<form><form>          Number Norm         Description         <thdescription< th=""> <thdescription< th=""></thdescription<></thdescription<></form></form>	CA STATE OF					Release Da		Date:	e: 06/30/2025		Hendricks County Health Department Telephone (317) 745-9217					
FOOD PROTECTION DONISION         No. Required Risk Flace/Industry/Harsen/Ha	S ALL S					No. Risk Factor/Interventions Violations					0					
		1816						No. Repeat			t Risk Factor/Intervention Violatic			0		•
231         Tay Baset         Rafe         Mate         I           Centled Food Manager         Exp.         Exp. <th colspan="7"></th> <th></th> <th>City /</th> <th colspan="3">City/State /</th> <th>Zip Code</th> <th></th> <th>Telephone</th> <th></th>									City /	City/State /			Zip Code		Telephone	
<section-header>          Descent Lunces subtractions and potential in the state into the state in</section-header>			mit #													Risk Category 1
Cardin designed complexes         Old of decires         None of decires         None of decires         Respective         Respective         Respective           Unit of itele services         Old of itele services         None of decires         Respective	Cei	tified Foo	od Manage	er		Exp.										
					FOC	DDBORNE ILLNESS RISH	( FAC	TORS		PUB	LIC HEALTH	INTER	/ENTIONS			
Compliance Statu         COD         R         Compliance Statu         COD         R           Image: Statu         Decombining or resting for resting the resting stretch (noncide process), some stretch (noncide pr																
1     No.     Person-loc-drong present, association isociation, and interference data     1     No.     Person-loc-drong present, association isociation, and interference data     1     No.     No.     Person-loc-drong present, association isociation, and interference data     1     No.     No.     Person-loc-drong present, association isociation, and interference data     1     No.     No.     Person-loc-drong present, association is methy interference data     1     No.     No.     Person-loc-drong present, association is methy interference data     1     No.     No.     Person-loc-drong present, association is methy interference data     1     No.     Person-loc-drong presentiation interference data     1     No.     No.     Person-loc-drong presentiation interference data     1     No.     <				OUT-not in	not in compliance N/O-not observered											•
1         N         Person-in-change present, demonstrates trookedge, and present demonstrates and present demonstrates trookedge, and present demonstrates and present demonstrates and present demonstrates demon																
2         No         Central Frace Insection to imaging in the image muture.         10         No.         Proper containing image image into the image inclusion.         10         No.         Proper containing image imag	1	IN		• •									perature Con	trol for	Safety	
1       N       Margement, for emptyoes and conduction approprint         4       N       Proper trad of emptyoes and conduction approprint         4       N       Proper trad of emptyoes and conduction approprint         6       N       Proper trad of emptyoes and conduction appropriate approprise approprise appropriate approprime approprise appropri	2	IN			tion Manager				18	N/A	1					
4       N       Howeledge, responsibilities and regarding       1       1       NA       Poper table used restriction and exclusion         5       N       Productives for responsing to vorting and dambale went       2       NA       Poper table in making and disposition         6       N       Proper adminitude on table in making and disposition       2       NA       Proper administration on the disposition of the disposition on the disposition of the disposition on the disposition on the disposition of the disposition	2		Managam	ont food or										ding		
4       N       Proper less of transmittion ge vorming and during a vortex of transmittion ge vorming and during a vortex of transmittion ge vorming and during a vortex of transmittion generation and vortex of transmittion genevent of transmittin generati	3		knowledge	e, responsit	ilities and reportin											
Cood Hyginic Practices         3         N         Proper atternative gui disputation         1         1         Proper atternative gui disputation         1         1         1         No         6 discharps from yes, ore, and mould use         1         1         7         7         No         No         Consumer Advisory         2         NA         Consumer Advisory         2         NA         Consumer Advisory           8         N         No discharp from yes, nos, and mould         1         1         No         Consumer Advisory         2         NA         Consumer Advisory         1         1         1         No         Consumer Advisory         2         NA         Consumer Advisory         1         1         1         1         No         Consumer Advisory         1         1         1         1         No         Food Advisory         1         1         1         No         Pood Advisory         1         1         1         No         Pood Advisory         1         1         1         No         Pood Advisory         1         1         1         1         No         Pood Advisory         1         1         1         1         1         1         1         1         1         1         1						and diarrhad avanta										
