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

Employee Health	_													
Address    Comparison   Compari	Name of facility			Check	Check one		_	License Number		Date /				
Constitution   Continue   Conti		BUFFAID WILD WINGS			J-FSO □ RFE			ICIN		1 . 1 /				
License bioter    Process   Consumer   Consu	Address													
Travel Time   Categoy/Descriptive   Cut	^				C Canada a l									
Travel Time   Categoy/Descriptive   Cut		1485 0	ougher abende	(01	ereenoure, OH US33/									
Type of Inaposition (Check all that apply)   Considering   Co	License holder Insp													
Type of inspection (check all that apply)	GARRACINE CONTRACTOR III				7	5	''a'		'					
□Standard □ official Control Point (PSC) □ Process Review (RFC) □ Variance Review □ Follow up  FOODBORNE LILNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Mark designated compliance status (IN, OUT, NO, NO) for each numbered florm: IN-in compliance OUT=not in compliance NO+not observed. NiA-not applicable  Compliance Status  Supervision,  I □ III □ OUT □ NA  Person in carge present, demonstrates knowledge, and performs dulise  Supervision,  I □ III □ OUT □ NA  Person in carge present, demonstrates knowledge, and performs dulise  Supervision,  I □ III □ OUT □ NA  I □ OUT □ NA  Proper use of restriction and ordinates  Supervision, responsibilities and eporturing on the control of the						,		10						
September   Control Form (FSC)   Process Review   Follow up   Compliance Review   Follow up   Compliance Status   Proleomating   Consultations   Compliance Status	Type of Inspection (check all that apply)							Follow up date (if requ	uired)	Water sample date/result				
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS  Mark designated compliance status (IN, OUT, INC), NIA) for each numbered item: Ni-n compliance NIO-not observed. NIA-not applicable  Compliance Status  Supervision  1		rStandard ☐ Critical	nce Revi	iew	v 🛭 Follow up	0		,						
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: N=in compliance NO=not observed N/A=not applicable  Compliance Status  Supervision    Compliance Status		Foodborne LI 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation											
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: N=in compliance NO=not observed N/A=not applicable  Compliance Status  Supervision    Compliance Status	EOODDODNE III NEOO DIOVERSON													
Compliance Status	<u> </u>		FUUDBURNE ILLNESS RISK FACTO	RS AN	D	PUBLIC H	EAL	TH INTERVENTION	SNC					
Compliance Status	wark 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													
Supervision   Time/Temperature Centrolled for Safety Food (TCS food)			_											
Time   Out   NA   Person in charge present, demonstrates knowledge, and persons dulies   Proper date marking and disposition   Proper date marki			Supervision	A 12 (8)										
Sink   OUT   NA   Centred Food Protection Manager   Proper date marking and disposition   Proper celling, stating, dishing, or tobacco use   Initial   OUT   NA   Processing Contamination   Proper disposition of netural, previously served, records   Proper design, stating, dishing, or tobacco use   Preventing Contamination   Proper disposition of netural, previously served, records   Proper date marking and disposition   Proper date marking and disposition   Proper disposition of netural, previously served, records   Proper date marking and disposition   Proper date doods on the proper date of the proper date on the proper date of the proper date on the proper date of		I _a						perature Controlled to	r Safet	y Food (TCS food)				
2 DIN GOUT NA Certified Food Protection Manager    Time   Court   NA   Management, food employees and conditional employees works workside, responsibilities and reporting workside. Procedures for responding to working and diarrhead events	1	LIN DOUT D N/A	performs duties	ia    2	23			Proper date marking	and dis	position				
Sim   OUT   NA   Management, look demptyces and conditional employees, moved with provided for raw or undercooked foods   Sim   OUT   NA   Procedures free pointing to verificing and discriment events   South Hyginian Practices   Sim   OUT   NA   Procedures free pointing to verificing and discriment events   South Hyginian Practices   Sim   OUT   NA   Procedures free pointing to verificing and discriment events   South Hyginian Practices   Sim   OUT   NO   Proper esting, iterations   South Hyginian Practices   Sim   OUT   NO   Not discharge from eyes, nose, and mouth   Sim   OUT   NO   Not discharge from eyes, nose, and mouth   Sim   OUT   NO   Not discharge from eyes, nose, and mouth   Sim   OUT	2	ŬÎN □OUT □ N/A	Certified Food Protection Manager		$\dashv$					•				
Management, food employees and conditional employees and properly employees and conditional employees and properly employees and conditional employees and conditional employees and conditional employees and properly employees and conditional employee			William Control of the Control of th	2	24			Time as a public healt	h contro	ol: procedures & records				
	2323	_6		(176%) E:	_				te Sajar	S				
4 din out na Proper use of restriction and exclusion of consumer advisory provided for raw or undercocked foods on the proper of the property	3	□ÎN □OUT □ N/A	knowledge, responsibilities and reporting	Si   🖺			44U.29	Consumer Ad	tvisory					
Section   Section   Procedures for responding to vorniting and diarrheat events   Section   Proper eating, tisting, drinking, or tobacco use   Time/Temperature Contamination   Proper eating, tisting, drinking, or tobacco use   Time/Temperature Contamination   Proper eating, tisting, drinking, or tobacco use   Time/Temperature Contamination   Proper eating, tisting, drinking, or tobacco use   Time/Temperature Contamination   Proper eating, tisting, drinking, or tobacco use   Time/Temperature Contamination   Proper disposition of returned, previously served, reconcitioned, and unsafe food   Proper cooling time and temperatures   Proper tool holding temperatures   Proper contributing factors to foodborne   Proper contributions   Proper Proper contribut	4	TÎN DOUT D N/A		2	5		T	Consumer advisory p	rovided	for raw or undercooked foods				
Good Hyglente Practices	5			-    -	-	LIN/A		L						
	45			is .	7		76.72	Highly Susceptible	Popul	ations				
No   OUT   NO   No discharge from eyes, nose, and mouth   Preventing Contamination by Hands   Image: Preventing Contamination   Image: Preventing Contamin	6	☑ ÎN □ OUT □ N/O		2	6		T	Pasteurized foods use	ed; prol	nibited foods not offered				
Preventing Contamination by Hands   2	7		0, 0, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1, 1,			LIVA	Grand S							
S				la				Chemic	al					
B-IN   OUT	_			9	7		Т	Food additives: energy						
Divide	8	LIN LI OUT [] N/C	Hands clean and properly washed		'	□N/A		rood additives: appro	ved and	a properly used				
Divide					1	ПІМ ПОШ	_							
Conformance with Approved Procedures  Approved Source  Approved Source  Approved Source  Approved Source  Approved Source  Food obtained from approved source  Approved Source  Approved Source  Food obtained from approved source  Approved Source  Approved Source  Approved Source  Approved Source  Food obtained from approved source  Approved Procedures specialized processes, and HACCP plan  Approved Source  Appro	9		No bare hand contact with ready-to-eat foods or approv	ed 2	8		.	Toxic substances prop	erly ide	ntified, stored, used				
Adequate handwashing facilities supplied & accessible    Approved Source			alternate method properly followed	33			- L							
Approved Source	 10	DIN DOUT DINA	Adequate handwashing facilities supplied & consolidate	-	Ŧ									
1		Maria Carlos III.		2	9		T	Compliance with Redu	rceq Ox	ygen Packaging, other				
In	11	ПІЛ ПОЦТ			+			specialized processes	, and h	IACCP plan				
	<u>'</u>		1 cod obtained notif approved source	<u> —</u> [з	0			Special Requirements:	Fresh	Juice Production				
3	12		Food received at proper temperature	1 -	-									
	13		Food in good condition, safe, and unadultorated	3				Special Requirements:	Heat T	reatment Dispensing Freezers				
					-					,				
Protection from Contamination    S	14	□N/A □ N/O	destruction	3:	21		- 1	Special Requirements:	Custor	n Processing				
Special Requirements: Bulk Water Machine Criteria   Special Requirements: Acidified White Rice Preparation					+									
S	et tion	MIN DOUT		3:				Special Requirements	Bulk W	ater Machine Criteria				
34	15		Food separated and protected		1	⊔IN/A ∐ N/O		,		Miconino Officia				
Food-contact surfaces: cleaned and sanitized   Food-contact surfaces   Food-	-					ПІМ ПОШТ	г	Special Requirements:	Acidific	d White Bigs Propagation				
Proper disposition of returned, previously served, reconditioned, and unsafe food   35	16		Food-contact surfaces: cleaned and sanitized	34	⁴  ⋅	·□Ñ/A □ N/O	;	Criteria	Acidine	d Write Rice Preparation				
Time/Temperature Controlled for Safety Food (TCS food)   36			Dynama dia antifa a	-	+			,						
Time/Temperature Controlled for Safety Food (TCS food)  8	17	□ IN □ OUT	Proper disposition of returned, previously served,	35			「	Critical Control Point In	spectio	n				
8		Time/Tempe		1270a	+				орооно					
8	Ī		rature Controlled for Safety Food (1CS 100d)	36				Process Review						
9	18		Proper cooking time and temperatures		1	·LIN/A								
Proper reheating procedures for hot holding  Proper cooling time and temperatures  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	-	· · · · · · · · · · · · · · · · · · ·		_     27			-	Variance						
Proper cooling time and temperatures  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	19		Proper reheating procedures for hot holding	3/		□N/A		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	_	□N/A □ N/O	,g presedutes for flot flotaling											
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	,,		Proper cooling time and tom											
that are identified as the most significant contributing factors to foodborne illness.  Proper hot holding temperatures  Proper hot holding temperatures  Public health interventions are control measures to prevent foodborne	٠,	□N/A □ N/O	Troper cooling time and temperatures	R	Ris	k factors are	e foc	od preparation practi	ces ar	id employee behaviors				
□ N/A □ N/O Proper not noiding temperatures  Public health interventions are control measures to prevent foodborne		√□ÍN □ OUT	Proper hot holding temperatures		hat are identified as the most significant contributing factors to									
Public health interventions are control measures to prevent foodborne	11				00	dborne ilines	S.		<u> </u>					
	+			_   Р	Public health interventions are control measures to proper to all-									
	2	□IN □ OUT □N/A	Proper cold holding temperatures	ill	lne	ess or injury.								

## State of Ohio

## Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Type of Inspection

Date

BUTTALO WILD	wh(o)		CHIDASO 14/10/	<u>Z5</u>									
	GOOD RETAIL PRA	ACTIOES											
Good Retail Practices are preventative m		CONTRACTOR OF STREET	nicals, and physical objects into foods.	uk W. Spiden									
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													
Safe Food and Water		Ut	ensils, Equipment and Vending										
38 IN OUT N/A N/O Pasteurized eggs used	where required 54	4 .⊡`IN □ OUT	Food and nonfood-contact surfaces cleanal designed, constructed, and used	ole, pro	perly								
39 ☐ IN ☐ OUT ☐ N/A Water and ice from app	roved source	5 □ IN □ OUT □N/A	Warewashing facilities: installed, maintained	, used; t	test								
Food Temperature Contro		,	strips										
40 IN OUT N/A N/O Proper cooling methods for temperature control	s used; adequate equipment	S OUT OUT	Nonfood-contact surfaces clean  Physical Facilities										
41 IN OUT ONA ONO Plant food properly coo	ked for hot holding 57	7 ☐ IN ☐ OUT ☐N/A	Hot and cold water available; adequate pre	ssure									
42   IN   OUT   N/A   N/O   Approved thawing meth	ods used 58	58 IN IOUT Plumbing installed; proper backflow devices											
43 IN IN OUT IN/A Thermometers provided	and accurate	□N/A □ N/O											
Food Identification	59	D IN OUT ON/A	Sewage and waste water properly disposed										
44 ☐ IN ☐ OUT Food properly labeled;	original container 60	O IN OUT IN/A	Toilet facilities: properly constructed, supplied,	cleane	d								
Prevention of Food Contamina	etion 61	I IN OUT IN/A	Garbage/refuse properly disposed; facilities ma	aintaine	d								
45 ☐ IN ☐ OUT Insects, rodents, and an openings protected	mals not present/outer 62	2 IN I OUT	Physical facilities installed, maintained, and cleoutdoor dining areas	ean; dog	gs in								
	d during food preparation,	□N/A □ N/O	outdoor diffing areas										
47 Z IN OUT N/A Personal cleanliness	63	3 🗖 IN 🔲 OUT	Adequate ventilation and lighting; designated	areas us	sed								
48 I N OUT N/A N/O Wiping cloths: properly		4 IN OUT ON/A	Existing Equipment and Facilities										
49 ☐ IN ☐ OUT ☐ N/A ☐ N/O   Washing fruits and veg	etables		Administrative										
Proper Use of Utensils	v stored 65	5 DIN DOUT DNA	901:3-4 OAC	Constitution of the Consti									
50 ☐ IN ☐ OUT ☐N/A ☐ N/O In-use utensils: properly	linens: properly stored, dried,	,											
handled	66	3 IN OUT IN/A	3701-21 OAC										
	e articles: properly stored, used												
	Observations and Corre	octivo Actions											
Mark "X" in appropriate	box for COS and R: COS=corrected		n R=repeat violation										
Item No. Code Section Priority Level Comment	(0001			cos	R								
		<del>(( )//)</del>	SPG-770/7										
		Name :											
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Person In Charge	<del></del>		Deter										
Person in Charge Date:													
Sanitarian		Licensor:	V ///>										
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PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Name of Facility