

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 9/19/2026		Date 9/9/26 Time In 10:15 Am Time Out	
		No. of Risk Factor/Intervention Violations 0			
		No. of Repeat Risk Factor/Intervention Violations 0			
Establishment Bauer Family Resources - Head Start		Address 2120 S State Road 39		City/State Frankfort, IN	
License/Permit #		Permit Holder Bauer Family Resources, Inc		Zip Code 46041	
		Purpose of Inspection Routine		Est. Type Gas Mkt	
				Risk Category 4	
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			Compliance Status		
Supervision			Time/Temperature Control for Safety		
1	IN OUT N/A N/O	Person in charge present, demonstrates knowledge, and performs duties	17	IN OUT N/A N/O	Proper disposition of returned, previously served, reconditioned & unsafe food
2	IN OUT N/A N/O	Certified Food Protection Manager	Consumer Advisory		
Employee Health			Highly Susceptible Populations		
3	IN OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting	18	IN OUT N/A N/O	Proper cooking time & temperatures
4	IN OUT N/A N/O	Proper use of restriction and exclusion	19	IN OUT N/A N/O	Proper reheating procedures for hot holding
5	IN OUT N/A N/O	Procedures for responding to vomiting and diarrheal events	20	IN OUT N/A N/O	Proper cooling time and temperature
Good Hygienic Practices			21	IN OUT N/A N/O	Proper hot holding temperatures
6	IN OUT N/A N/O	Proper eating, tasting, drinking, or tobacco products use	22	IN OUT N/A N/O	Proper cold holding temperatures
7	IN OUT N/A N/O	No discharge from eyes, nose, and mouth	23	IN OUT N/A N/O	Proper date marking and disposition
Preventing Contamination by Hands			24	IN OUT N/A N/O	Time as a Public Health Control; procedures & records
8	IN OUT N/A N/O	Hands clean & properly washed	Conformance with Approved Procedures		
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	25	IN OUT N/A N/O	Consumer advisory provided for raw/undercooked food
10	IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible	Food/Color Additives and Toxic Substances		
Approved Source			26	IN OUT N/A N/O	Pasteurized foods used; prohibited foods not offered
11	IN OUT N/A N/O	Food obtained from approved source	Food/Color Additives and Toxic Substances		
12	IN OUT N/A N/O	Food received at proper temperature	27	IN OUT N/A N/O	Food additives: approved & properly used
13	IN OUT N/A N/O	Food in good condition, safe, & unadulterated	28	IN OUT N/A N/O	Toxic substances properly identified, stored, & used
14	IN OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction	Conformance with Approved Procedures		
Protection from Contamination			29	IN OUT N/A N/O	Compliance with variance/specialized process/HACCP
15	IN OUT N/A N/O	Food separated and protected	Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.		
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			Compliance Status		
Safe Food and Water			Proper Use of Utensils		
30		Pasteurized eggs used where required	43		In-use utensils: properly stored
31		Water & ice from approved source	44		Utensils, equipment & linens: properly stored, dried, & handled
32		Variance obtained for specialized processing methods	45		Single-use/single-service articles: properly stored & used
Food Temperature Control			46		Gloves used properly
33		Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending		
34		Plant food properly cooked for hot holding	47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used
35		Approved thawing methods used	48		Warewashing facilities: installed, maintained, & used; test strips
36		Thermometers provided & accurate	49		Non-food contact surfaces clean
Food Identification			Physical Facilities		
37		Food properly labeled; original container	50		Hot & cold water available; adequate pressure
Prevention of Food Contamination			51		Plumbing installed; proper backflow devices
38		Insects, rodents, & animals not present	52		Sewage & wastewater properly disposed
39		Contamination prevented during food preparation, storage & display	53		Toilet facilities: properly constructed, supplied, & cleaned
40		Personal cleanliness	54		Garbage & refuse properly disposed; facilities maintained
41		Wiping cloths: properly used & stored	55		Physical facilities installed, maintained, & clean
42		Washing fruits & vegetables	56		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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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:
Published Comment				
Person In Charge Name		Person In Charge (Signature)		Date
Inspector Name		Inspector (Signature)		Date
Rodney P. Wann, EHS		Rodney P. Wann, EHS		9/9/2022