



# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Millers Tavern</b>	License number <b>1104</b>	Date <b>1.20.16</b>
Address <b>15 N. High St. Arcanum</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Tina Didier</b>	Inspection time (min)	Travel time (min)

**Comments:**

**Discussed to label a section in the walk-in cooler as personal use.**

**No violations at time of inspection.**

**Temperature Log**

Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature	Food item	Indicate state food is in (receiving, storage, preparation, cooling, holding, reheating, etc.)	Temperature
Chili	cooking	182°	hamburger	cooked	190°
green beans	COOKING	175°	Pizza sauce	cold holding	41°
Sliced lettuce	cold holding	38°	milk	cold holding	35°
Sliced tomatoes	cold holding	36°	mac salad	cold holding	35°
bean soup	cold hold	37°			
mashed potatoes	hot hold	160°			
gravy	hot hold	160°			
Inspected by <b>A. Regan</b>	R.S./SIT# <b>Kate 143130</b>	Licenser <b>Dan Ke Co #10</b>			
Received by <b>Tina Didier</b>	Title	Phone			