

RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT

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

10 days
Release Date

No. of Risk Factor/Intervention Violations \emptyset

No. of Repeat Risk Factor/Intervention Violations \emptyset

Date 10/8/2015

Time In 12:38 PM

Time Out 1:15 PM

Establishment # 24190	Address	City/State	Zip Code	Telephone 765
Dollar General	900 MAIN St.	Midwaytown, IN	46057	840-6304
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
	Dolgen Corp, LLC	ROUTINE	RFE	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
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		COS		R	
Safe Food and Water					
30	IN	OUT	N/A	N/O	Pasteurized eggs used where required
31	IN	OUT	N/A	N/O	Water & ice from approved source
32	IN	OUT	N/A	N/O	Variance obtained for specialized processing methods
Food Temperature Control					
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
35	IN	OUT	N/A	N/O	Approved thawing methods used
36	IN	OUT	N/A	N/O	Thermometers provided & accurate
Food Identification					
37	IN	OUT	N/A	N/O	Food properly labeled; original container
Prevention of Food Contamination					
38	IN	OUT	N/A	N/O	Insects, rodents, & animals not present
39	IN	OUT	N/A	N/O	Contamination prevented during food preparation, storage & display
40	IN	OUT	N/A	N/O	Personal cleanliness
41	IN	OUT	N/A	N/O	Wiping cloths; properly used & stored
42	IN	OUT	N/A	N/O	Washing fruits & vegetables
Proper Use of Utensils					
43	IN	OUT	N/A	N/O	In-use utensils: properly stored
44	IN	OUT	N/A	N/O	Utensils, equipment & linens: properly stored, dried, & handled
45	IN	OUT	N/A	N/O	Single-use/single-service articles: properly stored & used
46	IN	OUT	N/A	N/O	Gloves used properly
Utensils, Equipment and Vending					
47	IN	OUT	N/A	N/O	Food & non-food contact surfaces cleanable, properly designed, constructed, & used
48	IN	OUT	N/A	N/O	Warewashing facilities: installed, maintained, & used; test strips
49	IN	OUT	N/A	N/O	Non-food contact surfaces clean
Physical Facilities					
50	IN	OUT	N/A	N/O	Hot & cold water available; adequate pressure
51	IN	OUT	N/A	N/O	Plumbing installed; proper backflow devices
52	IN	OUT	N/A	N/O	Sewage & wastewater properly disposed
53	IN	OUT	N/A	N/O	Toilet facilities: properly constructed, supplied, & cleaned
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) *Adney S. Wann, EHS* Date: _____
 Inspector (Signature) *Adney S. Wann, EHS*
 Follow-up: YES NO (Circle one) Follow-up Date: _____

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Address

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Telephone

Dollar General

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

Provided IDOH handouts outlining regulatory changes (eff April 2025) including Employee Health and Hygiene & clean up procedures for diarrhea and vomit requirements

Person In Charge Name

Person In Charge (Signature)

Date

Inspector Name

Inspector (Signature)

Date

RODNEY D. WANN

Rodney D. Wann, EHS

10/8/2025