

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Miller's Tavern		Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number 1104	Date 12/11/17
Address 15 N. High St. Arcanum		Category/Descriptive C45		
License holder Tina Dider		Inspection time (min)	Travel time (min)	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"/> Prelicensing <input type="checkbox"/> Consultation <input type="checkbox"/> Other specify		Follow-up date (if required)		Sample date/result (if required)

3717-1 OAC Violation Checked

Management and Personnel

2.1	Employee health
2.2	Personal cleanliness
2.3	Hygienic practices
2.4	Supervision

4.4	Maintenance and operation
4.5	Cleaning of equipment and utensils
4.6	Sanitizing of equipment and utensils
4.7	Laundrying
4.8	Protection of clean items

Poisonous or Toxic Materials

7.0	Labeling and identification
7.1	Operational supplies and applications
7.2	Storage and display separation

Food

3.0	Safe, unadulterated and honestly presented
3.1	Sources, specifications and original containers
3.2	Protection from contamination after receiving
3.3	Destruction of organisms
3.4	Limitation of growth of organisms
3.5	Identity, presentation, on premises labeling
3.6	Discarding or reconditioning unsafe, adulterated
3.7	Special requirements for highly susceptible populations

Water, Plumbing, and Waste

5.0	Water
5.1	Plumbing system
5.2	Mobile water tanks
5.3	Sewage, other liquid waste and rainwater
5.4	Refuse, recyclables, and returnables

Special Requirements

8.0	Fresh juice production
8.1	Heat treatment dispensing freezers
8.2	Custom processing
8.3	Bulk water machine criteria
8.4	Acidified white rice preparation criteria
9.0	Facility layout and equipment specifications
20	Existing facilities and equipment

Equipment, Utensils, and Linens

4.0	Materials for construction and repair
4.1	Design and construction
4.2	Numbers and capacities
4.3	Location and installation

Physical Facilities

6.0	Materials for construction and repair
6.1	Design, construction, and installation
6.2	Numbers and capacities
6.3	Location and placement
6.4	Maintenance and operation

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

3.4G) Observed sliced ham with a discard date of 11/28 in 3 door refrigerator and cocktail sauce dated 11/22 and baked potatoes dated 11/30 in the walk in cooler. Discussed all TCS RTE foods shall be date marked for 7 days and consumed/discarded by the 7th Day. Critical. PIC voluntarily discarded items at time of inspection. Corrected

4.1KK) Observed crock pot and roaster being used to cook soups. Discussed food equipment that is acceptable for use in an FSO shall be approved by a recognized food equipment

Inspected by <i>Julia Schusterman</i>	R.S./SIT # 1104029	Licensors DCHD
Received by <i>Tina M Dider</i>	Title	Phone

State of Ohio
Continuation Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

12/1/17

Facility name Millers Tavern	Type of inspection Standard
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Violation(s)/Comment(s)

4. (KK cont.) testing agency. PIC stated she just recently purchased a commercial roaster but it is not currently at her facility. Prior to purchasing new equipment please send the specification sheet to the Health Department @ laura.schwieterman@darkecountyhealth.org.

Inspected by <i>Laura Schwieterman</i>	R.S./SIT # 164029	Licenser DCHD
Received by <i>Tina M. Didier</i>	Title	Phone

Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility Millers Tavern	License number 1104	Date 12/1/17
Address 15 N. High Street Arcanum	Category/Descriptive CLS	
License holder Tina Dider	Inspection time (min)	Travel time (min)

Comments:

V1) Observed sliced ham with a discard date of 1/28 in 3 door refrigerator and cocktail sauce dated 1/22 and baked potatoes dated 1/30 in the walk-in cooler. Discussed all TCS RTE foods shall be date marked for 7 days and consumed /discarded by the 7th day to limit growth.

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 soup	cooking	106°F	tomato sauce	cold hold	37°F
tomatoes	cold hold	39°F	sausage	cold hold	40°F
milk	cold hold	41°F	bean soup	cooking	142°F
cole slaw	cold hold	39°F			
sausage	cooling	116°F			
Chicken soup	cooking	202°F			
potatoes	cooking	201°F			
Inspected by <i>Alexander Schuller</i>	R.S./SIT# 164029	Licensors DCH/D			
Received by <i>Tina M Dider</i>	Title		Phone		