

**State of Ohio**  
**Standard Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <i>Millers Tavern</i>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <i>1104</i>	Date <i>12-21-16</i>
Address <i>N. Hight St. Arcanum</i>		Category/Descriptive <i>C45</i>	
License holder <i>Tina Dider</i>	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 <i>specify</i>		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)**

*(Note) Ceiling complete (renovations) looks great.*

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Inspected by <i>Megan Kelleu</i>	R.S./SIT # <i>143136</i>	Licensor <i>Darke Co HID</i>
Received By <i>Tina Dider</i>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <i>Millers Tavern</i>	License number <i>1104</i>	Date <i>12-21-16</i>
Address <i>N. High St. Arcanum</i>	Category/Descriptive <i>C45</i>	
License holder <i>Tina Dider</i>	Inspection time (min)	Travel time (min)

**Comments:**

*Discussed level 2 Training. Handouts given on storage order, cooling, thawing, and cooking temperatures.*

**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
<i>hamburger</i>	<i>cooking</i>	<i>140°F</i>	<i>tomato</i>	<i>cold hold</i>	<i>38°F</i>
<i>onion rings</i>	<i>cooking</i>	<i>200°F</i>	<i>corn</i>	<i>cooling</i>	<i>51°F</i>
<i>gravy</i>	<i>Hot Hold</i>	<i>173°F</i>	<i>mashed pot.</i>	<i>cooling</i>	<i>53°F</i>
<i>veg soup</i>	<i>Hot Hold</i>	<i>135°F</i>	<i>cole slaw</i>	<i>cold hold</i>	<i>37°F</i>
<i>chili</i>	<i>Hot Hold</i>	<i>147°F</i>	<i>mac salad</i>	<i>cold hold</i>	<i>38°F</i>
<i>potato salad</i>	<i>cold hold</i>	<i>37°F</i>			
<i>lettuce</i>	<i>cold hold</i>	<i>36°F</i>			
Inspected by <i>Megan Keller</i>	R.S./SIT# <i>143136</i>	Licensor <i>Darke Co HD</i>			
Received by <i>Tina M Dider</i>	Title	Phone			