

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  $\emptyset$

No. of Repeat Risk Factor/Intervention Violations  $\emptyset$

Date 10/6/2025  
Time In 12:40 pm  
Time Out

Establishment Speedway #1300	Address 1401 E. Wabash St	City/State FRANKFORT, IN	Zip Code 46041	Telephone 765 654-6486
License/Permit #	Permit Holder Speedway, LLC	Purpose of Inspection ROUTINE	Est. Type RFE	Risk Category 2

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

Compliance Status			COS	R
17 IN	Proper disposition of returned, previously served, reconditioned & unsafe food			
<b>Time/Temperature Control for Safety</b>				
18 IN	Proper cooking time & temperatures			
19 IN	Proper reheating procedures for hot holding			
20 IN	Proper cooling time and temperature			
21 IN	Proper hot holding temperatures <i>rotating</i>			
22 IN	Proper cold holding temperatures			
23 IN	Proper date marking and disposition			
24 IN	Time as a Public Health Control; procedures & records			
<b>Consumer Advisory</b>				
25 IN	Consumer advisory provided for raw/undercooked food			
<b>Highly Susceptible Populations</b>				
26 IN	Pasteurized foods used; prohibited foods not offered			
<b>Food/Color Additives and Toxic Substances</b>				
27 IN	Food additives: approved & properly used			
28 IN	Toxic substances properly identified, stored, & used			
<b>Conformance with Approved Procedures</b>				
29 IN	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

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) *Stephanie Edwards*

Inspector (Signature) *Rodney P. Wynn, EPHS*

Date: 10-6-25

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

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1234 Rossville Ave.  
Frankfort, IN 46041

License/Permit #

Date

10/6/2025

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

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R=repeat violation

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

FRONT

FRONT

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
REACH-IN COOLER				ROLLED HOT FOOD	
MILK	40°			TACUITA	148°
PIZZA'S (uncaked)	41°			STEAK & JALAPENO	149°
REACH-IN FREEZER	5°			HOT DOGS	165°
REACH-IN FREEZER	15°			REACH-IN HOT FOOD	
REACH-IN PREP	40°			EXPOSE BURGER	150°
" " " " FREEZER	10°			CHICKEN NUGS	128°

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 observed at time of inspection. All in compliance.

Person In Charge (Signature)

*Salvey J. Wain, E.H.S.*

Date:

Inspector (Signature)

Date: 10/6/2025

