



**Retail Food Establishment
Inspection Report**

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

Release Date: 06/01/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 05/22/2025

Time In 4:45 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 5:00 pm

Establishment Hankins Farms	Address	City/State /	Zip Code	Telephone
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License/Permit # 2104	Permit Holder Jennifer Hankins/Jason Hankins	Purpose of Inspection Routine	Est Type Mobile	Risk Category 1
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Certified Food Manager Exp.

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

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.

Person in Charge	Jennifer Hankins	Date:	05/22/2025
Inspector:	LISA CHANDLER	Follow-up Required:	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)



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Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
2104

Date:
05/22/2025

Establishment
Hankins Farms

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	N/A	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	N/A	Plant food properly cooked for hot holding		
35	N/A	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	N/A	Insects, rodents, & animals not present		
39	N/A	Contamination prevented during food preparation, storage & display		
40	N/A	Personal cleanliness		
41	N/A	Wiping cloths: properly used & stored		
42	N/A	Washing fruits & vegetables		

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

Physical Facilities

50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		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		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

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:
Risk: COS: Repeat:		

Summary of Violations:

P: _____

Pf: _____

Core: _____

Published Comment

No violations noted at time of inspection.

Person in Charge Jennifer Hankins

Date: 05/22/2025

Inspector: LISA CHANDLER

Follow-up Required:

YES

NO

(Circle one)