



**Retail Food Establishment
Inspection Report**

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

Release Date: 04/27/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 1

Date: 04/17/2025

Time In 3:18 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 3:50 pm

Establishment
Chefs in Motion

Address
30 Legion Lane

City/State
Pittsboro/IN

Zip Code
46167

Telephone
317-264-9362

License/Permit #
1591

Permit Holder
Chefs in Motion

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
3

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						17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food				
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties				Time/Temperature Control for Safety						
2	IN	Certified Food Protection Manager				18	IN	Proper cooking time & temperatures				
Employee Health						19	N/O	Proper reheating procedures for hot holding				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting				20	IN	Proper cooling time and temperature				
4	IN	Proper use of restriction and exclusion				21	N/O	Proper hot holding temperatures				
5	OUT	Procedures for responding to vomiting and diarrheal events				22	IN	Proper cold holding temperatures				
Good Hygienic Practices						23	IN	Proper date marking and disposition				
6	N/O	Proper eating, tasting, drinking, or tobacco products use				24	N/A	Time as a Public Health Control; procedures & records				
7	IN	No discharge from eyes, nose, and mouth				Consumer Advisory						
Preventing Contamination by Hands						25	N/A	Consumer advisory provided for raw/undercooked food				
8	N/O	Hands clean & properly washed				Highly Susceptible Populations						
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed				26	N/A	Pasteurized foods used; prohibited foods not offered				
10	IN	Adequate handwashing sinks properly supplied and accessible				Food/Color Additives and Toxic Substances						
Approved Source						27	N/A	Food additives: approved & properly used				
11	IN	Food obtained from approved source				28	IN	Toxic substances properly identified, stored, & used				
12	N/O	Food received at proper temperature				Conformance with Approved Procedures						
13	IN	Food in good condition, safe, & unadulterated				29	N/A	Compliance with variance/specialized process/HACCP				
14	N/A	Required records available: molluscan shellfish identification, parasite destruction				<div>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.</div>						
Protection from Contamination												
15	IN	Food separated and protected										
16	IN	Food-contact surfaces; cleaned & sanitized										

Person in Charge Jason Anderson

Date: 04/17/2025

Inspector: BRIAN PORTWOOD

Follow-up: YES

NO (Circle one)

Follow-up Date:



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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	IN	Water & ice from approved source		
32	N/A	Variance obtained for specialized processing methods		

Food Temperature Control

33	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	N/O	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	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	IN	Wiping cloths: properly used & stored		
42	N/A	Washing fruits & vegetables		

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

50	IN	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	IN	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	N/A	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef brisket	198°				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item		Complete by Date:
	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.	
5-153-(a)	Discussed this new provision of 7-26. This will be documented as a violation in 2026 if not corrected. (a) A retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the retail food establishment. The procedures must address the specific actions employees shall take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.	01/01/2026

Person in Charge Jason Anderson

Date: 04/17/2025

Inspector: BRIAN PORTWOOD

Follow-up:

YES

NO

(Circle one)

Follow-up Date: