

Nov 8

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT

Clinton County Health Dept. 1234 Rossville Ave. Frankfort, IN 46041

10 days Release Date

No. of Risk Factor/Intervention Violations 0

No. of Repeat Risk Factor/Intervention Violations

Date 10/28/2025

Time In 10:00 AM

Time Out 10:30 AM

Establishment NTR Axle, Address 741 S. CR 200W, City/State FRANKFORT, IN, Zip Code 46041, Telephone 765 225-1639, License/Permit #, Permit Holder Continental Services, Purpose of Inspection ROUTINE, Est. Type MICRO MARKET, Risk Category 1

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

Table with 3 columns: Item #, Description, Compliance Status. Rows include Supervision (1-2), Employee Health (3-5), Good Hygienic Practices (6-7), Preventing Contamination by Hands (8-10), Approved Source (11-14), and Protection from Contamination (15-16).

Table with 3 columns: Item #, Description, Compliance Status. Rows include Time/Temperature Control for Safety (17-24), Consumer Advisory (25), Highly Susceptible Populations (26), Food/Color Additives and Toxic Substances (27-28), and Conformance with Approved Procedures (29).

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

Table with 3 columns: Item #, Description, Compliance Status. Rows include Safe Food and Water (30-32), Food Temperature Control (33-36), Food Identification (37), and Prevention of Food Contamination (38-42).

Table with 3 columns: Item #, Description, Compliance Status. Rows include Proper Use of Utensils (43-46), Utensils, Equipment and Vending (47-49), and Physical Facilities (50-56).

Person In Charge (Signature) F. J. Jurovsky FRAM Jurovsky

Date: 10/28/2025

Inspector (Signature) Rodney S. Warr, EPH2

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





