

Retail Food Report

Facility: BUFF'S GAMEDAY **Facility ID:** 2353
Owner: JASON BUFFINGTON
Street: 208 E MAIN ST
City/State: Solon, Iowa
Zip: 52333 **County:** Johnson
Phone: (319) 624-2080
Organization: Johnson County Public Health
 855 S Dubuque Street, Suite 113, Iowa City, IA, 52240

Program: 14269 - Food Service Establishment License
Insp. ID: 91622
Insp. Start Date: 10/28/2026 10:05 AM CDT
Insp. End Date: 10/28/2026 11:45 AM CDT
Insp. Reason: Routine
Follow Up On or After: 11/27/2026

FOODBORNE ILLNESS RISK FACTORS

IN = In compliance, OUT = Not in compliance, N/O = Not observed, N/A = Not applicable, (*) = Critical, COS = Corrected On Site

Number	Line Item	Response	Number	Line Item	Response
1	Person in charge present, demonstrates knowledge, and performs duties	IN	16	Food contact surfaces: cleaned and sanitized	IN
2	Certified Food Protection Manager	IN	17	Proper disposition of returned, previously served, reconditioned, and unsafe food	IN
3	Management, food employee and conditional employee knowledge, responsibilities and reporting	IN	18	Proper cooking time and temperatures	N/O
4	Proper use of exclusions and restrictions	IN	19	Proper reheating procedures of hot holding	N/O
5	Procedures for responding to vomiting and diarrheal events	OUT *	20	Proper cooling time and temperatures	N/O
6	Proper eating, tasting, drinking, or tobacco use	IN	21	Proper hot holding temperatures	N/O
7	No discharge from eyes, nose, and mouth	IN	22	Proper cold holding temperatures	IN
8	Hands clean and properly washed	IN	23	Proper date marking and disposition	IN
9	No bare hand contact with ready to eat foods	IN	24	Time as a public health control: procedures and records	N/A
10	Hand washing sinks properly supplied and accessible	IN	25	Consumer advisory provided for raw or undercooked foods	N/A
11	Foods obtained from an approved source	IN	26	Pasteurized foods used; prohibited foods not offered	N/A
12	Foods received at proper temperatures	N/O	27	Food additives: approved, properly stored, and used	N/A
13	Food in good condition, safe, and unadulterated	IN	28	Toxic substances properly identified, stored and used	IN
14	Required records available; shellstock tags, parasite destruction	N/A	29	Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan	N/A
15	Food separated and protected (Cross Contamination and Environmental)	IN			

GOOD RETAIL PRACTICES					
Number	Line Item	Response	Number	Line Item	Response
30	Pasteurized eggs used where required	N/A	44	Utensils, equipment, and linens: properly stored dried and handled	IN
31	Water and ice from approved source	IN			
32	Variance obtained for specialized processing methods	N/A	45	Single-use/single service articles: properly stored and used	IN
33	Proper cooling methods used; adequate equipment for temperature control	IN	46	Slash-resistant and cloth glove use	N/A
34	Plant food properly cooked for hot holding	IN	47	Food and non-food contact surfaces are cleanable, properly designed, constructed, and used	IN
35	Approved thawing methods	IN	48	Warewashing facilities: installed, maintained, and used; test strips	OUT
36	Thermometers provided and accurate	IN	49	Non-food contact surfaces clean	IN
37	Food properly labeled; original container	IN	50	Hot and Cold water available; adequate pressure	IN
38	Insects, rodents, and animals not present/outer openings protected	IN	51	Plumbing installed; proper backflow devices	IN
39	Contamination prevented during food preparation, storage and display	IN	52	Sewage and waste water properly disposed	IN
40	Personal cleanliness	IN	53	Toilet facilities; properly constructed, supplied, and cleaned	IN
41	Wiping cloths: properly used and stored	IN	54	Garbage and refuse properly disposed; facilities maintained	IN
42	Washing fruits and vegetables	IN	55	Physical facilities installed, maintained, and clean	IN
43	In use utensils: properly stored	IN	56	Adequate ventilation and lighting; designated areas used	IN
			57	Licensing; posting licenses and reports; smoking	OUT

OBSERVATIONS AND CORRECTIVE ACTIONS				
Item Number	Regulatory Code	Comment	Repeat Violation	Correct-By Date
5	2-501.11	Observation: Establishment cannot provide site specific plans for responding to vomit and diarrheal events.	No	11/6/2026
48	4-303.11	Observation: Sanitizer is not available in the kitchen while operating. Corrected by: Person in charge made quaternary sanitizer and it tested appropriately.	No	COS
57	Iowa Code Section 137F	Observation: The most recent inspection is not posted.	No	-

PUBLISHED COMMENTS
This is a Routine inspection.
A Physical recheck will occur on or after 11/6/26.

SIGNATURE PAGE			
Name	Title	Signature	Date
Tim James	None		10/28/2026
Jacob matzen	Person in Charge		10/28/2026