

# Ross County Health District Food Service Inspection Summary



**Name of Establishment: Buffalo Wild Wings**  
**Address: 1080 North Bridge Street, Chillicothe**  
**Date of Inspection: July 13, 2010**  
**Reason for Inspection: Standard Inspection**  
**Sanitarian Performing Inspection: Kelly Dennis, R.S.**

**Violation(s) / Comment(s)** (Chapter 3717-1 OAC violations checked)

Cold food sampled in proper temperature of 41°F or below. Hot food sampled in proper temperature of 135°F and appeared to be cooked to proper temperature. Sanitizer in proper concentration of 200ppm quaternary ammonia. Hot water adequate. Food prep areas kept clean to sight and touch. Equipment kept clean at time of inspection. Food thermometers available. Operation has made a good effort at correcting violations noted on previous inspection.

**06.4 Physical Facilities: Maintenance and Operation**

**(B) Cleaning - frequency and restrictions.**

Hood above grill line dirty with grease. Clean frequently to prevent such accumulation. The physical facilities shall be cleaned as often as necessary to keep them clean.

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**(Critical) 04.4 Equipment, Utensils, and Linens: Maintenance and Operation**

**(N) Manual and mechanical warewashing equipment, using chemical sanitization - temperature, pH, concentration, and hardness.**

Chlorine sanitizer for bar sink tested at 0ppm. Must be a minimum of 25ppm for proper sanitizing of bar glasses and utensils. Maintain dish machine to ensure sanitizer is at proper concentration.

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**\*\*DISCLAIMER:** This summary reflects only the conditions found on the date of the inspection and does not necessarily reflect conditions at all times. Inspection reports can be viewed in their entirety at the Ross County Health District's Environmental Health Office, 475 Western Ave., Suite 3A, Chillicothe, Ohio.