Retail Food Establishment Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH

06/24/2025

No. Risk Factor/Interventions Violations

Hendricks County Health Department

Telephone (317) 745-9217

0

Date: Time In 06/14/2025 10:50 am

FOOD P	ROTECTION DI	VISION	No. Repea	at Risk Factor/Intervention Violation	Time Out	11:00 am	
Establishment Goldie's LLC		Address 944 E Co. Rd. 900 South		City/State Clayton/IN	Zip Code 46118	1 '	
License/Permit # 2173	Permit Holder Shelby House			Purpose of Inspection Routine	Est Type Mobile		Risk Category
Certified Food Manager Shelby House	ServSafe	Exp. 03/28/20	27				

Circle	e designated compliance status (IN, OUT, N/O, N/A	A) for each numbered item				Mark "X" in appropriate box for COS and/or R				
-in comp	pliance OUT-not in compliance	N/O-not observered	N/A-not ap	plicable	COS-corrected on-site during inspection	R-repeat violation				
Compliance Status COS I					R Compliance Status COS					
Lin	Superv		1 1	17 I	IN	Proper disposition of returned, previously served, reconditioned & unsafe food				
IN Person-in-charge present, demonstrates knowledge, and performs duties				Time/Temperature Control for Safety						
2 IN Certified Food Protection Manager				18	N/A	Proper cooking time & temperatures		Π		
	Employee	Health		19	N/A	Proper reheating procedures for hot holding		1		
IN	9 , 1 ,			20	N/A	Proper cooling time and temperature		1		
_{IN}	N Proper use of restriction and exclusi			21	N/A	Proper hot holding temperatures		1		
::``				22	IN	Proper cold holding temperatures		1		
1"		. 🗓		23	IN	Proper date marking and disposition		1		
Good Hygienic Practices 6 N/O Proper eating, tasting, drinking, or tobacco products use			1 1	24	N/A	Time as a Public Health Control; procedures & records		1		
4	IN No discharge from eyes, nose, and mouth				Consumer Advisory					
1"				25	N/A	Consumer advisory provided for raw/undercooked food		Τ		
I N/G	Preventing Contam /O Hands clean & properly washed	ination by Hands	1 1			Highly Susceptible Populations				
1		or a pre approved		26	N/A	Pasteurized foods used; prohibited foods not offered		Τ		
14/4		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Food/Color Additives and Toxic Substances					
) IN	N Adequate handwashing sinks prope	rly supplied and accessible		27	N/A	Food additives: approved & properly used		Τ		
•	Approved	Source		28	IN	Toxic substances properly identified, stored, & used		1		
IN	N Food obtained from approved source	e				Conformance with Approved Procedures		ì		
N/0	/O Food received at proper temperature	9		29	N/A	Compliance with variance/specialized process/HACCP		Τ		
IN	N Food in good condition, safe, & una	dulterated				h		-1- —		
N/	I/A Required records available: mollusc parasite destruction	an shellfish identification,		Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.						
	Protection from (Contamination				ealth interventions are control measures to prevent foodbo	rne			
IN	N Food separated and protected			i	illness o	r injury.				
S IN	N Food-contact surfaces; cleaned & sa	anitized	[]	l L				_		

Person in Charge	Shelby House				Date:	06/14/2025
Inspector:	YOCELI PALAFOX		Follow-up Required:	YES	NO	(Circle one)
		Page 1	of 2			

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INDIANA DEPARTMENT OF HEALTH FOOD PROTECTION DIVISION

Hendricks County Health Department Telephone (317) 745-9217

License/Permit# 2173

Date: 06/14/2025

Person in Charge

Inspector:

Shelby House

YOCELI PALAFOX

06/14/2025

(Circle one)

Date:

