  |             |
| lettuce        | cold hold  | 40°F        |           |  |             |
| CASD Cheese    | hot hold   | 179°F       |           |  |             |
| chili          | hot hold   | 171°F       |           |  |             |
| Chicken chunks | hot hold   | 156°F       |           |  |             |
|                |  |             |           |  |             |
|                |  |             |           |  |             |

|                                       |                             |                         |
|---------------------------------------|-----------------------------|-------------------------|
| Inspected by<br><b>Jama Schuster</b>  | R.S./SIT#<br><b>16-4029</b> | Licensor<br><b>DCHD</b> |
| Received by<br><b>Reginald Bawton</b> | Title                       | Phone                   |