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Person in Charge Liz Gamble Date: 05/30/2025																		
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	Pei	son in (Charge	Liz Ga	amble									Date:	05/30/202	25		
Inspector: BRIAN PORTWOOD Follow-up Required: YES NO (Circle one)	Inspector:			BRIA				Follo	w-up Requir	red:	YES	NO	(Circle one)					

Retail Food Establishment Inspection Report State Form 57480										Hendricks County Health Department Telephone (317) 745-9217						
B	1816	INDIANA	DEPARTMENT OF H							License/F 1999	Permit #		Date: 05/30/			
	olishme ier Root		Addı 26 F	ess Main Street			-	/State boro/IN			Zip Code 46167		Telepho 317-730			
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Go	ood Reta	il Practices are preventative r	measures to control the add	lition of pathogens, chemicals								_	_	_		_
				Mark "X" in appropriate I			d/or R		COS-c	corrected on-site	e during inspect	tion		R-repeat		
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32	IN	Variance obtained for s	specialized processing r	nethods	[]]]	I	45	IN	Single-use/si		articles: prop					
33	OUT		d Temperature Con ds used; adequate equip		X	1	46	IN	Gloves used							
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	L	1	Food Identification		I	I	49	IN	Non-food cor	ntact surfaces	s clean					
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		- walk-in cooler toes - steam table	38.6 150.3	Queso - walk-in co	oler			46.2	2	Gravy -	walk-in coole	er		46.3		
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Pers	son in	Charge Liz Gar	mble									Date:	05/30	0/2025		
ι.	ector:	BRIAN	I PORTWOOD					Follo	w-up Requi	red:	YES	NO	(Circle one	e)		

d The STATE OF THE	Retail Food Establishment Inspection Repo	Hendricks County Health Department Telephone (317) 745-9217									
	INDIANA DEPARTMENT OF HEALTH FOOD PROTECTION DIVISION		License/Permit # 1999	Date: 05/30/2025							
Establishment Hoosier Roots	Address 26 E Main Street	City/State Pittsboro/IN	Zip Code 46167	Telephone 317-730-5434							
OBSERVATIONS AND CORRECTIVE ACTIONS											
ltem	Based on an inspection this day, the item(s) noted below identify violatii Sanitation Requirements. Violations cited in this report must be corrected 475 and 476 of the Indiana Retail Food Establishment Food Code.			Complete by Date:							
10-429-(a) Risk: Pf COS: Yes Repeat:	No soap provided at kitchen or bar hand sinks. (a) Each handwashing sink or group of two (2) adjacent handwashing si (1) liquid; (2) powder; or	inks must be provided with a	supply of hand cleaning:	05/30/2025							
20-211-(a),(b),(c),or(d) Risk: P COS: Yes Repeat:	 (3) bar soap. Gravy and queso made on 5/29/2025 registered internal temperatures of cooler. (a) Cooked TCS food must be cooled as follows: (1) Within two (2) hours, from one hundred thirty-five (135) degrees Fah degrees Fahrenheit, twenty-one (21) Celsius. (2) Within a total of six (6) hours, from not more than one hundred thirty to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius. (b) TCS food must be cooled within four (4) hours to forty-one (41) degreingredients at ambient temperature, such as reconstituted foods and ca (c) Except as specified under subsection (d), a TCS food received in codegrees Fahrenheit, five (5) degrees Celsius, during shipment from the cooled within four (4) hours to not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, during shipment from the cooled within four (4) hours to not more than forty-one failed under section 162(c) of that maintains an ambient air temperature of not more than forty-five (4) 	renheit, fifty-seven (57) degr -five (135) degrees Fahrenhe ees Fahrenheit, five (5) degr nned tuna. mpliance with laws allowing supplier as specified in secti irenheit, five (5) degrees Cel of this rule and immediately p	rees Celsius, to seventy (70) eit, fifty-seven (57) degrees Celsius, ees Celsius, or less if prepared from a temperature above forty -one (41) on 162(b) of this rule must be sius. placed in refrigerated equipment	05/30/2025							
23-214-(a),(b),or(c) Risk: Pf COS: Yes Repeat:	23-214-(a),(b),or(c) Sous vide cooked chicken in bags in walk-in cooler not date marked. Risk: Pf COS: Yes (a) Except when packaging food using a reduced oxygen packaging method as specified under section 218 of this rule, and except as specified in subsection (e), refrigerated, ready-to- eat TCS food prepared on-premises and held in a retail food establishment for more										
23-215-(a)or(b) Risk: P COS: Yes Repeat: 29-484-(a)(2) Risk: P COS: Yes	Risk: P COS: Yes Repeat: (a) A food specified in section 214(a) or 214(b) of this rule must be discarded if it: (1) exceeds either of the temperature and time combinations specified in section 213(a), except for time the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is appropriately marked with a date or day that exceeds a temperature and time combination as specified in section 214(a) of this rule. (b) Refrigerated, ready-to-eat TCS food prepared in a retail food establishment and dispensed through a vending machine with an automatic shutoff control must be discarded if it exceeds a temperature and time combination as specified in section 214(a) of this rule. 84-(a)(2) Sous vide cooked chicken not date marked in walk-in cooler as required by HACCP plan layed out in variance. Risk: P (a) If the department grants a variance as specified in section 483 of this rule, or a HACCP plan is otherwise required as specified under										
Repeat: 33-212-(b) Risk: Core COS: Yes Repeat:	 (2) comply with the HACCP plans and procedures submitted as specifie modification or waiver, and Queso and gravy stored in deep plastic containers that do not allow for adequate cooling. (b) When placed in cooling or cold holding equipment, food containers in (1) arranged in the equipment to provide maximum heat transfer througi (2) loosely covered, or uncovered if protected from overhead contamina cooling period to facilitate heat transfer from the surface of the food. 	maximum heat transfer throun n which food is being cooled h the container walls; and	igh container walls to allow	05/30/2025							
Summary of Violations: P: <u>3</u> Pf: <u>2</u> Core: <u>1</u>											
Person in Charge	Liz Gamble		Date:	05/30/2025							
Inspector:	BRIAN PORTWOOD	Follow-up Requi	red: YES NO	(Circle one)							