

State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility Millers Tavern	Check one <input checked="" type="checkbox"/> PFO <input type="checkbox"/> RFE	License number 1104	Date 6-13-16
Address 15 N. High St. Arcanum		Category/Descriptive C45	
License holder Tina Didier	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

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

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

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

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

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

Poisonous or Toxic Materials

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

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

Administrative

901:3-4 OAC
3701-21 OAC

Violation(s)/Comment(s)

- Discussed new rule changes. Employee health policy and cleaning and disinfecting procedures given.

owner plans for remodel during fair. call 937-548-4196 x 206 for questions on approval.

Satisfactory at time of inspection.

Inspected by Megan Kaiser	R.S./SIT # 143136	Licensor Carke Co FID
Received by Tina Didier	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>6-13-16</i>
Address <i>15 N. High St. Arcanum</i>	Category/Descriptive <i>C4S</i>	
License holder <i>Tina Didier</i>	Inspection time (min)	Travel time (min)

Comments:

- Discussed crock pots shall not be used.
- Hoods cleaned yesterday.

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>chili</i>	<i>Cold Hold</i>	<i>35°F</i>	<i>gravy</i>	<i>Hot Hold</i>	<i>160°F</i>
<i>pot. soup</i>	<i>cold hold</i>	<i>33°F</i>	<i>milk</i>	<i>cold hold</i>	<i>36°F</i>
<i>mac salad</i>	<i>Cold Hold</i>	<i>36°F</i>	<i>hamburger</i>	<i>cold hold</i>	<i>38°F</i>
<i>diced tom.</i>	<i>cold hold</i>	<i>34°F</i>	<i>Sausage gravy</i>	<i>cold hold</i>	<i>37°F</i>
<i>slaw</i>	<i>cold hold</i>	<i>32°F</i>			
<i>pork</i>	<i>cooking</i>	<i>140°F</i>			
<i>corn</i>	<i>cooking</i>	<i>80°F</i>			
Inspected by <i>Megan Kaiser</i>	R.S./SIT# <i>143136</i>	Licenser <i>Darke CO +IP</i>			
Received by <i>Tina Didier</i>	Title	Phone			