

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT Clinton County Health Dept. 1234 Rossville Ave. Frankfort, IN 46041 Phone: (765)659-6385 Fax: (765)656-2014		Release Date		4/9/2026		Date		3/30/26	
		No. of Risk Factor/Intervention Violations		0		Time In		11:50 AM	
		No. of Repeat Risk Factor/Intervention Violations		0		Time Out			
Establishment		Address		City/State		Zip Code		Telephone	
El Rodeo Bar & Grill		950 McKinley Ave		Frankfort, IN		46041		765-601-4135	
License/Permit #		Permit Holder		Purpose of Inspection		Est. Type		Risk Category	
		Benito Munoz		Routine		RFE		3	

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					Compliance Status				
Supervision					Time/Temperature Control for Safety				
1	IN	OUT	N/A	N/O	17	IN	OUT	N/A	N/O
Person in charge present, demonstrates knowledge, and performs duties					Proper disposition of returned, previously served, reconditioned & unsafe food				
2	IN	OUT	N/A	N/O	18	IN	OUT	N/A	N/O
Certified Food Protection Manager					Proper cooking time & temperatures				
Employee Health					Consumer Advisory				
3	IN	OUT	N/A	N/O	19	IN	OUT	N/A	N/O
Management, food employee and conditional employee; knowledge, responsibilities and reporting					Proper reheating procedures for hot holding				
4	IN	OUT	N/A	N/O	20	IN	OUT	N/A	N/O
Proper use of restriction and exclusion					Proper cooling time and temperature				
5	IN	OUT	N/A	N/O	21	IN	OUT	N/A	N/O
Procedures for responding to vomiting and diarrheal events					Proper hot holding temperatures				
Good Hygienic Practices					Highly Susceptible Populations				
6	IN	OUT	N/A	N/O	22	IN	OUT	N/A	N/O
Proper eating, tasting, drinking, or tobacco products use					Proper cold holding temperatures				
7	IN	OUT	N/A	N/O	23	IN	OUT	N/A	N/O
No discharge from eyes, nose, and mouth					Proper date marking and disposition				
Preventing Contamination by Hands					Conformance with Approved Procedures				
8	IN	OUT	N/A	N/O	24	IN	OUT	N/A	N/O
Hands clean & properly washed					Time as a Public Health Control; procedures & records				
9	IN	OUT	N/A	N/O	25	IN	OUT	N/A	N/O
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					Consumer advisory provided for raw/undercooked food				
10	IN	OUT	N/A	N/O	26	IN	OUT	N/A	N/O
Adequate handwashing sinks properly supplied and accessible					Pasteurized foods used; prohibited foods not offered				
Approved Source					Food/Color Additives and Toxic Substances				
11	IN	OUT	N/A	N/O	27	IN	OUT	N/A	N/O
Food obtained from approved source					Food additives: approved & properly used				
12	IN	OUT	N/A	N/O	28	IN	OUT	N/A	N/O
Food received at proper temperature					Toxic substances properly identified, stored, & used				
13	IN	OUT	N/A	N/O	29	IN	OUT	N/A	N/O
Food in good condition, safe, & unadulterated					Compliance with variance/specialized process/HACCP				
14	IN	OUT	N/A	N/O	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.				
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					Compliance Status				
Safe Food and Water					Proper Use of Utensils				
30					43				
Pasteurized eggs used where required					In-use utensils: properly stored				
31					44				
Water & ice from approved source					Utensils, equipment & linens: properly stored, dried, & handled				
32					45				
Variance obtained for specialized processing methods					Single-use/single-service articles: properly stored & used				
Food Temperature Control					Utensils, Equipment and Vending				
33					46				
Proper cooling methods used; adequate equipment for temperature control					Gloves used properly				
34					47				
Plant food properly cooked for hot holding					Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
35					48				
Approved thawing methods used					Warewashing facilities: installed, maintained, & used; test strips				
36					49				
Thermometers provided & accurate					Non-food contact surfaces clean				
Food Identification					Physical Facilities				
37					50				
Food properly labeled; original container					Hot & cold water available; adequate pressure				
Prevention of Food Contamination					51				
38					Plumbing installed; proper backflow devices				
Insects, rodents, & animals not present					52				
39					Sewage & wastewater properly disposed				
Contamination prevented during food preparation, storage & display					53				
40					Toilet facilities: properly constructed, supplied, & cleaned				
Personal cleanliness					54				
41					Garbage & refuse properly disposed; facilities maintained				
Wiping cloths: properly used & stored					55				
42					Physical facilities installed, maintained, & clean				
Washing fruits & vegetables					56				
					Adequate ventilation & lighting; designated areas used				

Person In Charge (Signature)		Date:	
Inspector (Signature) <i>Rodney P. Wann, CHS</i>		Follow-up: YES NO (Circle one) Follow-up Date:	

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