

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 9/5/2026		Date 8/26/26	
		No. of Risk Factor/Intervention Violations 0		Time In 10:45 AM	
		No. of Repeat Risk Factor/Intervention Violations 0		Time Out	
Establishment Clinton Central Elementary		Address 725 SR IN-29		City/State Michigantown, IN	
License/Permit #		Permit Holder		Zip Code 46057	
Purpose of Inspection Routine		Est. Type School		Telephone 765-249-2244	
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, conditioned & unsafe food
2	IN OUT N/A N/O	Certified Food Protection Manager			
Employee Health			Consumer Advisory		
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			Highly Susceptible Populations		
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			Food/Color Additives and Toxic Substances		
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			Conformance with Approved Procedures		
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			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.		
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			Compliance Status		
Safe Food and Water			Proper Use of Utensils		
30	IN OUT N/A N/O	Pasteurized eggs used where required	43	IN OUT N/A N/O	In-use utensils: properly stored
31	IN OUT N/A N/O	Water & ice from approved source	44	IN OUT N/A N/O	Utensils, equipment & linens: properly stored, dried, & handled
32	IN OUT N/A N/O	Variance obtained for specialized processing methods	45	IN OUT N/A N/O	Single-use/single-service articles: properly stored & used
Food Temperature Control			46	IN OUT N/A N/O	Gloves used properly
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	Utensils, Equipment and Vending		
35	IN OUT N/A N/O	Approved thawing methods used	47	IN OUT N/A N/O	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
36	IN OUT N/A N/O	Thermometers provided & accurate	48	IN OUT N/A N/O	Warewashing facilities: installed, maintained, & used; test strips
Food Identification			49	IN OUT N/A N/O	Non-food contact surfaces clean
37	IN OUT N/A N/O	Food properly labeled; original container			
Prevention of Food Contamination			Physical Facilities		
38	IN OUT N/A N/O	Insects, rodents, & animals not present	50	IN OUT N/A N/O	Hot & cold water available; adequate pressure
39	IN OUT N/A N/O	Contamination prevented during food preparation, storage & display	51	IN OUT N/A N/O	Plumbing installed; proper backflow devices
40	IN OUT N/A N/O	Personal cleanliness	52	IN OUT N/A N/O	Sewage & wastewater properly disposed
41	IN OUT N/A N/O	Wiping cloths: properly used & stored	53	IN OUT N/A N/O	Toilet facilities: properly constructed, supplied, & cleaned
42	IN OUT N/A N/O	Washing fruits & vegetables	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: 8-26-26
Inspector (Signature) <i>[Signature]</i>		Follow-up: YES NO (Circle one) Follow-up Date:

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Establishment Clinton Central Elementary		Address			City/State		Zip Code		Telephone		
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				[Handwritten Signature]					8/26/2026		