## Food Inspection Report

**State of Ohio**

**Food Inspection Report**

Authority: Chapters 3717 and 3715 Ohio Revised Code

<table>
<thead>
<tr>
<th>Name of facility</th>
<th>Check one</th>
<th>License Number</th>
<th>Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miller Network Innovations LLC</td>
<td>☑ FSO ☐ RFE</td>
<td>222</td>
<td>1/17/2020</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Address</th>
<th>City/Zip Code</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 W S. Broadway St.</td>
<td>Greenville, OH 45331</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>License holder</th>
<th>Inspection Time</th>
<th>Travel Time</th>
<th>Category/Descriptive</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miller Network Innovations</td>
<td>70 min</td>
<td>5 min</td>
<td>C35</td>
</tr>
</tbody>
</table>

### Type of Inspection (check all that apply)
- ☐ Standard
- ☑ Critical Control Point (FSO)
- ☐ Process Review (RFE)
- ☐ Variance Review
- ☐ Follow up
- ☐ Foodborne
- ☐ 30 Day
- ☐ Complaint
- ☐ Pre-licensing
- ☐ Consultation

### Compliance Status

#### Supervision

1. ☑ IN ☐ OUT ☐ N/A Person in charge present, demonstrates knowledge, and performs duties
2. ☑ IN ☐ OUT ☐ N/A Certified Food Protection Manager
3. ☑ IN ☐ OUT ☐ N/A Management, food employees and conditional employee; knowledge, responsibilities and reporting
4. ☑ IN ☐ OUT ☐ N/A Proper use of restriction and exclusion
5. ☑ IN ☐ OUT ☐ N/A Procedures for responding to vomiting and diarrheal events

#### Employee Health

6. ☑ IN ☐ OUT ☐ N/O Proper eating, tasting, drinking, or tobacco use
7. ☑ IN ☐ OUT ☐ N/O No discharge from eyes, nose, and mouth
8. ☑ IN ☐ OUT ☐ N/A Hands clean and properly washed
9. ☑ IN ☐ OUT ☐ N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed
10. ☑ IN ☐ OUT ☐ N/A Adequate handwashing facilities supplied & accessible

#### Approved Source

11. ☑ IN ☐ OUT ☐ N/A Food obtained from approved source
12. ☑ IN ☐ OUT ☐ N/A Food received at proper temperature
13. ☑ IN ☐ OUT ☐ N/A Food in good condition, safe, and unadulterated
14. ☑ IN ☐ OUT ☐ N/A Required records available: shellstock tags, parasite destruction

#### Protection from Contamination

15. ☑ IN ☐ OUT ☐ N/A Food separated and protected
16. ☑ IN ☐ OUT ☐ N/A Food-contact surfaces: cleaned and sanitized
17. ☑ IN ☐ OUT ☐ N/A Proper disposition of returned, previously served, reconditioned, and unsafe food

#### Time/Temperature Controlled for Safety Food (TCS food)

18. ☑ IN ☐ OUT ☐ N/A Proper cooking time and temperatures
19. ☑ IN ☐ OUT ☐ N/A Proper reheating procedures for hot holding
20. ☑ IN ☐ OUT ☐ N/A Proper cooling time and temperatures
21. ☑ IN ☐ OUT ☐ N/A Proper hot holding temperatures
22. ☑ IN ☐ OUT ☐ N/A Proper cold holding temperatures

### Compliance Status

#### Time/Temperature Controlled for Safety Food (TCS food)

23. ☑ IN ☐ OUT ☐ N/A Proper date marking and disposition
24. ☑ IN ☐ OUT ☐ N/O Time as a public health control: procedures & records

#### Consumer Advisory

25. ☑ IN ☐ OUT ☐ N/A Consumer advisory provided for raw or undercooked foods

#### Highly Susceptible Populations

26. ☑ IN ☐ OUT ☐ N/A Pasteurized foods used; prohibited foods not offered

#### Chemical

27. ☑ IN ☐ OUT ☐ N/A Food additives: approved and properly used
28. ☑ IN ☐ OUT ☐ N/A Toxic substances properly identified, stored, used

#### Conformance with Approved Procedures

29. ☑ IN ☐ OUT ☐ N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
30. ☑ IN ☐ OUT ☐ N/A Special Requirements: Fresh Juice Production
31. ☑ IN ☐ OUT ☐ N/A Special Requirements: Heat Treatment Dispensing Freezers
32. ☑ IN ☐ OUT ☐ N/A Special Requirements: Custom Processing
33. ☑ IN ☐ OUT ☐ N/A Special Requirements: Bulk Water Machine Criteria
34. ☑ IN ☐ OUT ☐ N/A Special Requirements: Acidified White Rice Preparation Criteria
35. ☑ IN ☐ OUT ☐ N/A Critical Control Point Inspection
36. ☑ IN ☐ OUT ☐ N/A Process Review
37. ☑ IN ☐ OUT ☐ N/A Variance

**Risk factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public health interventions** are control measures to prevent foodborne illness or injury.
# Food Inspection Report

**State of Ohio**

**Food Inspection Report**

**Authority:** Chapters 3717 and 3715 Ohio Revised Code

**Name of Facility:** Millers Network Innovations LLC  
**DBA:** The Don's Pizza  
**Type of Inspection:** Standard - C3S  
**Date:** 11/7/2020

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

### Safe Food and Water

<table>
<thead>
<tr>
<th>Item</th>
<th>Compliance Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>IN IN OUT N/O N/O</td>
<td>Pasteurized eggs used where required</td>
</tr>
<tr>
<td>39</td>
<td>IN IN OUT</td>
<td>Water and ice from approved source</td>
</tr>
</tbody>
</table>

### Temperature Control

<table>
<thead>
<tr>
<th>Item</th>
<th>Compliance Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>IN IN OUT N/O N/O</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
</tr>
<tr>
<td>41</td>
<td>IN IN OUT N/O N/O</td>
<td>Plant food properly cooked for hot holding</td>
</tr>
<tr>
<td>42</td>
<td>IN IN OUT N/O N/O</td>
<td>Approved thawing methods used</td>
</tr>
<tr>
<td>43</td>
<td>IN IN OUT N/O N/O</td>
<td>Thermometers provided and accurate</td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Item</th>
<th>Compliance Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>IN IN OUT</td>
<td>Food properly labeled; original container</td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item</th>
<th>Compliance Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>IN IN OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
</tr>
<tr>
<td>46</td>
<td>IN IN OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
<tr>
<td>47</td>
<td>IN IN OUT N/O N/O</td>
<td>Personal cleanliness</td>
</tr>
<tr>
<td>48</td>
<td>IN IN OUT N/O N/O</td>
<td>Wiping cloths: properly used and stored</td>
</tr>
<tr>
<td>49</td>
<td>IN IN OUT N/O N/O</td>
<td>Washing fruits and vegetables</td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item</th>
<th>Compliance Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>IN IN OUT N/O N/O</td>
<td>In-use utensils: properly stored</td>
</tr>
<tr>
<td>51</td>
<td>IN IN OUT N/O N/O</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>52</td>
<td>IN IN OUT N/O N/O</td>
<td>Single-use/single-service articles: properly stored, used</td>
</tr>
<tr>
<td>53</td>
<td>IN IN OUT N/O N/O</td>
<td>Slash-resistant and cloth glove use</td>
</tr>
</tbody>
</table>

## Observations and Corrective Actions

Mark *X* in appropriate box for COS and R: COS-corrected on site during inspection  
R-repase violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td><strong>Satisfactory at Time of Inspection.</strong></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>*** previous violation corrected. Cleanliness looks great! **</td>
</tr>
</tbody>
</table>

**Person In Charge:**  
**Sanitarian:**  
**Date:** 11/7/2020  
**Licensor:** DCHD

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**PRIORITY LEVEL:** C = CRITICAL  
**C = NON-CRITICAL**

**HEA 5302B Ohio Department of Health (6/18)**  
**AGR 1286 Ohio Department of Agriculture (6/18)**

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