



**Retail Food Establishment  
Inspection Report**

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

Release Date: 08/10/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

3

Date: 07/31/2025

Time In 12:02 pm

Time Out 12:43 pm

No. Repeat Risk Factor/Intervention Violations

1

Establishment

Ricky's Pancake House 2

Address

12 East Main Street #651

City/State

Pittsboro/IN

Zip Code

46167

Telephone

317-667-8540

License/Permit #

2004

Permit Holder

Brianne Rosas

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Juan Avilez

ServSafe

Exp.

10/08/2026

**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	N/O	Proper cooking time & temperatures								
Employee Health					19	IN	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	IN	Proper hot holding temperatures								
5	IN	Procedures for responding to vomiting and diarrheal events			22	OUT	Proper cold holding temperatures					X			
Good Hygienic Practices					23	IN	Proper date marking and disposition								
6	IN	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	IN	Consumer advisory provided for raw/undercooked food								
8	IN	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><b>Risk factors</b> 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 Ricky and Brianne Rosas

Date: 07/31/2025

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

**NO**

(Circle one)



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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.

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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	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	OUT	Utensils, equipment & linens: properly stored, dried, & handled	X	X
45	IN	Single-use/single-service articles: properly stored & used		
46	IN	Gloves used properly		

### Utensils, Equipment and Vending

47	OUT	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

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage gravy - steam table	155.1	Grits - steam table	145.7	Hard boiled eggs - prep cooler	39.9
Ham - prep cooler	40.0	Cut lettuce - prep cooler	39.8	Link sausage - grill cooling drawer	39.8
Burger patties - grill cooling drawer	41.0	Ham - grill cooling drawer	40.1	Chicken salad - dry storage refrigerator	49.1
Grilled chicken - dry storage refrigerator	49.8	Lasagna - dry storage refrigerator	45.3		

Person in Charge Ricky and Brianne Rosas

Date: 07/31/2025

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

**NO**

(Circle one)



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## 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:
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Chicken salad, grilled chicken, and lasagna were holding internal temperatures of 49.1, 49.8, and 45.3 degrees Fahrenheit in the refrigerator located in dry storage.  (a) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 216 of this rule, and except as specified under subsections (b) and (c), TCS food must be maintained: (2) at forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less. (b) Raw shell eggs that have not been treated to destroy all viable Salmonellae must be stored in refrigerated equipment that maintains an ambient air temperature of forty-five (45) degrees Fahrenheit, seven (7) degrees Celsius, or less.	07/31/2025
44-324-(a) Risk: Core COS: Yes Repeat: 2	Observed water between stacked dishes on shelf above 3-bay sink.  (a) After cleaning and sanitizing, equipment and utensils: (1) must be air-dried or used after adequate draining, as specified in 40 CFR 180. 940, before contact with food; and (2) may not be cloth-dried, but utensils that have been air-dried may be polished with cloths that are maintained clean and dry.	07/31/2025
47-286-(a),(b),or(c) Risk: Core COS: No Repeat:	Torn seal observed on dry storage refrigerator door.  (a) Equipment must be maintained in a state of repair and condition that meets the requirements specified under sections 226 through 272 of this rule. (b) Equipment components, such as: (1) doors; (2) seals; (3) hinges; (4) fasteners; and (5) kick plates; must be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (c) Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.	08/10/2025

Summary of Violations: P: 1 Pf: 0 Core: 2

Person in Charge Ricky and Brianne Rosas

Date: 07/31/2025

Inspector: BRIAN PORTWOOD

Follow-up Required: YES ☐ NO ☒ (Circle one)