



**Retail Food Establishment
Inspection Report**

State Form 57480
**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION**

Release Date: 07/01/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 06/21/2025

Time In 4:00 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 4:15 pm

Establishment Chick-Fil-A		Address		City/State /		Zip Code		Telephone	
License/Permit # 1053		Permit Holder Christopher Spires		Purpose of Inspection Routine		Est Type Mobile		Risk Category 1	
Certified Food Manager Chris Spires		ServSafe		Exp. 05/15/2027					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item					Mark "X" in appropriate box for COS and/or R																											
IN-in compliance					OUT-not in compliance					N/O-not observed					N/A-not applicable					COS-corrected on-site during inspection					R-repeat violation							
Compliance Status					COS					R					Compliance Status					COS					R							
Supervision																																
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties																														
2	IN	Certified Food Protection Manager																														
Employee Health																																
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																														
Good Hygienic Practices																																
6	N/O	Proper eating, tasting, drinking, or tobacco products use																														
7	IN	No discharge from eyes, nose, and mouth																														
Preventing Contamination by Hands																																
8	N/O	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																														
Approved Source																																
11	IN	Food obtained from approved source																														
12	IN	Food received at proper temperature																														
13	IN	Food in good condition, safe, & unadulterated																														
14	N/A	Required records available: molluscan shellfish identification, parasite destruction																														
Protection from Contamination																																
15	N/A	Food separated and protected																														
16	IN	Food-contact surfaces; cleaned & sanitized																														
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food																														
Time/Temperature Control for Safety																																
18	N/A	Proper cooking time & temperatures																														
19	N/A	Proper reheating procedures for hot holding																														
20	N/A	Proper cooling time and temperature																														
21	IN	Proper hot holding temperatures																														
22	N/A	Proper cold holding temperatures																														
23	N/A	Proper date marking and disposition																														
24	N/A	Time as a Public Health Control; procedures & records																														
Consumer Advisory																																
25	N/A	Consumer advisory provided for raw/undercooked food																														
Highly Susceptible Populations																																
26	N/A	Pasteurized foods used; prohibited foods not offered																														
Food/Color Additives and Toxic Substances																																
27	N/A	Food additives: approved & properly used																														
28	IN	Toxic substances properly identified, stored, & used																														
Conformance with Approved Procedures																																
29	N/A	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.

Person in Charge		Wesley Mast		Date:		06/21/2025	
Inspector:		YOCELI PALAFOX		Follow-up Required:		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)	



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License/Permit #
1053

Date:
06/21/2025

Establishment
Chick-Fil-A

Address

City/State
/

Zip Code

Telephone

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in appropriate box for COS and/or R

COS-corrected on-site during inspection

R-repeat violation

COS R

COS R

Safe Food and Water

30	N/A	Pasteurized eggs used where required		
31	N/A	Water & ice from approved source		
32	N/A	Variance obtained for specialized processing methods		

Food Temperature Control

33	N/A	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	N/A	Approved thawing methods used		
36	IN	Thermometers provided & accurate		

Food Identification

37	IN	Food properly labeled; original container		
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Prevention of Food Contamination

38	IN	Insects, rodents, & animals not present		
39	N/A	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	N/A	Wiping cloths: properly used & stored		
42	N/A	Washing fruits & vegetables		

Proper Use of Utensils

43	N/A	In-use utensils: properly stored		
44	N/A	Utensils, equipment & linens: properly stored, dried, & handled		
45	N/A	Single-use/single-service articles: properly stored & used		
46	N/O	Gloves used properly		

Utensils, Equipment and Vending

47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	N/A	Warewashing facilities: installed, maintained, & used; test strips		
49	IN	Non-food contact surfaces clean		

Physical Facilities

50	N/O	Hot & cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage & waste water properly disposed		
53	IN	Toilet facilities: properly constructed, supplied, & cleaned		
54	IN	Garbage & refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, & clean		
56	N/O	Adequate ventilation & lighting; designated areas used		

Outdoor Food Operation & Mobile Retail Food Establishment

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN-in compliance

OUT-not in compliance

N/O-not observed

N/A-not applicable

COS-corrected on-site during inspection

R-repeat violation

COS R

COS R

57	N/A	Outdoor Food Operation			58	IN	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	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:
Risk: COS: Repeat:		

Summary of Violations:

P: _____

Pf: _____

Core: _____

Published Comment

@Crestpoint Community Appreciation Day, Plainfield
No violations noted at time of inspection.

Person in Charge Wesley Mast

Date: 06/21/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)