

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

Date 10/3/2025
Time In
Time Out

No. of Repeat Risk Factor/Intervention Violations

Establishment

DOLLAR TREE #03521

Address

1407 E. WABASH ST.

City/State

FRANKFORT, IN

Zip Code

46041

Telephone

765

License/Permit #

Permit Holder

DOLLAR TREE STORES, INC. ROUTINE

Purpose of Inspection

Est. Type

RFE

Risk Category

1

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/A=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/A Person in charge present, demonstrates knowledge, and performs duties

2 IN OUT N/A N/A Certified Food Protection Manager

Employee Health

3 IN OUT N/A N/A Management, food employee and conditional employee; knowledge, responsibilities and reporting

4 IN OUT N/A N/A Proper use of restriction and exclusion

5 IN OUT N/A N/A Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices

6 IN OUT N/A N/A Proper eating, tasting, drinking, or tobacco products use

7 IN OUT N/A N/A No discharge from eyes, nose, and mouth

Preventing Contamination by Hands

8 IN OUT N/A N/A Hands clean & properly washed

9 IN OUT N/A N/A No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed

10 IN OUT N/A N/A Adequate handwashing sinks properly supplied and accessible

Approved Source

11 IN OUT N/A N/A Food obtained from approved source

12 IN OUT N/A N/A Food received at proper temperature

13 IN OUT N/A N/A Food in good condition, safe, & unadulterated

14 IN OUT N/A N/A Required records available: molluscan shellfish identification, parasite destruction

Protection from Contamination

15 IN OUT N/A N/A Food separated and protected

16 IN OUT N/A N/A 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

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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

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.

Person In Charge (Signature)

Jessica R. Moniza

Date: 10-3-25

Inspector (Signature)

Tracy L. Wain, EHS

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

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OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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Compliance Status

Compliance Status

57 IN OUT N/A NO Outdoor Food Operation

58 IN OUT N/A NO Mobile Retail Food Establishment

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
BEACH IN COOLER				BEACH-IN COOLER	
TURKEY FRANKS	39°			PIZZA	-5°
HAM STEAK	40°			EGG ROLLS STUFFED	0°
				PIZZA ROLLS	0°
				FROZEN FRUIT	6°
				FROZEN TV DINNER	2°

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:

Person In Charge (Signature)

Jessica L. Morrison

Date: 10-3-25

Inspector (Signature)

Adrian F. Mann, EHS

Date: 10/3/2025

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Complete by Date:

Published Comment

Provided IDOT Code update HAND-OUTS eff. April 2025, including Employee Health & Hygiene Agreement AND Diarrhea AND vomit clean-up procedures requirements.

Person In Charge Name

Jessica Morris

Person In Charge (Signature)

Jessica L. Morrison

Date

10-3-25

Inspector Name

RODNEY D. WANN

Inspector (Signature)

Rodney D. Wann, EPHS

Date

10/3/2025