

765-426-0862 Honey

<b>RETAIL FOOD ESTABLISHMENT INSPECTION REPORT</b> Clinton County Health Dept. 1234 Rossville Ave. Frankfort, IN 46041		Dec 29 <sup>th</sup> Release Date	Date 12/18/2025 Time In 12:30 Time Out 1:30 PM
Establishment FLOUR MILL BAKERY		Address 5450 W. SR 26	City/State Rossville, IN
License/Permit #		Permit Holder SANDRA HUFFORD	Purpose of Inspection ROUTINE
Address 5450 W. SR 26		Zip Code 46065	Telephone 765 379-9995
License/Permit #		Purpose of Inspection ROUTINE	Est. Type BAKERY
License/Permit #		Risk Category 3	Telephone 765 379-9995

**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
<b>Supervision</b>			
1	Person in charge present, demonstrates knowledge, and performs duties		
2	Certified Food Protection Manager		
<b>Employee Health</b>			
3	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	Proper use of restriction and exclusion		
5	Procedures for responding to vomiting and diarrheal events		
<b>Good Hygienic Practices</b>			
6	Proper eating, tasting, drinking, or tobacco products use		
7	No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>			
8	Hands clean & properly washed		
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>			
11	Food obtained from approved source <i>HONEY #</i>		
12	Food received at proper temperature		
13	Food in good condition, safe, & unadulterated		
14	Required records available: molluscan shellfish identification, parasite destruction		
<b>Protection from Contamination</b>			
15	Food separated and protected		
16	Food-contact surfaces; cleaned & sanitized		

  

Compliance Status		cos	R
17	Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Time/Temperature Control for Safety</b>			
18	Proper cooking time & temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperature		
21	Proper hot holding temperatures		
22	Proper cold holding temperatures		
23	Proper date marking and disposition		
24	Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>			
25	Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>			
26	Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>			
27	Food additives: approved & properly used		
28	Toxic substances properly identified, stored, & used		
<b>Conformance with Approved Procedures</b>			
29	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
<b>Safe Food and Water</b>			
30	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>			
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		
<b>Food Identification</b>			
37	Food properly labeled; original container		
<b>Prevention of Food Contamination</b>			
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		cos	R
<b>Proper Use of Utensils</b>			
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		
<b>Utensils, Equipment and Vending</b>			
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		
<b>Physical Facilities</b>			
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		

Person In Charge (Signature) <i>[Signature]</i>	Date:
Inspector (Signature) <i>[Signature]</i>	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

12/18/2025

Establishment  
FLOUR MILL  
BAKERY

Address

City/State

Zip Code

Telephone

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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COS=corrected on-site during inspection R=repeat violation

Compliance Status  
57 IN OUT N/A N/O Outdoor Food Operation

Compliance Status  
58 IN OUT N/A N/O Mobile Retail Food Establishment

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
POTATO SALAD	40°	B.O.H			
HAM SALAD	40°	REACH IN	40°		
		RACON			
MILK	40°				
SBY	40°				

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:

No violations noted @ time of inspect  
ID# All in compliance

Person In Charge (Signature)

*Redney S. Mann, EPHS*

Date:

Inspector (Signature)

Date: 12/18/2025

FOOD AT REACH IN  
INDIA  
COUNTER  
REACH IN

