



**Retail Food Establishment
Inspection Report**

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

Release Date: 05/12/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 05/02/2025

Time In 12:05 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 12:25 pm

Establishment Colp's Concession		Address		City/State /		Zip Code		Telephone	
License/Permit # 2176		Permit Holder Casey Colp		Purpose of Inspection Routine		Est Type Mobile		Risk Category 3	
Certified Food Manager Casey Colp		ServSafe		Exp. 04/01/2026					

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																											
2	IN	Certified Food Protection Manager																											
Employee Health															Time/Temperature Control for Safety														
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting												18	IN	Proper cooking time & temperatures													
4	IN	Proper use of restriction and exclusion												19	N/O	Proper reheating procedures for hot holding													
5	IN	Procedures for responding to vomiting and diarrheal events												20	N/O	Proper cooling time and temperature													
Good Hygienic Practices															21	IN	Proper hot holding temperatures												
6	IN	Proper eating, tasting, drinking, or tobacco products use												22	N/O	Proper cold holding temperatures													
7	IN	No discharge from eyes, nose, and mouth												23	N/O	Proper date marking and disposition													
Preventing Contamination by Hands															24	N/A	Time as a Public Health Control; procedures & records												
8	IN	Hands clean & properly washed												Consumer Advisory															
9	IN	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	IN	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	IN	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	IN	Food separated and protected												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.															
16	IN	Food-contact surfaces; cleaned & sanitized																											

Person in Charge		Casey Colp		Date:		05/02/2025	
Inspector:		MATT WILLIAMS		Follow-up Required:		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)	



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Telephone (317) 745-9217

License/Permit #
2176

Date:
05/02/2025

Establishment
Colp's Concession

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	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	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	N/O	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	IN	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

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:

Published Comment
@Cleetus and Cars

Person in Charge Casey Colp

Date: 05/02/2025

Inspector: MATT WILLIAMS

Follow-up Required:

YES

NO

(Circle one)