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RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT
Clinton County Health Dept.
1234 Rossville Ave.
Frankfort, IN 46041

10 days	Release Date	Date 10/27/2025
No. of Risk Factor/Intervention Violations	0	Time In 10:30 AM
No. of Repeat Risk Factor/Intervention Violations		Time Out 11:00 AM

Establishment	Address	City/State	Zip Code	Telephone
BUILDING PRODUCTS	38X SR 28W	FRANKFORT, IN	46041	448-4035
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
	AVI Foodsystems	ROUTINE	MICRO MARKET	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		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		COS	R
Safe Food and Water			
30		Pasteurized eggs used where required	
31		Water & ice from approved source	
32		Variance obtained for specialized processing methods	
Food Temperature Control			
33		Proper cooling methods used; adequate equipment for temperature control	
34		Plant food properly cooked for hot holding	
35		Approved thawing methods used	
36		Thermometers provided & accurate	
Food Identification			
37		Food properly labeled; original container	
Prevention of Food Contamination			
38		Insects, rodents, & animals not present	
39		Contamination prevented during food preparation, storage & display	
40		Personal cleanliness	
41		Wiping cloths: properly used & stored	
42		Washing fruits & vegetables	
Person in Charge (Signature)			
Inspector (Signature)			
Follow-up: YES NO (Circle one) Follow-up Date: 10-27-25			

Person In Charge (Signature)

Date:

Inspector (Signature)

Date:

