**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Wild Wings</td>
<td>[ ] FSO [ ] RFE</td>
<td>190</td>
<td>12/11/19</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1485 Wagner Ave</td>
<td>Greenville/45331</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Greenville Wing Company</td>
<td></td>
<td>10</td>
<td>C4S</td>
</tr>
</tbody>
</table>

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

### Compliance Status

#### Supervision
1. [ ] IN □ OUT □ N/A Person in charge present, demonstrates knowledge, and performs duties
2. [ ] IN □ OUT □ N/A Certified Food Protection Manager
3. [ ] IN □ OUT □ N/A Management, food employees and conditional employee; knowledge, responsibilities and reporting
4. [ ] IN □ OUT □ N/A Proper use of restriction and exclusion
5. [ ] IN □ OUT □ N/A Procedures for responding to vomiting and diarrheal events

#### Employee Health
6. [ ] IN □ OUT □ NO Proper eating, tasting, drinking, or tobacco use
7. [ ] IN □ OUT □ NO No discharge from eyes, nose, and mouth
8. [ ] IN □ OUT □ NO Hands clean and properly washed
9. [ ] IN □ OUT □ NO □ N/A □ N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. [ ] IN □ OUT □ N/A Adequate handwashing facilities supplied & accessible
11. [ ] IN □ OUT □ N/A Food obtained from approved source
12. [ ] IN □ OUT □ N/A □ N/A □ N/O Food received at proper temperature
13. [ ] IN □ OUT □ N/A Food in good condition, safe, and unadulterated
14. [ ] IN □ OUT □ N/A □ N/A □ N/O Required records available: shelfstock tags, parasite destruction

#### Protection from Contamination
15. [ ] IN □ OUT □ N/A Food separated and protected
16. [ ] IN □ OUT □ N/A □ N/A □ N/O Food-contact surfaces: cleaned and sanitized
17. [ ] IN □ OUT □ N/A Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/temperature controlled for safety: Food (TCS food)
18. [ ] IN □ OUT □ N/A □ N/O Proper cooking time and temperatures
19. [ ] IN □ OUT □ N/A □ N/O Proper reheating procedures for hot holding
20. [ ] IN □ OUT □ N/A □ N/O □ N/O Proper cooling time and temperatures
21. [ ] IN □ OUT □ N/A □ N/O □ N/O Proper hot holding temperatures
22. [ ] IN □ OUT □ N/A □ N/O □ N/O Proper cold holding temperatures

#### Time/temperature controlled for safety: Food (TCS food)
23. [ ] IN □ OUT □ N/A □ N/O Proper date marking and disposition
24. [ ] IN □ OUT □ N/A □ N/O Time as a public health control: procedures & records
25. [ ] IN □ OUT □ N/A □ N/O Consumer advisory provided for raw or undercooked foods
26. [ ] IN □ OUT □ N/A □ N/O Pasteurized foods used; prohibited foods not offered
27. [ ] IN □ OUT □ N/A □ N/O Food additives: approved and properly used
28. [ ] IN □ OUT □ N/A □ N/O Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures
29. [ ] IN □ OUT □ N/A □ N/O Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. [ ] IN □ OUT □ N/A □ N/O □ N/O Special Requirements: Fresh Juice Production
31. [ ] IN □ OUT □ N/A □ N/O □ N/O Special Requirements: Heat Treatment Dispensing Freezers
32. [ ] IN □ OUT □ N/A □ N/O □ N/O Special Requirements: Custom Processing
33. [ ] IN □ OUT □ N/A □ N/O □ N/O Special Requirements: Bulk Water Machine Criteria
34. [ ] IN □ OUT □ N/A □ N/O □ N/O Special Requirements: Acidified White Rice Preparation Criteria
35. [ ] IN □ OUT □ N/A □ N/O □ N/O Critical Control Point Inspection
36. [ ] IN □ OUT □ N/A □ N/O □ N/O Process Review
37. [ ] IN □ OUT □ N/A □ N/O □ N/O Variance

**Risk factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions** are control measures to prevent foodborne illness or injury.
# Food Inspection Report

**State of Ohio**  
Food Inspection Report  
Authority: Chapters 3717 and 3715 Ohio Revised Code

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<tr>
<th>Name of Facility</th>
<th>Type of Inspection</th>
<th>Date</th>
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<tbody>
<tr>
<td>Buffalo Wild Wings</td>
<td>Standard CCP</td>
<td>12/11/19</td>
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## GOOD RETAIL PRACTICES

**Safe Food and Water**
- Pasteurized eggs used where required
- Water and ice from approved source

**Food Temperature Control**
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided and accurate

**Food Identification**
- Food properly labeled; original container

**Prevention of Food Contamination**
- Insects, rodents, and animals not present/outer openings protected
- Contamination prevented during food preparation, storage & display
- Personal cleanliness
- Wiping cloths: properly used and stored
- Washing fruits and vegetables

**Proper Use of Utensils**
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Slash-resistant and cloth glove use

## Utensils, Equipment and Vending

- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips
- Nonfood-contact surfaces clean

**Physical Facilities**
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean
- Adequate ventilation and lighting; designated areas used
- Existing Equipment and Facilities

## Observations and Corrective Actions

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td>23</td>
<td>29H</td>
<td>C</td>
<td>Observed chicken strips on sheets- covered- to be discarded. Dated with discard of 12/10/19 or not dated. Discussed TCS/RTF foods shall be discarded after 7 days with 1st day being date taken from freeze/hold opened or prep. PIC discarded at time of inspection.</td>
</tr>
<tr>
<td>35</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

| 23       | 39H          | C              | Observed several (3) shredded lettuce packages with use by date of 12/21/19. Discussed TCS/RTF foods shall be discarded after use by date. PIC discarded at time of inspection. |
| 35       |              |                |         |

**Person In Charge**  
Sign: [Signature]

**Sanitarian**  
Sign: [Signature]

**Licensor**  
Sign: [Signature]

**ECOLAB**

- When indicator turns black, stated temperature has been achieved

**ABOUT**

PRIORITY LEVEL:  
- C = CRITICAL  
- NC = NON-CRITICAL

HEA 5302B Ohio Department of Health (6/18)  
AGR 1268 Ohio Department of Agriculture (6/18)
### Observations and Corrective Actions (continued)

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<th>Comment</th>
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<tbody>
<tr>
<td>62</td>
<td>6.1B</td>
<td>NC</td>
<td>Observed build up of debris in walk-in freezer. Discussed facilities shall be cleaned as often as necessary to maintain cleanliness.</td>
</tr>
<tr>
<td>54</td>
<td>4.1B</td>
<td>NC</td>
<td>Observed cutting boards wk/scoring and debris on all locations discussed. Boards shall be smooth easily cleanable to prevent bacterial growth. No scoring of observed debris catching on boards. Please resurface or replace.</td>
</tr>
</tbody>
</table>

**CRITICAL CONTROL POINT**

- **Temperature Controlled Safety Food:**
  - Time/temperature controlled safety food. Observed chicken strips w/discard date of 12/10/19. PTC discarded. Discussed disposing of ICS or RTE foods beyond discard date.
  - Observed 3 shredded lettuce use by date of 12/2/19. PTC discarded. Discussed discarding foods after use by date from manufacturer.

**Person in Charge:**

- **Date:** 12/11/19
- **Sanitarian:**
- **Licensor:** DCHD

**PRIORITY LEVEL:**
- C = CRITICAL
- NC = NON-CRITICAL