



**Retail Food Establishment
Inspection Report**

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

Release Date: 06/14/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 06/04/2025

Time In 6:00 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 6:15 pm

Establishment Podium BBQ		Address		City/State /		Zip Code		Telephone	
License/Permit # 2135		Permit Holder Vince Johnson		Purpose of Inspection Routine		Est Type Mobile		Risk Category 3	
Certified Food Manager Vince Johnson		Servsafe		Exp. 03/08/2026					

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	N/O	Proper reheating procedures for hot holding					
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting						20	N/O	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	IN	Proper cold holding temperatures											
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	N/A	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						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.													
Protection from Contamination																					
15	IN	Food separated and protected																			
16	IN	Food-contact surfaces; cleaned & sanitized																			

Person in Charge		Vince Johnson		Date:		06/04/2025	
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
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License/Permit #
2135

Date:
06/04/2025

Establishment
Podium BBQ

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/O	Proper cooling methods used; adequate equipment for temperature control		
34	IN	Plant food properly cooked for hot holding		
35	N/O	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/A	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		Toilet facilities: properly constructed, supplied, & cleaned		
54	N/O	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
cooked pork shoulder- upright cooler	41	coleslaw-upright cooler	40	pulled pork-hot table	145
mac n cheese- hot table	135	baked beans-hot table	138		

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 Vince Johnson

Date: 06/04/2025

Inspector: LISA CHANDLER

Follow-up Required:

YES

NO

(Circle one)