

RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT
Clinton County Health Dept.
1234 Rossville Ave.
Frankfort, IN 46041

100 days
Release Date

Date 10/07/2025

Time In 1:40

Time Out 3:00 PM

No. of Risk Factor/Intervention Violations 0

No. of Repeat Risk Factor/Intervention Violations 0

Establishment	Address	City/State	Zip Code	Telephone
Everything OK	1435 E. Wabash St	FRANKFORT, IN	46041	656-8928
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
	Lin Yong Yi	ROUTINE	RFE	3

FOODBORNE ILLNESS/RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/A, N/O) 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	

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	Pasteurized eggs used where required	
31 IN	OUT	Water & ice from approved source	
32 IN	OUT	Variance obtained for specialized processing methods	
Food Temperature Control			
33 IN	OUT	Proper cooling methods used; adequate equipment for temperature control	
34 IN	OUT	Plant food properly cooked for hot holding	
35 IN	OUT	Approved thawing methods used	
36 IN	OUT	Thermometers provided & accurate	
Food Identification			
37 IN	OUT	Food properly labeled; original container	
Prevention of Food Contamination			
38 IN	OUT	Insects, rodents, & animals not present	
39 IN	OUT	Contamination prevented during food preparation, storage & display	
40 IN	OUT	Personal cleanliness	
41 IN	OUT	Wiping cloths: properly used & stored	
42 IN	OUT	Washing fruits & vegetables	
Proper Use of Utensils			
43 IN	OUT	In-use utensils: properly stored	
44 IN	OUT	Utensils, equipment & linens: properly stored, dried, & handled	
45 IN	OUT	Single-use/single-service articles: properly stored & used	
46 IN	OUT	Gloves used properly	
Utensils, Equipment and Vending			
47 IN	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used	
48 IN	OUT	Warewashing facilities: installed, maintained, & used; test strips	
49 IN	OUT	Non-food contact surfaces clean	
Physical Facilities			
50 IN	OUT	Hot & cold water available; adequate pressure	
51 IN	OUT	Plumbing installed; proper backflow devices	
52 IN	OUT	Sewage & wastewater properly disposed	
53 IN	OUT	Toilet facilities: properly constructed, supplied, & cleaned	
54 IN	OUT	Garbage & refuse properly disposed; facilities maintained	
55 IN	OUT	Physical facilities installed, maintained, & clean	
56 IN	OUT	Adequate ventilation & lighting; designated areas used	

Person in Charge (Signature)

Date: 10-07-25

Inspector (Signature) *Galney S. Wamm*

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

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT					
Clinton County Health Dept. 1234 Rossville Ave. Frankfort, IN 46041			License/Permit #	Date <i>10/7/2025</i>	
Establishment	Address	City/State	Zip Code	Telephone	
OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT					
Circle designated compliance status (IN, OUT, N/A) for each numbered item IN=in compliance OUT=not in compliance 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		<input type="checkbox"/> COS <input type="checkbox"/> R	Compliance Status		
57	IN OUT N/A N/O	Outdoor Food Operation	58	IN OUT N/A N/O Mobile Retail Food Establishment	
TEMPERATURE OBSERVATIONS					
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
<i>BEEF IN JAMS</i>		<i>COLD HOLD</i>		<i>Refr. IN cold</i>	<i>36°</i>
CHICKEN P.B.	135°	WALK-IN FREEZER	5°	REF. TABLE	30°
SHRIMP CAKES	160°			PLATE	41°
CHICKEN SQUADERS	158°	WALK-IN COOLER	33°	CHICKEN	40°
BAKED CHICK	148°			CHICKEN	40°
CRA MEAT	162°	WALK-IN COOLER	33°	CHICKEN FRI	39°
MUSHROOM CAPS	142°	Eggs shell scan			
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:
	<i>No violations noted @ time of inspection</i> <i>All in compliance.</i>				
	<i>Watch cold hold table w/sushi and</i> <i>CUT MELONS - MUST MAINTAIN 40° OR BELOW</i>				
Person In Charge (Signature) <i>Kathy L. Wynn, E168</i> Date: _____ Inspector (Signature) <i>Kathy L. Wynn, E168</i> Date: <i>10/7/2025</i>					

Person In Charge (Signature)

Date:

Inspector (Signature)

Date: 10/7/2025

