

Establishment Name	Insp. Type	Insp. Date	Fail?	Rule Cited	Description of Violation	Severity
MILLER SCHOOL	REGULAR	2018-09-28	No	3-501.19.(A)	No written procedures maintained or available at the facility for food to be held with time as the only control.	C
				4-301.11	Insufficient hot holding and/or cold holding equipment.	N
				4-101.11.(D)	Utensils or equipment food contact surfaces not smooth / easily cleanable.	N
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
MILLER SCHOOL	REGULAR	2019-10-08	No	3-306.11	Food on display not protected by packaging, service line, food guards, or display cases.	C
				4-101.19	Nonfood contact surfaces of equipment that requires frequent cleaning not constructed of a corrosion-resistant, nonabsorbent, and smooth material.	N
MILLER SCHOOL	REGULAR	2021-04-13	No	6-501.11	The physical facilities are in disrepair.	N
MILLER SCHOOL	REGULAR	2022-06-09	No	3-305.11	Food not protected from contamination during storage.	N
				6-201.11	Floors, walls, and ceilings are not smooth and easily cleanable.	N
				6-501.12	The physical facilities are not clean.	N
MILLER SCHOOL	REGULAR	2023-01-27	No	5-205.15	Plumbing system not properly maintained in good repair.	C