

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT Clinton County Health Dept. 1234 Rossville Ave. Frankfort, IN 46041		10 days Release Date		Date 10/9/2015 Time In 11:10 AM Time Out 11:50 AM					
		No. of Risk Factor/Intervention Violations 1							
		No. of Repeat Risk Factor/Intervention Violations 1							
Establishment # Dollar Tree 09713		Address 460 W. WALNUT ST		City/State FRANKFORT, IN		Zip Code 46041		Telephone 765 357-3567	
License/Permit #		Permit Holder DOLLAR TREE STORES, INC		Purpose of Inspection ROUTINE		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					Compliance Status						
Supervision					Compliance Status						
1	IN	OUT	N/A	N/A	Person in charge present, demonstrates knowledge, and performs duties	17	IN	OUT	N/A	N/A	Proper disposition of returned, previously served, reconditioned & unsafe food
2	IN	OUT	N/A	N/A	Certified Food Protection Manager	Time/Temperature Control for Safety					
Employee Health					18	IN	OUT	N/A	N/A	Proper cooking time & temperatures	
3	IN	OUT	N/A	N/A	Management, food employee and conditional employee; knowledge, responsibilities and reporting	19	IN	OUT	N/A	N/A	Proper reheating procedures for hot holding
4	IN	OUT	N/A	N/A	Proper use of restriction and exclusion	20	IN	OUT	N/A	N/A	Proper cooling time and temperature
5	IN	OUT	N/A	N/A	Procedures for responding to vomiting and diarrheal events	21	IN	OUT	N/A	N/A	Proper hot holding temperatures
Good Hygienic Practices					22	IN	OUT	N/A	N/A	Proper cold holding temperatures	
6	IN	OUT	N/A	N/A	Proper eating, tasting, drinking, or tobacco products use	23	IN	OUT	N/A	N/A	Proper date marking and disposition
7	IN	OUT	N/A	N/A	No discharge from eyes, nose, and mouth	24	IN	OUT	N/A	N/A	Time as a Public Health Control; procedures & records
Preventing Contamination by Hands					Consumer Advisory						
8	IN	OUT	N/A	N/A	Hands clean & properly washed	25	IN	OUT	N/A	N/A	Consumer advisory provided for raw/undercooked food
9	IN	OUT	N/A	N/A	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed	Highly Susceptible Populations					
10	IN	OUT	N/A	N/A	Adequate handwashing sinks properly supplied and accessible	26	IN	OUT	N/A	N/A	Pasteurized foods used; prohibited foods not offered
Approved Source					Food/Color Additives and Toxic Substances						
11	IN	OUT	N/A	N/A	Food obtained from approved source	27	IN	OUT	N/A	N/A	Food additives: approved & properly used
12	IN	OUT	N/A	N/A	Food received at proper temperature	28	IN	OUT	N/A	N/A	Toxic substances properly identified, stored, & used
13	IN	OUT	N/A	N/A	Food in good condition, safe, & unadulterated	Conformance with Approved Procedures					
14	IN	OUT	N/A	N/A	Required records available: molluscan shellfish identification, parasite destruction	29	IN	OUT	N/A	N/A	Compliance with variance/specialized process/HACCP
Protection from Contamination					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.						
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					
COS=corrected on-site during inspection R=repeat violation										
Compliance Status					Compliance Status					
Safe Food and Water					Proper Use of Utensils					
30					Pasteurized eggs used where required	43				In-use utensils: properly stored
31					Water & ice from approved source	44				Utensils, equipment & linens: properly stored, dried, & handled
32					Variance obtained for specialized processing methods	45				Single-use/single-service articles: properly stored & used
Food Temperature Control					46					Gloves used properly
33					Proper cooling methods used; adequate equipment for temperature control	Utensils, Equipment and Vending				
34					Plant food properly cooked for hot holding	47				Food & non-food contact surfaces cleanable, properly designed, constructed, & used
35					Approved thawing methods used	48				Warewashing facilities: installed, maintained, & used; test strips
36					Thermometers provided & accurate	49				Non-food contact surfaces clean
Food Identification					Physical Facilities					
37					Food properly labeled; original container	50				Hot & cold water available; adequate pressure
Prevention of Food Contamination					51					Plumbing installed; proper backflow devices
38					Insects, rodents, & animals not present	52				Sewage & wastewater properly disposed
39	X				Contamination prevented during food preparation, storage & display	53				Toilet facilities: properly constructed, supplied, & cleaned
40					Personal cleanliness	54				Garbage & refuse properly disposed; facilities maintained
41					Wiping cloths: properly used & stored	55				Physical facilities installed, maintained, & clean
42					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:	

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