

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		9/13/2026		Date		9/3/26	
		No. of Risk Factor/Intervention Violations		0		Time In		12:30 pm	
		No. of Repeat Risk Factor/Intervention Violations		0		Time Out			
Establishment		Address		City/State		Zip Code		Telephone	
Colfax Pizza King		101 N. Oakland St		Colfax, IN		46035		765-324-2168	
License/Permit #		Permit Holder		Purpose of Inspection		Est. Type		Risk Category	
		Sarah Jones		Routine		RFE		2	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS									
Circle designated compliance status (IN, OUT, N/A, 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/A	17	IN	OUT	N/A	N/A
Person in charge present, demonstrates knowledge, and performs duties					Proper disposition of returned, previously served, reconditioned & unsafe food				
2	IN	OUT	N/A	N/A	Employee Health				
Certified Food Protection Manager					18	IN	OUT	N/A	N/A
Good Hygienic Practices					Proper cooking time & temperatures				
3	IN	OUT	N/A	N/A	19	IN	OUT	N/A	N/A
Management, food employee and conditional employee; knowledge, responsibilities and reporting					Proper reheating procedures for hot holding				
4	IN	OUT	N/A	N/A	20	IN	OUT	N/A	N/A
Proper use of restriction and exclusion					Proper cooling time and temperature				
5	IN	OUT	N/A	N/A	21	IN	OUT	N/A	N/A
Procedures for responding to vomiting and diarrheal events					Proper hot holding temperatures				
Preventing Contamination by Hands					22	IN	OUT	N/A	N/A
6	IN	OUT	N/A	N/A	Proper cold holding temperatures				
Proper eating, tasting, drinking, or tobacco products use					23	IN	OUT	N/A	N/A
7	IN	OUT	N/A	N/A	Proper date marking and disposition				
No discharge from eyes, nose, and mouth					24	IN	OUT	N/A	N/A
Approved Source					Time as a Public Health Control; procedures & records				
11	IN	OUT	N/A	N/A	Consumer Advisory				
Food obtained from approved source					25	IN	OUT	N/A	N/A
12	IN	OUT	N/A	N/A	Consumer advisory provided for raw/undercooked food				
Food received at proper temperature					Highly Susceptible Populations				
13	IN	OUT	N/A	N/A	26	IN	OUT	N/A	N/A
Food in good condition, safe, & unadulterated					Pasteurized foods used; prohibited foods not offered				
14	IN	OUT	N/A	N/A	Food/Color Additives and Toxic Substances				
Required records available: molluscan shellfish identification, parasite destruction					27	IN	OUT	N/A	N/A
Protection from Contamination					Food additives: approved & properly used				
15	IN	OUT	N/A	N/A	28	IN	OUT	N/A	N/A
Food separated and protected					Toxic substances properly identified, stored, & used				
16	IN	OUT	N/A	N/A	Conformance with Approved Procedures				
Food-contact surfaces; cleaned & sanitized					29	IN	OUT	N/A	N/A
					Compliance with variance/specialized process/HACCP				

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					43				
Pasteurized eggs used where required					In-use utensils: properly stored				
31					44				
Water & ice from approved source					Utensils, equipment & linens: properly stored, dried, & handled				
32					45				
Variance obtained for specialized processing methods					Single-use/single-service articles: properly stored & used				
Food Temperature Control					46				
33					Gloves used properly				
Proper cooling methods used; adequate equipment for temperature control					Utensils, Equipment and Vending				
34					47				
Plant food properly cooked for hot holding					Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
35					48				
Approved thawing methods used					Warewashing facilities: installed, maintained, & used; test strips				
36					49				
Thermometers provided & accurate					Non-food contact surfaces clean				
Food Identification					Physical Facilities				
37					50				
Food properly labeled; original container					Hot & cold water available; adequate pressure				
Prevention of Food Contamination					51				
38					Plumbing installed; proper backflow devices				
Insects, rodents, & animals not present					52				
39					Sewage & wastewater properly disposed				
Contamination prevented during food preparation, storage & display					53				
40					Toilet facilities: properly constructed, supplied, & cleaned				
Personal cleanliness					54				
41					Garbage & refuse properly disposed; facilities maintained				
Wiping cloths: properly used & stored					55				
42					Physical facilities installed, maintained, & clean				
Washing fruits & vegetables					56				
					Adequate ventilation & lighting; designated areas used				

Person In Charge (Signature)		Date:	
Inspector (Signature)		Follow-up: YES (NO) (Circle one) Follow-up Date:	

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Clinton County Health Dept.
1234 Rossville Ave.
Frankfort, IN 46041
Phone: (765)659-6385 Fax: (765)656-2014

License/Permit #

Date 9/3/26

Establishment

Address

City/State

Zip Code

Telephone

Colfax Pizza King

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

Circle designated compliance status (IN, OUT, N/A) for each numbered item
IN=in compliance OUT=not in compliance 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

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
HAMBURGERS	175°	MAKE UP TABLE		SAUSAGE COOKED	37°
HOT DOGS	145°	cheese	37°	SAUSAGE COOKED	38°
PULLED PORK	149°	SHRED MUSHROOMS	40°	lettuce salad	37°
CHICKEN DICE	151°	POCK IN COLEAS		UNDER STORAGE	
diced tomatoes	30°	cottage cheese	32°	cheese	37°
BOILED EGGS	46°	LUNCH MEAT	30°		
Diced cucumbers	34°	PINEAPPLE DICED	32°		

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:

NO VIOLATIONS NOTED @ TIME OF INSPECTION

All in compliance

Person In Charge (Signature)

Date:

Inspector (Signature)

Adney P. Wam, EPHS

Date:

9/3/2026

[illegible]