

Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility BUFFALO WILD WINGS	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 60	Date 01/31/2012
Address: 1080 NORTH BRIDGE STREET CHILLICOTHE, OH 45601		Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT.	
License holder L.B. WINGS LLC	Inspection Time (min) 45	Travel Time (min) 15	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 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

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

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

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundering
4.8	Protection of clean items

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

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

Poisonous or Toxic Materials

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

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

Administration

901:3-4 OAC
3701-21 OAC

Violations/Comment(s)

Cold food observed in below 41 ° and in proper temperature. Hot food held above 135°F and appeared to be cooked to proper temperature. Hot water adequate. Food prep areas kept clean. Gloves, thermometers, hair restraints in use. Food dated.

***CRITICAL VIOLATION* 03.2 (C)Protection from contamination**

Observed buns and pretzels stored next to raw chicken in walk-in cooler. Store all raw food such as chicken separately or below ready-to-eat food to protect from cross contamination that can cause illness. Employee began to correct violation during inspection.

04.4(N) Sanitizer concentration: Sanitizer for 3 compartment sink observed in a strong concentration. The sanitizer was diluted with hot water. Use the sanitizer in a concentration of 200ppm as recommended by the manufacturer and use water at 75°F as recommended for proper use of sanitizer. Correct today.

05.4 (N) Covering Receptacles: Outdoor dumpster is missing the lids. Have waste company replace lids so the dumpster can be covered to help prevent harborage of pests and prevent possible nuisances. Correct in 7 days.

06.4 (B) Cleaning: Some hard to reach areas behind grill line and under equipment dirty. Clean frequently to prevent such accumulation.

Inspected by KELLY DENNIS	R.S./SIT #	Licensors Ross County Health District
Received by	Title	Phone 1-740-779-9464