NO

YES

	olishme	ent		Address			ity/State		Zip Code	Telephone		
Goldie's LLC 944 E Co. Rd. 900 South				ayton/IN		46118	317-409-1194					
				G	OOD R	ETAIL P	RACTIO	ES				
G	ood Reta	il Practices are prever	ntative measures to control	the addition of pathogens, chemicals			nto foods.			_		
				Mark "X" in appropriate	box for COS	and/or R		COS-corrected on	-site during inspection	R-rep	eat violation	
					COS	R					cos	R
			Safe Food and	Water				Pro	per Use of Utensil	ls		
30	N/A	Pasteurized egg	s used where required			43	B IN	In-use utensils: properl				
31	IN	Water & ice from	approved source		1	44	IN		inens: properly stored, d	lried, & handled		11
32	N/A	Variance obtaine	ed for specialized proce	ssing methods		45	iN	Single-use/single-servi	ce articles: properly store	ed & used		
			Food Temperatur			46	N/O	Gloves used properly				
33	N/A	Proper cooling n temperature con	nethods used; adequate ntrol	e equipment for					, Equipment and V			
34	N/A	: '	erly cooked for hot holdi	ng	† -	47	' IN	Food & non-food conta designed, constructed,	ct surfaces cleanable, pr & used	roperly		
35	IN	Approved thawir	ng methods used		1	48	B IN	{	installed, maintained, &	used; test		1
36	IN	Thermometers p	provided & accurate		1	49		strips Non-food contact surfa	ces clean			
			Food Identific	ation				J				IJ
37	IN	Food properly la	beled; original containe	r 	<u>.l l</u> .] 50) IN		Physical Faclities ble; adequate pressure		T	
00	181		vention of Food C	ontamination		51	IN	Plumbing installed; pro	per backflow devices			
38	IN N/O		, & animals not present		. -	52	2 IN	Sewage & waste water	properly disposed			
39	N/O	display	prevented during food pr	reparation, storage &		53	IN	Toilet facilities: properly	constructed, supplied, &	& cleaned		11
40	IN	Personal cleanli	ness		1	54	IN IN	Garbage & refuse prop	erly disposed; facilities n	naintained		11
41	IN	Wiping cloths: pi	roperly used & stored			55	i IN	Physical facilities instal	led, maintained, & clean			
42	N/A	Washing fruits &	vegetables			56	S IN		lighting; designated area	as used		11
				Outdoor Food One	eration A	R Mohile	Retail	Food Establishmer				11
C	rala danie	anatad assurliance at	etus (INL OLIT NI/O NI/A) fe			# III O D III	rtotan		appropriate box for COS and	dias D		
	complia		atus (IN, OUT, N/O, N/A) fo JT-not in compliance								aat vialation	
				N/O-not observered	N/A-no	ot applicable	•	COS-corrected on	-site during inspection			
			71-not in compliance	N/O-not observered		ot applicable	•	COS-corrected on	-site during inspection	K-lep	eat violation	
57	N/A		i	N/O-not observered		R				К-тер	CO	
57	N/A	Outdoor Food	i	N/U-not observered						к-гер		
57	N/A		i			R 5	8 IN	Mobile Retail Food				
I -		Outdoor Food	Operation	TEM	cos	R 5	8 IN	Mobile Retail Food	Establishment (in degrees Fal	hrenheit)	со	
I -	N/A Locatio	Outdoor Food	i		cos	R 5	8 IN	Mobile Retail Food	l Establishment		со	
I -		Outdoor Food	Operation	TEM Item/Location	COS	R 5	8 IN	Mobile Retail Food TIONS np Iten	Establishment (in degrees Fal	hrenheit)	со	
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I -		Outdoor Food	Operation Temp Based on an inspection	Item/Location OBSERVATION this day, the item(s) noted bel	COS IPERATI TIONS A ow identify	R 5 URE OB ND CO	SERVA Ten RRECTI	Mobile Retail Food TIONS np Iten VE ACTIONS C 7-26, Indiana Retail Food	(in degrees Fal	hrenheit)	p	s R
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Follow-up Required: