State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

	N									
IN	lame of facility		Check one "S≮FSO □ RFE			License Number	License Number Date			
	ddress Mille	ers Tavern			□ RFE	1104		3/29/20		
^	NG A	1100- 51	City/State/Zip Code							
ŀ.	icanac baldan	HIGN 3.	Ay	<u>(</u> (anun	· / · · · · · · · · · · · · · · · · · ·	<u>2 5</u>	09		
-	icense holder . سسر	C 100	Inspect	spection Time Tr		Travel Time	C	ategory/Descriptive		
Ļ	111	a Dider		_)	20		C45		
	ype of Inspection (che ∫Standard ScCritical	ck all that apply) Control Point (FSO) □ Process Review (RFE) □ Varia	nco Povi	iow	. 🗆 Follow up	Follow up date (if requ	ired)	Water sample date/result (if required)		
1 '	Foodborne 🗀 30 Day	☐ Complaint ☐ Pre-licensing ☐ Consultation	ice itevi	ICVV	Li Pollow up			(ii required)		
		FOODDORNE ILLUFOO DIOX FAOTO								
٨	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS 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									
		Compliance Status	3111. JIN-11		compliance Ou					
		Supervision Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)						
1	IN DOUT D N/A	Person in charge present, demonstrates knowledge, ar	d		PAN □ OUT					
		performs duties	2	23	O/N	Proper date marking a	ınd disp	position		
2	DOUT [] N/A	Certified Food Protection Manager Employee Health	2	24	IN/A □ N/O	Time as a public health	contro	I: procedures & records		
3	DIN OUT N/A	Management, food employees and conditional employees	;;			Consumer Ad		· ·		
ļ		knowledge, responsibilities and reporting			J OUT □ OUT			for raw or undercooked foods		
5	MN DOUT N/A	Proper use of restriction and exclusion Procedures for responding to vomiting and diarrheal even			□N/A			-		
		Good Hyglenic Practices	.5	T	¹⊒KIN □ OUT	Highly Susceptible	•			
6	IN OUT NO	Proper eating, tasting, drinking, or tobacco use	20		□N/A	Pasteurized foods use	d; proh	libited foods not offered		
7	Din Out N/O	No discharge from eyes, nose, and mouth		T		Chemica	1			
8	DIN DOUTDNO	•	2	771	DIN DOUT	Food additives: approv	ed and	d properly used		
9	⊠ IN □ OUT □N/A □ N/O	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2		D¶N □ OUT □N/A	Toxic substances prope	rly ider	ntified, stored, used		
		property is a second				Conformance with Appro	ved P	rocedures		
10	SW OUT N/A	Adequate handwashing facilities supplied & accessible Approved Source	2	'al	□IN □OUT ☑N/A	Compliance with Redu	ced Ox	ygen Packaging, other		
11	¹⊠IN □ OUT	Food obtained from approved source			□ IN □ OUT	specialized processes,				
12	□IN □ OUT □N/A ➡N/O	Food received at proper temperature]3(□N/A □ N/O	Special Requirements:	ੌresh J	luice Production		
13		Food in good condition, safe, and unadulterated	3·		□IN □OUT ☑N/A □N/O	Special Requirements:	Heat Tı	eatment Dispensing Freezers		
14	□IN □ OUT	Required records available: shellstock tags, parasite		1	□IN □ OUT	Consider Dominion				
	DWA □ N/O	destruction Protection from Contamination	32	- -2	MN/A □ N/O	Special Requirements:	Juston	Processing		
15	ONA ONO	Food separated and protected	33		□ IN □ OUT □ N/A □ N/O	Special Requirements: I	3ulk W	ater Machine Criteria		
16	☐ IN ☐ OUT	Food-contact surfaces: cleaned and sanitized	34		□IN □OUT ■1N/A □N/O	Special Requirements:	\cidifie	d White Rice Preparation		
17	DIN OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food	35	51	ÐÚN □ OUT □N/A	Critical Control Point Ins	pection	1		
	Time/Tempe	rature Controlled for Safety Food (TCS food)		T	JIN 🗆 OUT	—				
18	DN/A □ OUT	Proper cooking time and temperatures	36) E	N/A	Process Review				
19	ĎÍN □ OUT □N/A □ N/O	Proper reheating procedures for hot holding	37		IN □ OUT ZINA	Variance				
20	DI√N □ OUT □N/A □ N/O	Proper cooling time and temperatures	_ R	Risk factors are food preparation practices and employee behaviors						
21	DÍN □ OUT □N/A □ N/O	Proper hot holding temperatures	th fo	that are identified as the most significant contributing factors to foodborne illness. Public health interventions are control measures to prevent foodborne illness or injury.						
22	MIN OUT ON/A	Proper cold holding temperatures	P							

State of Ohio

Food Inspection Report

		<u>-</u>		Authority: Chapters 3717 and	37°	15 Ohio Revise				
Name	of Facility Miller	<u> </u>	Ta	vern			Type of Inspection SHOW COLO 100	Date S/20	 1/z	 ~
Mark	Good Reta	il Practi pliance s	ces are status (II	GOOD RETAIL preventative measures to control the intro N, OUT, N/O, N/A) for each numbered item: IN Indianal Water	ductio	on of pathogens,	chemicals, and physical object to in compliance N/O=not obsection of Vend	ts into foods.	applic	cable
38	IN □ OUT □N//	A 🔲 N/O	Pasteu	rized eggs used where required	54	I D IN D OUT	Food and nonfood-contact s designed, constructed, and u	urfaces cleana	able, pr	operly
39 □	JIN □OUT □N//	er in Commission was	- 10 Aug 11 - 12 1 1 1 1	and ice from approved source	55		Wording facilities in the		d. used	: test
		Foo	1,09.00	perature Control			strips			
40] IN 🗖 OUT 🗖 N/A	N/O	for tem	cooling methods used; adequate equipment perature control	56	IN □ OUT	Nonfood-contact surfaces cl	ean		
41] IN 🗆 OUT 🗖 N/A	. □ N/O	Plant fo	ood properly cooked for hot holding	57		N/A Hot and cold water available	e; adequate pr	essure	<u>Führhö</u>
42 IN OUT N/A N/O			Approv	ed thawing methods used	58	□ IN □OUT	Plumbing installed; proper backflow devi		es	
43			Thermo	ometers provided and accurate		□N/A □ N/O				
			Food Id	dentification	59		N/A Sewage and waste water prop	erly disposed		
44] IN 🗆 OUT		Food p	roperly labeled; original container	60		N/A Toilet facilities: properly constr	ucted, supplied	, clean	ed
		Prevent	ion of F	ood Contamination	61		N/A Garbage/refuse properly dispos	sed; facilities m	aintain	əd
45			opening	, rodents, and animals not present/outer us protected ination prevented during food preparation.	62	□ IN □ OUT □N/A □ N/O	Physical facilities installed, ma outdoor dining areas	intained, and c	lean; do	gs in
46				& display	63	☐ IN ☐ OUT	Adequate ventilation and lighting; designated			used
	- Totelal oldarinicas			cloths: properly used and stored	64			_		
49 🗆	I IN OUT ON/A	□ N/O	Washin	g fruits and vegetables	And S		A Mary Track State of the Company of	o Santant Labor		ara a
		P	roper U	se of Utensils			Administrative			
50 🗆	☐ IN ☐ OUT ☐ N/A ☐ N/O In-use utensils: properly stored				65		I/A 901:3-4 OAC			
51 🗆	☐ IN ☐ OUT ☐N/A Utensils, equipment and linens: properly stored, dried, handled			66		I/A 3701-21 OAC	_			
	□ IN □ OUT □N/A Single-use/single-service articles: properly stored, used									
53 □	IN □ OUT □N/A	⊔ N/O]	Slash-re	esistant, cloth, and latex glove use	d selvani					
item No	1 1 7-4	Priorit	Mark "X y Level						cos	R
10	14.5 A			Observed ice build	<u>d (</u>	D in 6	whn treeze	15,		
				DISCUSSED PIC SV	\mathcal{M}	old run	a detrost	10		
	_		- m	order to keep)	tace (ONTCICT SUITE	aces_		
		-		alean.						
				Cranical Co		1001	7			
				Critical co) Å /	TYCH	POINT:			
16	4.54			Protection from contamination VII						
				observed ice		ald up	in latin	mile and beautiful		
				Freezers. Disson	J. (el PIC	should run	α		
	-			defrest in orde	ſ	to hee	ed real co	MICH		
	-			situal closes	١			;		
	-		_	· .				-		
Person	in Charge		-				Date:			
			7 (i	Didice			Date. 5-2	9-71	j	

Licensor:

PRIORITY LEVEL: C = CRITICAL NC = NON-CRITICAL

Page $\frac{2}{3}$ of $\frac{3}{3}$

Sanitarian

State of Ohio Continuation Report Authority: Chapters 3717 and 3715 Ohio Revised Code

Name of Facility Millers Talern	Type of Inspection Date Stanklacia (1) 5/29/20
Observations and Corrective Mark "X" in appropriate box for COS and R: COS=corrected	on-site during inspection, R≐repeat violation
Item No. Code Section Priority Level Comment A DEFI	COS R
- Contraction of the contraction	
+acilly (0	THE OF THE OF
H thank of	CI FC QUETIN 00
185 5400	and oction
103 311173	00
1 00119 +10	a alan VP
00 00 000	7
PLECON	
Hara Marca	
HAME SAULY	(. 1 4 - 11) 0 0
	0 0
Person in Charge: Hna Wille	Date: 5-29-20
Sanitarian:	Licensor:

Page $\frac{3}{2}$ of $\frac{3}{2}$