

# State of Ohio Standard Inspection Report

Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of facility <b>Millers Tavern</b>	Check one <input checked="" type="checkbox"/> FSO <input type="checkbox"/> RFE	License number <b>1104</b>	Date <b>4/25/17</b>
Address <b>15 N High St Arcanum</b>		Category/Descriptive <b>C48</b>	
License holder <b>Tina Dider</b>	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	Laundering
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
<input checked="" type="checkbox"/> 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)**

4.1(K) Observed a household presto flat grill being used to prepare eggs. Discussed the food equipment that is acceptable for use in a food service operation shall be approved by a recognized food equipment testing agency.

Notes: Education given on food warmer.

Inspected by <b>Aurora Schusterman</b>	R.S./SIT # <b>164029</b>	Licensor <b>DCHD</b>
Received by <b>Tina M Dider</b>	Title	Phone

# Critical Control Point Inspection

Authority: Chapter 3717 Ohio Revised Code

Name of facility <b>Millers Tavern</b>	License number <b>1104</b>	Date <b>4/25/17</b>
Address <b>15 N. High St Arcanvum</b>	Category/Descriptive <b>C4S</b>	
License holder <b>Tina Dider</b>	Inspection time (min)	Travel time (min)

**Comments:**

- Household equipment (presto flat grill) shall not be used.

- Reviewed & discussed date marking. If products are not used within 24 hours all TCS RTE food items shall be date marked.

**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
mashed potatoes	cold hold	38°F	Ham	Cold hold	41°F
mac noodles	cooling	63°F	sausage	cold hold	40°F
bacon	cooking	123°F	hamburger	cold hold	39°F
lettuce	cold hold	43°F	diced ham	cold hold	38°F
Beef broth	cooking	151°F			
Tap pudding	cold hold	39°F			
tomatoes	cold hold	39°F			
Inspected by <b>Xanna Schusterman</b>	R.S./SIT# <b>164029</b>	Licensor <b>DCHD</b>			
Received by <b>Tina M Dider</b>	Title	Phone			