

Breckinridge - Grayson Program

228 Tules Creek Road
Hardinsburg, KY

1 Inspection Visit Since 2025 · 2 Findings

Most recent inspection: Feb 4, 2025

● 2 Important

Across 1 inspection since 2025, the issues cited most often were 922 KAR 2:120. Section 8. Kitchen Requirements.

(4) A Cold-storage Facility Used for Storage of Perishable Food in a Nonfrozen State Shall:

- (a) Have an Indicating Thermometer or Other Appropriate Temperature Measuring Device;
- (b) Be in a Safe Environment for Preservation; And
- (c) Be Forty (40) Degrees Fahrenheit or below.

Findings:

General: Based on Observation and Interview, a Thermometer Indicated the Temperature Was Forty-six (46) Degrees Fahrenheit in the Refrigerator in the Kitchen. (1) and 922 KAR 2:120. Section 8. Kitchen Requirements.

(5) Frozen Food Shall Be:

- (a) Kept at a Temperature of Zero Degrees Fahrenheit or Below; And
- (b) Thawed:

1. At Refrigerator temperatures;
2. Under Cool, Potable Running water;
3. As Part of the Cooking Process; or
4. By Another Method in Accordance with the Department for Public Health's Food Safety Standards and Permits, Established in KRS Chapter 217.

Findings:

General: Based on Observation and Interview, a Thermometer Indicated the Temperature I (1). None of the 2 findings were critical.

Inspection Visits

Feb 4, 2025 2 Findings ● 2 Important

About this report

Childery generates this report from public inspection records published by the Kentucky Cabinet for Health and Family Services, Division of Child Care. Childery did not conduct these inspections or produce the original state reports. Childery is an independent directory and is not affiliated with the Kentucky Cabinet for Health and Family Services, Division of Child Care.

● **922 KAR 2:120. Section 8. Kitchen Requirements.**

(4) A Cold-storage Facility Used for Storage of Perishable Food in a Nonfrozen State Shall:

(a) Have an Indicating Thermometer or Other Appropriate Temperature Measuring Device;

(b) Be in a Safe Environment for Preservation; And

(c) Be Forty (40) Degrees Fahrenheit or below.

Findings:

General: Based on Observation and Interview, a Thermometer Indicated the Temperature Was Forty-six (46) Degrees Fahrenheit in the Refrigerator in the Kitchen.

1040 - Refrigerator

● **922 KAR 2:120. Section 8. Kitchen Requirements.**

(5) Frozen Food Shall Be:

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(b) Thawed:

1. At Refrigerator temperatures;

2. Under Cool, Potable Running water;

3. As Part of the Cooking Process; or

4. By Another Method in Accordance with the Department for Public Health's Food Safety Standards and Permits, Established in KRS Chapter 217.

Findings:

General: Based on Observation and Interview, a Thermometer Indicated the Temperature I

1045 - Frozen Food

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