6     IN     Proper eating, Latting, dimking, or tokacco product use     14     N     In the das Automatic consumer Advisory       7     N     No discharge from orysking     Consumer Advisory     2     NA     Consumer Advisory       8     IN     Free on the days from orysking     N     No discharge from orysking     1       8     IN     Free on the days free orysking     NA     Consumer Advisory       9     IN     Free on the days free orysking     1       9     IN     Free on the days free orysking     1       9     IN     Free on the days free orysking     1       10     IN     Free on the days free orysking     1       10     IN     Free on the days free orysking     1       10     IN     Free on the days free orysking     1       11     IN     Free on the days free orysking     1       12     IN     Free on the days free orysking     1       13     IN     Free on the days free orysking     1       14     IN     Free on the days free on the days free orysking     1       15     IN     Free on the days free orysking     1       16     IN     Free on the days free on	5		Procedure						23	IN	Proper date r	narking ar	d disposition			
Preventing Contamination by Hands         Z         NA         Consume advisory provided for mayundecocked food         Image: Contamination by Hands           8         In         Hends clean & properly washed allernative procedure properly allowed allernative procedure properly allowed         28         NA         Paseurized foods used profiled food and offered           10         IN         Approved Source         28         NA         Consumer advisory provided for mayundecocked food         Image: Contamination by Hands           11         IN         Food codatined from approved source         28         NA         Consumer advisory provided for may undecoded approved	6	IN	Proper ea						24	IN				ures & rec	ords	
Preventing Contamination by Hands         Image: Contamination by Hands <t< th=""><th>7</th><th>IN</th><th></th><th></th><th></th><th></th><th></th><th></th><th>25</th><th>N/A</th><th>Consumer ad</th><th></th><th></th><th></th><th>food</th><th>1 1 1</th></t<>	7	IN							25	N/A	Consumer ad				food	1 1 1
9       in       No base hand contact with RTE food or a pre-approved alterative proceedy approved subject and accessable       28       NA       Pateuticate doods used; prohibited foods not offred         10       N       Approved Source       28       NA       Food additives and Toxic Substances         21       NO       Pood contact and proposed Source       28       NA       Contact substances property dealined; sprendy additives and Toxic Substances         11       N       Pood cobtained for morporved Source       28       NA       Contact substances property dealined; sprendy additives and toxics used; proheed; a used         13       N       Pood cobtained for morporved Source       28       NA       Compliance with Approved Procedures         14       NA       Pateutication of contact substances probering with strengted and protected       10       N       Pood in good contacts and belink identification, and additives and protected       10       N       Associated and protected       10       N       Pood separated and protected       10       N       Pood separate date and protected       10       10       N       Pood separate date and protected       10       10       N       Pood contact surfaces; deame & samitzed       10       10       10       10       10       10       10       10       10       10       10       1	8	IIN			-	tion by Hands	1	ı i								
10       NA       Adequate handwashing sinks properly supplied and accessable       27       NA       Food address: approved \$properly used       1         1       NP       Food obtained from approved \$properly supplied and accessable       28       NA       Conformance with Approved ForcedUres       20       NA         13       NP       Food obtained from approved a properly supplied and accessable       28       NA       Conformance with Approved ProcedUres       20       NA       Compliance with Approved ProcedUres       20       NA       Status       20       NA       Status       20       NA       Status       20       NA       Status       20       NA       20 <th></th> <th></th> <th></th> <th></th> <th></th> <th>a pre-approved</th> <th></th> <th></th> <th>26</th> <th>N/A</th> <th></th> <th>•••</th> <th></th> <th></th> <th></th> <th></th>						a pre-approved			26	N/A		•••				
Approved Source       28       N       Totic substances properly identified, stored, 4 used       1       1       1       1       N       Food obtained from approved source       1       1       1       1       N       Food received at proper temperature       1       1       N       Food in good condition, safe, & unadulerated       1       1       N       Food in good condition, safe, & unadulerated       1       1       N       Food sublance with variance/specialized process/HACCP       I <thi< th=""> <thi< th=""> <thi< th=""></thi<></thi<></thi<>	10								27	NI/A					ubstances	
11       N/L       Food neadpoint of the appoint of the analytic radid       Conformance with Approved Procedures         13       N/L       Food neadpoint of the analytic radid       20       N/L       Compliance with approved Procedures         14       N/L       Food neadpoint of the analytic radid       7       7       N/L         14       N/L       Food neadpoint of the analytic radid       7       7       7         14       N/L       Food neadpoint of the analytic radid       7       7       7         14       N/L       Food neadpoint of the analytic radid       7       7       7         15       N/L       Food separated and protected       7       7       7         16       N/L       Food context surfaces: deamed & sentited       7       7       7         16       N/L       Food context surfaces: deamed & sentited       7       7       7         16       N/L       Food context surfaces: deamed & sentited       7       7       7         16       N/L       Food context surfaces: deamed & sentited       7       7       7         16       N/L       Food context surfaces: deamed & sentited       7       7       7         16       N/L       Foo	10		Adequate													
