

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

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|---|---|--|--|
| Name of facility BUFFALO WILD WINGS | Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE | License number 47 | Date 02/08/2017 |
| Address: 1611 CHILLICOTHE STREET PORTSMOUTH, OH 45662 | | Category/Descriptive COMMERCIAL CLASS 3 <25,000 SQ. FT. | |
| License holder J.A.R.S., INC./ SCOTT SCHMIDT | Inspection Time (min) 120 | 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"/> Precicensing <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

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| <input type="checkbox"/> 2.1 Employee health |
| <input checked="" type="checkbox"/> 2.2 Personal cleanliness |
| <input checked="" type="checkbox"/> 2.3 Hygienic practices |
| <input type="checkbox"/> 2.4 Supervision |

Food

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| <input type="checkbox"/> 3.0 Safe, unadulterated and honestly presented |
| <input type="checkbox"/> 3.1 Sources, specification and original containers |
| <input type="checkbox"/> 3.2 Protection from contamination after receiving |
| <input type="checkbox"/> 3.3 Destruction of organisms |
| <input 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 |

Equipment, Utensils and Linens

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| <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 |

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| <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 checked="" type="checkbox"/> 4.8 Protection of clean items |

Water, Plumbing, and Waste

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| <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 checked="" type="checkbox"/> 5.4 Refuse, recyclables, and returnables |

Physical Facilities

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| <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 type="checkbox"/> 6.4 Maintenance and operation |

Poisonous or Toxic Materials

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| <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 |

Special Requirements

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| <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 |

Administration

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

Violations/Comment(s)

Observed manager in training preparing food without effective hair restraint.

3717-1-02.3 Management and personnel: hygienic practices.

(C)Hair restraints - effectiveness.

Food employees shall effectively restrain hair or wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles. This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

Corrective Action: To prevent possible contamination, ensure that all food prep employees have effective hair restraints by next inspection (ex.: ball cap or hair nets)

Observed garbage can stored in chicken walkin cooler.

3717-1-05.4 Water, plumbing, and waste: refuse, recyclables, and returnables.

(J)Storage areas, redeeming machines, receptacles and waste handling units - location.

(1) An area designated for refuse, recyclables, returnables, or a redeeming machine for recyclables or returnables, shall be located so that it is separate from food, equipment, utensils, linens, single-service articles, and single-use articles and a public health hazard or nuisance is not created. This provision does not prohibit a redeeming machine located in the packaged food storage area or consumer area of a food service operation or retail food establishment if food, equipment, utensils, linens, single-service articles, or single-use articles are not subject to contamination from the machines and a public health hazard or nuisance is not created.

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(2) The location of receptacles and waste handling units for refuse, recyclables, or returnables may not create a public health hazard or nuisance or interfere with the cleaning of adjacent space.

Corrective Action: To prevent possible contamination, remove all garbage cans from food storage areas by end of day.

Observed debris build up on walkin all 3 walkin freezer floors. (Inside and outside units)

3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

(D)Nonfood-contact surfaces - cleaning frequency.

Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

Corrective Action: To prevent possible bacteria growth, clean and maintain all equipment floors free of debris by next inspection.

Observed splash residue from handwash sink on chip prep table.

3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

(E)Equipment, utensils, linens, single-service articles, and single-use articles - storage.

(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles shall be stored:

(a) In a clean, dry location;

(b) Where they are not exposed to splash, dust, or other contamination; and

Corrective Action: To prevent possible contamination, repair sink to eliminate splash or install splash guard on hand sink by next inspection.

Critical - Observed employee wash hands in vegetable prep sink.

3717-1-02.2 Management and personnel: personal cleanliness.

(D)Hands and arms - where to wash.

Food employees shall clean their hands in a handwashing sink or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste.

Corrective Action: To prevent possible contamination, operator shall inform all employees to wash their hands in a hand washing sink only and ensure that all handwashing sinks are operating correctly by next inspection. Recommend posting appropriate use signage at all sinks.

Observed food employee discard liquid waste into rinse sink while another food employee was actively washing utensils.

3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

(D)Warewashing equipment - cleaning frequency.

A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under paragraph (C) of rule 3717-1-04.2 of the Administrative Code shall be cleaned:

(1) Before use;

(2) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and

(3) If used, at least every twenty-four hours.

Corrective Action: To prevent possible contamination, operator shall ensure warewashing sinks are cleaned before use and restrict other activities until warewashing is completed. Recommend considering adjusting warewashing procedure

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to include discarding all liquid waste into service sink.

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| Inspected by LOUIS BOERGER, R.S. | R.S./SIT # 3614 | Licenser PCHD | |
| Received by <i>Audie Zimmerman</i> | Title <i>Assistant Manager</i> | Phone 1-740-355-1299 | |

As per HEA 5302 4/10 CHC Software, Inc.

As per AGR 1268 4/10 CHC Software, Inc.