

RETAIL FOOD ESTABLISHMENT INSPECTION REPORT Clinton County Health Dept. 1234 Rossville Ave. Frankfort, IN 46041 Phone: (765)659-6385 Fax: (765)656-2014		Release Date		8/28/2026		Date		8/18/26	
		No. of Risk Factor/Intervention Violations		0		Time In		10:10 AM	
		No. of Repeat Risk Factor/Intervention Violations		0		Time Out		10:55 AM	
Establishment		Address		City/State		Zip Code		Telephone	
Suncrest Elementary		1608 W Kyger St		Frankfort, IN		46041		765-659-6265	
License/Permit #		Permit Holder		Purpose of Inspection		Est. Type		Risk Category	
		Frankfort School Corp		Routine		Retail		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					Compliance Status				
Supervision					Time/Temperature Control for Safety				
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	Time/Temperature Control for Safety				
Certified Food Protection Manager					18	IN	OUT	N/A	N/O
Employee Health					Proper cooking time & temperatures				
3	IN	OUT	N/A	N/O	19	IN	OUT	N/A	N/O
Management, food employee and conditional employee; knowledge, responsibilities and reporting					Proper reheating procedures for hot holding				
4	IN	OUT	N/A	N/O	20	IN	OUT	N/A	N/O
Proper use of restriction and exclusion					Proper cooling time and temperature				
5	IN	OUT	N/A	N/O	21	IN	OUT	N/A	N/O
Procedures for responding to vomiting and diarrheal events					Proper hot holding temperatures				
Good Hygienic Practices					22	IN	OUT	N/A	N/O
6	IN	OUT	N/A	N/O	Proper cold holding temperatures				
Proper eating, tasting, drinking, or tobacco products use					23	IN	OUT	N/A	N/O
7	IN	OUT	N/A	N/O	Proper date marking and disposition				
No discharge from eyes, nose, and mouth					24	IN	OUT	N/A	N/O
Preventing Contamination by Hands					Time as a Public Health Control; procedures & records				
8	IN	OUT	N/A	N/O	Consumer Advisory				
Hands clean & properly washed					25	IN	OUT	N/A	N/O
9	IN	OUT	N/A	N/O	Consumer advisory provided for raw/undercooked food				
No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed					Highly Susceptible Populations				
10	IN	OUT	N/A	N/O	26	IN	OUT	N/A	N/O
Adequate handwashing sinks properly supplied and accessible					Pasteurized foods used; prohibited foods not offered				
Approved Source					Food/Color Additives and Toxic Substances				
11	IN	OUT	N/A	N/O	27	IN	OUT	N/A	N/O
Food obtained from approved source					Food additives: approved & properly used				
12	IN	OUT	N/A	N/O	28	IN	OUT	N/A	N/O
Food received at proper temperature					Toxic substances properly identified, stored, & used				
13	IN	OUT	N/A	N/O	Conformance with Approved Procedures				
Food in good condition, safe, & unadulterated					29	IN	OUT	N/A	N/O
14	IN	OUT	N/A	N/O	Compliance with variance/specialized process/HACCP				
Required records available: molluscan shellfish identification, parasite destruction					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.				
Protection from Contamination									
15	IN	OUT	N/A	N/O					
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					Compliance Status				
Safe Food and Water					Proper Use of Utensils				
30					43				
Pasteurized eggs used where required					In-use utensils: properly stored				
31					44				
Water & ice from approved source					Utensils, equipment & linens: properly stored, dried, & handled				
32					45				
Variance obtained for specialized processing methods					Single-use/single-service articles: properly stored & used				
Food Temperature Control					46				
33					Gloves used properly				
Proper cooling methods used; adequate equipment for temperature control					Utensils, Equipment and Vending				
34					47				
Plant food properly cooked for hot holding					Food & non-food contact surfaces cleanable, properly designed, constructed, & used				
35					48				
Approved thawing methods used					Warewashing facilities: installed, maintained, & used; test strips				
36					49				
Thermometers provided & accurate					Non-food contact surfaces clean				
Food Identification					Physical Facilities				
37					50				
Food properly labeled; original container					Hot & cold water available; adequate pressure				
Prevention of Food Contamination					51				
38					Plumbing installed; proper backflow devices				
Insects, rodents, & animals not present					52				
39					Sewage & wastewater properly disposed				
Contamination prevented during food preparation, storage & display					53				
40					Toilet facilities: properly constructed, supplied, & cleaned				
Personal cleanliness					54				
41					Garbage & refuse properly disposed; facilities maintained				
Wiping cloths: properly used & stored					55				
42					Physical facilities installed, maintained, & clean				
Washing fruits & vegetables					56				
					Adequate ventilation & lighting; designated areas used				

Person In Charge (Signature) <i>Mandy Barons</i>		Date: 8/18/26
Inspector (Signature) <i>Kelley L. Mann, EHS</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

Phone: (765)659-6385 Fax: (765)656-2014

License/Permit #

Date 8/18/26

Establishment

Suncrest Elementary

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

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

COS R

Compliance Status

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

COS R

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
salad /cheese	32°	FRONT LINE		WALK-IN FREEZER	
		TACO MEAT	162°	QACHO cheese	8°
				MILK ①	37°
Redneck beans	180°/168°	WALK-IN COOLER			
		chicken nuggets	37°	MILK ②	38°
		30th REACK IN COOLER			
		Apple slices	33°		

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 inspection
All in compliance

Person In Charge (Signature)

Date:

Inspector (Signature)

Kelley P. Wynn, EHS

Date: 8/18/2026

BACK
LINE
COLD
HOLD

HOT
HOLD

[illegible]