



**Retail Food Establishment
Inspection Report**

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

Release Date: 05/12/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 1

Date: 05/02/2025

Time In 12:30 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 1:00 pm

Establishment Miss Piggys		Address		City/State /		Zip Code		Telephone	
License/Permit # 1883		Permit Holder Bryan Gresham		Purpose of Inspection Routine		Est Type Mobile		Risk Category 3	
Certified Food Manager Bryan Gresham		ServSafe		Exp. 02/28/2029					

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

Person in Charge		Bryan Gresham		Date:		05/02/2025	
Inspector:		LISA CHANDLER		Follow-up Required:		YES ☐ NO ☒ (Circle one)	



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Hendricks County Health Department
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License/Permit #
1883

Date:
05/02/2025

Establishment
Miss Piggys

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	IN	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	IN	Plant food properly cooked for hot holding		
35	IN	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/O	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	OUT	Sewage & waste water properly disposed		X
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	IN	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Polish sausage grill top	181	Italian sausage grill top	174	Raw sausage RIC	35

OBSERVATIONS AND CORRECTIVE ACTIONS

Item		Complete by Date:
52-382-(a)(b)	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. Waste hose was laying on ground outside mobile unit and not in a blue boy waste removal container . (a) Sewage must be conveyed to the point of disposal through an approved sanitary sewage system or other system, including: (1) sewage transport vehicles; (2) waste retention tanks; (3) pumps; (4) pipes; (5) hoses; and (6) connections; constructed, maintained, and operated according to law. (b) Except if approved by the regulatory authority for an outdoor food operation hand sink or a mobile or temporary retail food establishment, an owner or operator of a new retail food establishment may not use a holding tank as a means of sewage disposal.	05/02/2025

Person in Charge Bryan Gresham

Date: 05/02/2025

Inspector: LISA CHANDLER

Follow-up Required:

YES

NO

(Circle one)