



Retail Food Establishment

Inspection Report

State Form 48669 (R2/2-05)

SDH Form 51-0001

Hendricks County Health Department

Telephone (317) 745-9217

Fax (317) 745-9218

Based on the inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements.
The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Name Rolling Smoke BBQ LLC	Telephone Number Est	Date of Inspection 06/29/2024 10:30 am	ID# 2188
Establishment Address ,			
Owner Rolling Smoke BBQ LLC	Purpose <u>X</u> Routine ___ Follow-up ___ Complaint ___ Pre-Operational ___ Temporary ___ HACCP ___ Other (list)	Follow Up YES	Released 07/09/2024
Owner's Address		Menu Type 1 ___ 2 ___ 3 <u>X</u> 4 ___ 5 ___	
Person in Charge Milo Kirsch			
Responsible Person's Email			
Certified Food Handler Milo Kirsh	Exp. 360 Training 06/21/2027		

CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE COLUMN MARKED AS "R"

Section #	C/NC	R	Narrative	To Be Corrected By
187	C	0	Three pans of rib tips and a pan of pulled pork were holding an internal temperature of 77-80.4 degrees Fahrenheit in the reach-in cooler and Igloo cooler. The ambient temperature of the reach-in cooler was 66.8 degrees Fahrenheit. Pulled pork and chopped brisket were holding an internal temperature of 87-110 degrees Fahrenheit in the hot holding unit.	Corrected

Summary of Violations C 1 NC 0 R 0

Received by (name and title printed):

Reviewed with Person in Charge

Inspected by (name and title printed):

SARAH DALLAS

Received by (signature):

Inspected by (signature):

cc:

cc:

cc: