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

				Check one License Number Date / /							D-4		
IVa	ime of facility	Check one  □*FSO □ RFE				(9)				Date / / / 3			
	BOFFERE	S WILD WINGS									9/11/60		
Ac	Idress	1 00000 ALLO	City/State/Zip Code										
	1480	WASINEK AUSIOUS	100 k	OKATIONER OH ADSOL									
Lic	cense holder		Inspection Time			Trave	el Time			Cate	egory/Descriptive		
	2 MPNUIU	e wince company up		$(\circ())$			$G = \{C \in \Gamma\}$				445		
_	pe of Inspection (chec	(1.57		\			Follow u	p date (if	required	)	Water sample date/result		
		Control Point (FSO) □ Process Review (RFE) □ Varia □ Complaint □ Pre-licensing □ Consultation	nce Revie	w [	☐ Follow up	р					(if required)		
	r doubline 🖂 30 Day	Complaint Differing Disconsultation					• • • • • • • • • • • • • • • • • • • •						
		FOODBORNE ILLNESS RISK FACTO	RS AND	) Pl	JBLIC H	EAL	THINT	ERVEN	ITIONS	<b>.</b>			
М	ark designated complia	mpliance	N/O=no	t obs	served N/A=not applicable								
		Compliance Status		Compliance Status									
		Supervision	(4/3) OF	Time/Temperature Controlled for Safety Food (TCS food)									
1	ДIN □ OUT □ N/A	Person in charge present, demonstrates knowledge, ar performs duties	nd 2:	23 EIN OUT Proper date marking and disposition									
2	DIN DOUT DN/A	Certified Food Protection Manager Employee Health	24	24 DIN DOUT Time as a public health control: procedures & records							procedures & records		
		Management, food employees and conditional employee	s:	Consumer Advisory									
3	DIN DOUT DN/A	knowledge, responsibilities and reporting	25		IN □ OU IN/A								
<u>4</u> 5	☑Ñ □OUT □N/A ☑N □OUT □N/A	Proper use of restriction and exclusion  Procedures for responding to vomiting and diarrheal even	its .	لاسا د د د		200.75	MARKA ZURINGA			COLUMN TO SERVICE	ions		
		Good Hygienic Practices	807.0		IIN □ OU	JT				Versel A person	The state of the s		
6	DIN DOUT DN/O		26		ľN/A	Pasteurized foods used; prohibited foods not offered							
7	│□IN □OUT □ N/O	No discharge from eyes, nose, and mouth eventing Contamination by Hands		Chemical									
8	DIN DONT DINO		27	7 I	IIN □ OU I.N/A	JT	Food ac	dditives: a	pproved	and	properly used		
9	□IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or appro- alternate method properly followed	ved 28		IN □ OU N/A	No. 10 Personal	Q-franking			134 To 1	ified, stored, used		
10	DIN DOUT N/A	Adequate handwashing facilities supplied & accessible					many total many	ice with A		1.12			
10		Approved Source		u i	IIN □OU LN/A	"					gen Packaging, other CCP plan		
11	□IN □OUT	Food obtained from approved source	30		□IN □ OUT		Special Requirements: Fresh Juice Production						
12	ÓIN □OUT □N/A □N/O	Food received at proper temperature			N/A □ N/C								
13	☑IÑ □OUT	Food in good condition, safe, and unadulterated	3		N/A   N/C		Special	Requirem	ents: Hea	at Tre	eatment Dispensing Freezers		
14	□IN □OUT □N/A □N/O	Required records available: shellstock tags, parasite destruction	32	21	IN □ OU N/A □ N/C		Special	Requirem	ents: Cus	stom	Processing		
- 1		Protection from Contamination	33		IN 🗆 OU		Special	Paguiron	enter Bull	L 10/-	tor Machine Outtout-		
15	□IN □OUT □N/A □N/O	Food separated and protected		_Ľ	.Ņ/A □ N/C						ter Machine Criteria		
16	□IN □OUT ∕□N/A □N/O	Food-contact surfaces: cleaned and sanitized	34		IN □ OU 'N/A □ N/C						White Rice Preparation		
17	□OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35		IN □ OU N/A	т	Critical Control Point Inspection						
	A SECURITY OF THE PARTY OF THE	rature Controlled for Safety Food (TCS food)	36		□IN □ OUT		Process Review						
18	□IN □ OUT □N/A □ N/O	Proper cooking time and temperatures			N/A IN □ OU	ıT	- 1 100000 NGVIGW						
19	□IN □ OUT -□N/A □ N/O	Proper reheating procedures for hot holding	37		N/A		Variance	<del>-</del>					
20	□IN □ OUT ☑N/A □ N/O	Proper cooling time and temperatures	]   F	Risk factors are food preparation practices and employee behaviors									
21	□IN □ OUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.  Public health interventions are control measures to prevent foodborne									
22	DIN DOUT DN/A	Proper cold holding temperatures		illness or injury.									

HEA 5302A Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)

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		- B(F	(-C)	<u>(C)                                    </u>	WIL	<u>(1)</u>		الابل	H.	)			2	TAMDARP/CCP 9/11/	<u> </u>			
														LTI, to Voice in .				
GOOD RETAIL PRACTICES  Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.																		
M	ماد ما													· · · · · · · · · · · · · · · · · · ·				
IVI	ark u	esignated compr			and Wate		ioi eac	on nun	ibered ite	1111, 11 <b>V</b> -	-111 00	omphance Out		n compliance N/O=not observed N/A=not tensils, Equipment and Vending	applica	ibie		
Box 1004 - Pox Antibodic Anno List, Are ago 27 o basel parlamente de 20 fembro de mendido en col 12 de pagas de Austra de Sito.					rized eggs used where required							☐ IN ☐ OUT		Food and nonfood-contact surfaces cleanable, prodesigned, constructed, and used				
39	ゴロ	N DOUT DN/A	Water a	ater and ice from approved source							<b>du</b> = 0		Warewashing facilities: installed, maintained	used.	test			
Foo				od Temperature Control							55	□ IN □ OUT [ □ IN □ OUT		strips  Nonfood-contact surfaces clean				
				Proper cooling methods used; adequate equipment for temperature control							56		21,020 d) 22					
41	□ IN □ OUT □N/A □ N/O Plant f				t food properly cooked for hot holding						57	.☑ IN □ OUT I	□N/A	Hot and cold water available; adequate pre	ssure			
42	42 IN I OUT IN/A I N/O				Approved thawing methods used							□ IN □OUT		Plumbing installed; proper backflow device	s			
43 TIN OUT ON/A The				Thermoi	rmometers provided and accurate							□N/A□N/O						
F			Food Id	Food Identification							OIN OUT [		Sewage and waste water properly disposed					
44	J II	N □ OUT			Food properly labeled; original container						60	IN DOUT!		Toilet facilities: properly constructed, supplied, cleaned				
2 3			tion of Food Contamination Insects, rodents, and animals not present/outer							61	DIN DOUT	∐N/A	Garbage/refuse properly disposed; facilities ma					
45	45   Ú IN   OUT				openings protected  Contamination prevented during food preparation.						62	□N/A□N/O		Physical facilities installed, maintained, and cl outdoor dining areas	ean; dog	gs in		
46		N 🗖 OUT		storage	•	entea at	uning io	ou prep	——————————————————————————————————————		63	Wilder,		Adequate ventilation and lighting; designated	areas II			
47					Personal cleanliness Wiping cloths: properly used and stored						64	<del> </del>	ΠNI/A	Existing Equipment and Facilities				
49		N D OUT DN/A			shing fruits and vegetables						0-4			Administrative		<b>200</b> 553597		
i i	Proper Use of Utensils										3/46/4			Aummistrative	da di	Mr.		
50	50 ☐ JIN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored									65	OUT I	□Ŋ/A	901:3-4 OAC					
				Utensils handled							66	□ IN □ OUT I	□N/A	3701-21 OAC				
52																		
53	<u> </u>	N 🗖 OUT 🗖 N/A [	_  N/O	Slash-re	sistant, clotl		-		were water and		100					AND THE U.S.		
				Mark ">	(" in approp							ctive Actions in		n R=repeat violation		ja.		
lten	n No.	Code Section	Priori	ty Level	About the same of					C.F.F.A.S.F.			(19-2-2-2-2)		cos	R		
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Per	son i	n Charge	12	end.	M.	2	Laborator e para Principal	Marketon						Date: (1) ((23)				
Environmental Health Specialist  Licensor:																		
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