

<b>RETAIL FOOD ESTABLISHMENT INSPECTION REPORT</b> <b>Clinton County Health Dept.</b> <b>1234 Rossville Ave.</b> <b>Frankfort, IN 46041</b> Phone: (765)659-6385 Fax: (765)656-2014		Release Date	02/7/2026		Date	01/28/20	
		No. of Risk Factor/Intervention Violations	0		Time In	26	
		No. of Repeat Risk Factor/Intervention Violations	0		Time Out	11:50 AM	
Establishment	Address	City/State	Zip Code	Telephone			
Green Meadows Inter School	1910 S. Jackson Street	Frankfort, IN	46041	765-659-3822			
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category			
	Frankfort School Corp	Routine	school	4			

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

Person In Charge (Signature)		Date:	1/28/20
Inspector (Signature)		Follow-up: YES NO (Circle one)	Follow-up Date:

**RETAIL FOOD ESTABLISHMENT INSPECTION REPORT**

Clinton County Health Dept.  
1234 Rossville Ave.  
Frankfort, IN 46041  
Phone: (765)659-6385 Fax: (765)656-2014

License/Permit #

Date 01/28/2026

Establishment: Green Meadows Inter School  
Address: \_\_\_\_\_ City/State: \_\_\_\_\_ Zip Code: \_\_\_\_\_ Telephone: \_\_\_\_\_

**OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT**

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Compliance Status			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
BOSCO STICKS	135°	LINE SERVICE		MILK COOLERS	
MIXED VEG	135°	BOSCO STICKS *	133°	chocolate milk	39°
		MIXED VEG *	128°	milk	39°
SLICED Apples	40°				

HOT HOLD  
  
COLD HOLD

**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 at time of inspection  
All in compliance.*

Person In Charge (Signature)

*Rodney P. Wain*

Date: 1/28/2026

Inspector (Signature)

Date: 1/28/2026

