

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 8/28/2026		Date 8/18/26	
		No. of Risk Factor/Intervention Violations 0		Time In 11:55 AM	
		No. of Repeat Risk Factor/Intervention Violations 0		Time Out	
Establishment	Address	City/State	Zip Code	Telephone	
Blue Ridge Primary School	1910 S. Jackson Street	Frankfort, IN	46041	765-659-3822	
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category	
	Comm. Schools of Frankfort	Routine	School	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					
1	IN OUT N/A N/O	Person in charge present, demonstrates knowledge, and performs duties		17	IN OUT N/A N/O
2	IN OUT N/A N/O	Certified Food Protection Manager		Time/Temperature Control for Safety	
Employee Health					
3	IN OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		18	IN OUT N/A N/O
4	IN OUT N/A N/O	Proper use of restriction and exclusion		19	IN OUT N/A N/O
5	IN OUT N/A N/O	Procedures for responding to vomiting and diarrheal events		20	IN OUT N/A N/O
Good Hygienic Practices					
6	IN OUT N/A N/O	Proper eating, tasting, drinking, or tobacco products use		21	IN OUT N/A N/O
7	IN OUT N/A N/O	No discharge from eyes, nose, and mouth		22	IN OUT N/A N/O
Preventing Contamination by Hands					
8	IN OUT N/A N/O	Hands clean & properly washed		23	IN OUT N/A N/O
9	IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		24	IN OUT N/A N/O
10	IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible		Consumer Advisory	
Approved Source					
11	IN OUT N/A N/O	Food obtained from approved source		25	IN OUT N/A N/O
12	IN OUT N/A N/O	Food received at proper temperature		Highly Susceptible Populations	
13	IN OUT N/A N/O	Food in good condition, safe, & unadulterated		26	IN OUT N/A N/O
14	IN OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction		Food/Color Additives and Toxic Substances	
Protection from Contamination					
15	IN OUT N/A N/O	Food separated and protected		27	IN OUT N/A N/O
16	IN OUT N/A N/O	Food-contact surfaces; cleaned & sanitized		28	IN OUT N/A N/O
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					
30		Pasteurized eggs used where required		Proper Use of Utensils	
31		Water & ice from approved source		43	
32		Variance obtained for specialized processing methods		44	
Food Temperature Control					
33		Proper cooling methods used; adequate equipment for temperature control		45	
34		Plant food properly cooked for hot holding		46	
35		Approved thawing methods used		Utensils, Equipment and Vending	
36		Thermometers provided & accurate		47	
Food Identification					
37		Food properly labeled; original container		48	
Prevention of Food Contamination					
38		Insects, rodents, & animals not present		49	
39		Contamination prevented during food preparation, storage & display		Physical Facilities	
40		Personal cleanliness		50	
41		Wiping cloths: properly used & stored		51	
42		Washing fruits & vegetables		52	
				53	
				54	
				55	
				56	

Person In Charge (Signature) <i>Elise Goode</i>	Date:
Inspector (Signature) <i>Kelley P. Nam, EHS</i>	Follow-up: YES ☒ NO ☐ (Circle one) Follow-up Date:

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