





# Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH  
FOOD PROTECTION DIVISION

Hendricks County Health Department  
Telephone (317) 745-9217

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

## 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	IN	Variance obtained for specialized processing methods		

### Food Temperature Control

33	OUT	Proper cooling methods used; adequate equipment for temperature control	X	
34	N/O	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		
----	----	---	--	--

### 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	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		
----	-----	------------------------	--	--	----	-----	----------------------------------	--	--

## TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pork - prep cooler	39.3	Chicken - prep cooler	39.2	Mac and cheese - prep cooler	40.7
Green beans - walk-in cooler	38.6	Queso - walk-in cooler	46.2	Gravy - walk-in cooler	46.3
Mashed potatoes - steam table	150.3				

Person in Charge Liz Gamble

Date: 05/30/2025

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

**NO**

(Circle one)



# Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH  
FOOD PROTECTION DIVISION

Hendricks County Health Department  
Telephone (317) 745-9217

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

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:
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 sinks must be provided with a supply of hand cleaning: (1) liquid; (2) powder; or (3) bar soap.	05/30/2025
20-211-(a),(b),(c),or(d) Risk: P COS: Yes Repeat:	Gravy and queso made on 5/29/2025 registered internal temperatures of 46.3 and 46.2 degrees Fahrenheit respectively in the walk-in cooler.  (a) Cooked TCS food must be cooled as follows: (1) Within two (2) hours, from one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, to seventy (70) degrees Fahrenheit, twenty-one (21) Celsius. (2) Within a total of six (6) hours, from not more than one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius. (b) TCS food must be cooled within four (4) hours to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. (c) Except as specified under subsection (d), a TCS food received in compliance with laws allowing a temperature above forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, during shipment from the supplier as specified in section 162(b) of this rule must be cooled within four (4) hours to not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius. (d) Raw shell eggs must be received as specified under section 162(c) of this rule and immediately placed in refrigerated equipment that maintains an ambient air temperature of not more than forty-five (45) degrees Fahrenheit, seven (7) degrees Celsius.	05/30/2025
23-214-(a),(b),or(c) Risk: Pf COS: Yes Repeat:	Sous vide cooked chicken in bags in walk-in cooler not date marked.  (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 than twenty-four (24) hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius for a maximum of seven (7) days. The day of preparation is counted as day one (1). (b) Except as specified in subsections (e) and (f), refrigerated, ready-to-eat TCS food prepared and packaged by a food processing plant must be clearly marked, at the time the original container is opened in a retail food establishment and if the food is held for more than twenty-four (24) hours, to indicate the date or day by which the food must be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in subsection (a) and the following apply: (1) The day the original container is opened in the establishment is counted as day one (1). (2) The day or date marked by the establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. (c) A refrigerated, ready-to-eat TCS food or portion of a refrigerated TCS food that is subsequently combined with additional ingredients or portions of food must retain the date marking of the earliest or first prepared ingredient.	05/30/2025
23-215-(a)or(b) Risk: P COS: Yes Repeat:	House-made sauce date marked 5/6 observed in walk-in cooler past discard date.  (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.	05/30/2025
29-484-(a)(2) Risk: P COS: Yes Repeat:	Sous vide cooked chicken not date marked in walk-in cooler as required by HACCP plan layed out in variance.  (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 section 485 of this rule, the owner or other authorized agent of the retail food establishment shall: (2) comply with the HACCP plans and procedures submitted as specified under section 486 of this rule and approved as a basis for the modification or waiver; and	05/30/2025
33-212-(b) Risk: Core COS: Yes Repeat:	Queso and gravy stored in deep plastic containers that do not allow for maximum heat transfer through container walls to allow adequate cooling.  (b) When placed in cooling or cold holding equipment, food containers in which food is being cooled must be: (1) arranged in the equipment to provide maximum heat transfer through the container walls; and (2) loosely covered, or uncovered if protected from overhead contamination as specified under section 189(a)(2) of this rule, during the cooling period to facilitate heat transfer from the surface of the food.	05/30/2025

### Summary of Violations:

P: 3

Pf: 2

Core: 1

Person in Charge Liz Gamble

Date: 05/30/2025

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

**NO**

(Circle one)