

**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**

Clinton County Health Dept.
1234 Rossville Ave.
Frankfort, IN 46041

Dec 29th
Release Date

Date 12/18/2015
Time In 1:30 PM
Time Out 2:30 PM

No. of Risk Factor/Intervention Violations ϕ

No. of Repeat Risk Factor/Intervention Violations

Establishment #23076 <i>Dollar General</i>	Address <i>348 W. Main St.</i>	City/State <i>Rossville, IN</i>	Zip Code <i>46065</i>	Telephone <i>765 230-3945</i>
License/Permit #	Permit Holder <i>Dolgencord, LLC</i>	Purpose of Inspection <i>Routine</i>	Est. Type <i>Market</i>	Risk Category <i>I</i>

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				
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				

Compliance Status				
17	IN	OUT	N/A	N/O
Proper disposition of returned, previously served, reconditioned & unsafe food				
Time/Temperature Control for Safety				
18	IN	OUT	N/A	N/O
Proper cooking time & temperatures				
19	IN	OUT	N/A	N/O
Proper reheating procedures for hot holding				
20	IN	OUT	N/A	N/O
Proper cooling time and temperature				
21	IN	OUT	N/A	N/O
Proper hot holding temperatures				
22	IN	OUT	N/A	N/O
Proper cold holding temperatures				
23	IN	OUT	N/A	N/O
Proper date marking and disposition				
24	IN	OUT	N/A	N/O
Time as a Public Health Control; procedures & records				
Consumer Advisory				
25	IN	OUT	N/A	N/O
Consumer advisory provided for raw/undercooked food				
Highly Susceptible Populations				
26	IN	OUT	N/A	N/O
Pasteurized foods used; prohibited foods not offered				
Food/Color Additives and Toxic Substances				
27	IN	OUT	N/A	N/O
Food additives: approved & properly used				
28	IN	OUT	N/A	N/O
Toxic substances properly identified, stored, & used				
Conformance with Approved Procedures				
29	IN	OUT	N/A	N/O
Compliance with variance/specialized process/HACCP				

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.

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				
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				

Compliance Status				
Proper Use of Utensils				
43				
In-use utensils: properly stored				
44				
Utensils, equipment & linens: properly stored, dried, & handled				
45				
Single-use/single-service articles: properly stored & used				
46				
Gloves used properly				
Utensils, Equipment and Vending				
47				
Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
48				
Warewashing facilities: installed, maintained, & used; test strips				
49				
Non-food contact surfaces clean				
Physical Facilities				
50				
Hot & cold water available; adequate pressure				
51				
Plumbing installed; proper backflow devices				
52				
Sewage & wastewater properly disposed				
53				
Toilet facilities: properly constructed, supplied, & cleaned				
54				
Garbage & refuse properly disposed; facilities maintained				
55				
Physical facilities installed, maintained, & clean				
56				
Adequate ventilation & lighting; designated areas used				

Person In Charge (Signature) *Sammye Smith*
Inspector (Signature) *Rodney P. Mann, EPHS*

Date: 12/18/25

Follow-up: YES NO (Circle one) Follow-up Date:

