

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT Clinton County Health Dept. 1234 Rossville Ave. Frankfort, IN 46041 Phone: (765)659-6385 Fax: (765)656-2014		Release Date 9/11/2026		Date 9/1/26 Time In <i>10:00</i> Time Out <i>12:00</i>
		No. of Risk Factor/Intervention Violations 0		
		No. of Repeat Risk Factor/Intervention Violations 0		
Establishment Aldi #21	Address 2465 E Wabash St	City/State Frankfort, IN	Zip Code 46041	Telephone 765-656-5007
License/Permit #	Permit Holder Aldi (Indiana) L.P.	Purpose of Inspection Routine	Est. Type Grocery	Risk Category 1

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Circle 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			Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation	
Compliance Status	Description	COS	R	
Supervision				
1 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Person in charge present, demonstrates knowledge, and performs duties			
2 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Certified Food Protection Manager			
Employee Health				
3 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting			
4 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper use of restriction and exclusion			
5 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Procedures for responding to vomiting and diarrheal events			
Good Hygienic Practices				
6 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper eating, tasting, drinking, or tobacco products use			
7 ☒ IN ☐ OUT ☐ N/A ☐ N/O	No discharge from eyes, nose, and mouth			
Preventing Contamination by Hands				
8 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Hands clean & properly washed			
9 ☒ IN ☐ OUT ☐ N/A ☐ N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			
10 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Adequate handwashing sinks properly supplied and accessible			
Approved Source				
11 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Food obtained from approved source			
12 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Food received at proper temperature			
13 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Food in good condition, safe, & unadulterated			
14 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Required records available: molluscan shellfish identification, parasite destruction			
Protection from Contamination				
15 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Food separated and protected			
16 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Food-contact surfaces; cleaned & sanitized			

GOOD RETAIL PRACTICES				
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R			COS=corrected on-site during inspection R=repeat violation	
Compliance Status	Description	COS	R	
Safe Food and Water				
30 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Pasteurized eggs used where required			
31 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Water & ice from approved source			
32 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Variance obtained for specialized processing methods			
Food Temperature Control				
33 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Proper cooling methods used; adequate equipment for temperature control			
34 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Plant food properly cooked for hot holding			
35 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Approved thawing methods used			
36 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Thermometers provided & accurate			
Food Identification				
37 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Food properly labeled; original container			
Prevention of Food Contamination				
38 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Insects, rodents, & animals not present			
39 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Contamination prevented during food preparation, storage & display			
40 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Personal cleanliness			
41 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Wiping cloths: properly used & stored			
42 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Washing fruits & vegetables			

Compliance Status	Description	COS	R	
Proper Use of Utensils				
43 ☒ IN ☐ OUT ☐ N/A ☐ N/O	In-use utensils: properly stored			
44 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Utensils, equipment & linens: properly stored, dried, & handled			
45 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Single-use/single-service articles: properly stored & used			
46 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Gloves used properly			
Utensils, Equipment and Vending				
47 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Warewashing facilities: installed, maintained, & used; test strips			
49 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Non-food contact surfaces clean			
Physical Facilities				
50 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Hot & cold water available; adequate pressure			
51 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Plumbing installed; proper backflow devices			
52 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Sewage & wastewater properly disposed			
53 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Toilet facilities: properly constructed, supplied, & cleaned			
54 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Garbage & refuse properly disposed; facilities maintained			
55 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Physical facilities installed, maintained, & clean			
56 ☒ IN ☐ OUT ☐ N/A ☐ N/O	Adequate ventilation & lighting; designated areas used			

Person In Charge (Signature) <i>[Signature]</i>		Date:	
Inspector (Signature) <i>[Signature]</i>		Follow-up: YES NO (Circle one) Follow-up Date:	

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Establishment		Address		City/State		Zip Code		Telephone							
Aldi #21															
OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT															
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Compliance Status				COS		R		Compliance Status		COS		R			
57 IN OUT N/A N/O Outdoor Food Operation								58 IN OUT N/A N/O Mobile Retail Food Establishment							
TEMPERATURE OBSERVATIONS															
Item/Location			Temp		Item/Location			Temp		Item/Location			Temp		
BOLOGNA			39°		SOUTH WALK SALMON FILLETS			32°		SOUTH WALK EGGS			32°		
HAM			38°		SPRING PORK RIBS			38.5°		MILK			32°		
sliced cheese			36°		PORK LOIN			36°		UGGEST			32°		
block cheese			38°		SIRLOIN STEAK			34°		WHIPPING CREAM			32°		
prosciutto			38°		LAMB chops			36°		cottage cheese			32°		
spinach dip			39°		chicken thighs			36°		SOUL CREAM			37.5°		
white chicken			33°					30°		SMOKED SAUSAGE			38.5°		
OBSERVATIONS AND CORRECTIVE ACTIONS															
Item Number		Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.										Complete by Date:			
		WASH SIDE COOLER													
		potato salad -										39°			
		salad mix - 34°										italian style wrap		39°	
		shredded lettuce - 41°										MACADONI SALAD		36°	
		cantalope-diced - 40°										pepperoni pizza		36°	
		tortellini pasta - 38°										BURNT PORK ENDS		40°	
freezers		smashed potatoes - -2.5°										LO MEIN DINNER - 2.0°			
		FLAT BREADS - 0°										Latter Mac & Cheese - .5°			
		PIZZA - -10°										Cordon Bleu Chicken - 0°			
		chicken fries - .5°													
No violations noted @ time of inspection All in compliance															
Person In Charge (Signature)												Date:			
Inspector (Signature) <i>Loren L. Warm & HS</i>												Date: 9/1/2022			