12       NO       Food received at proper temperature       1       23       NA       Compliance with variance/specialized process/HACCP       1         13       NA       Compliance with variance/specialized process/HACCP       1       1         14       NA       Production from Contamination       1       1       NA       Compliance with variance/specialized process/HACCP       1       1         15       N       Production from Contamination       1       1       NA       Compliance with variance/specialized process/HACCP       1       1         16       N       Production from Contamination       1       1       NA       Compliance with variance/specialized process/HACCP       1       NA       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       N       Food-contact surfaces; cleaned & sanitzed       1       1       NA       Compliance with variance/specialized process/HACCP       1         16       N       Food-contact surfaces; cleaned & sanitzed       1       NA       Compliance with variance/specialized       1         17       Food-contact surfaces; cleaned & sanitzed       1       1       1       1       1 </td <th>11</th> <td>IN</td> <td>Food obta</td> <td>ined from a</td> <td></td> <th></th> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> <td> I I I</td>	11	IN	Food obta	ined from a												I I I
14       WA       Required records available: molluscan shellfish identification, parasite destruction         15       N       Food-contract surfaces; cleaned & sanitized         16       N       Food-contract surfaces; cleaned & sanitized         17       N       Food-contract surfaces; cleaned & sanitized    Person in Charge Taryn Stewart Date: 06/20/2025																
Parasite destruction         most prevalent contributing factors of foodborne illness or injury.           15         N         Food-contact surfaces; cleaned & sanitized         most prevalent contributing factors of foodborne illness or injury.           16         N         Food-contact surfaces; cleaned & sanitized         most prevalent contributing factors of foodborne illness or injury.           Public health interventions are control measures to prevent foodborne illness or injury.         Public health interventions are control measures to prevent foodborne illness or injury.           Person in Charge         Taryn Stewart         Date:         06/20/2025									Г	iak fa	tere ara impo	rtant nra	ationa ar propo	duroo ida	untified as the	
16     IN     Food-contact surfaces; cleaned & sanitized       16     IN     Food-contact surfaces; cleaned & sanitized         10     IN         Food-contact surfaces; cleaned & sanitized         10     IN         Food-contact surfaces; cleaned & sanitized         10     IN         Food-contact surfaces; cleaned & sanitized         10     IN         Food-contact surfaces; cleaned & sanitized         11     In         12     In         13     In         14     In         15     In         16     IN         16     IN         16     IN         17     In         18     In         19     In         10     In         10     In         10     In         10         10         10         10         10         10         10         10         10         10         10 <th></th> <td colspan="5">peresite destruction</td> <td></td> <td colspan="8"></td> <td></td>		peresite destruction														
If     IN     Food-contact surfaces; cleaned & sanitized	15	IIN	Food sepa												e	
				'												
		4						11								
Inspector: BRIAN PORTWOOD Follow-up Required: YES NO (Circle one)	Person in Charge Taryn Stewart												Date:	06/20/202	25	
	Ins	pector:		BRIAN					Follo	w-up Requi	red:	YES	NO	(Circle one)		

0	Retail Food Establishment In State Form 57480	Hendricks County Health Department Telephone (317) 745-9217											
a care	INDIANA DEPARTMENT OF HEALTH FOOD PROTECTION DIVISION				License/Permit # 2331	Date: 06/20/2025							
Establishment Mokey's on the Go	Address		City/State		Zip Code	Telephone							
		GOOD RET		CES									
Good Retail Practices are	preventative measures to control the addition of pathogens, o	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													
30 N/A Pasteurized	Safe Food and Water		43 N/A		Proper Use of Utens	sils							
	from approved source		44 N/A		ipment & linens: properly stored,	dried, & handled							
	tained for specialized processing methods		45 IN		ngle-service articles: properly sto								
lJ	Food Temperature Control		46 N/A	Gloves used	properly			11					
33 IN Proper cool temperature	ing methods used; adequate equipment for			Utensils, Equipment and Vending									
I	properly cooked for hot holding		47 IN	Food & non-f designed, co	properly								
35 N/A Approved th	nawing methods used		48 N/A	Warewashing	g facilities: installed, maintained,	& used; test		11					
36 IN Thermomet	ers provided & accurate		49 IN	strips Non-food cor	ntact surfaces clean								
	Food Identification	1 1		1	Physical Faclities			1					
l	rly labeled; original container		50 N/O	Hot & cold w	ater available; adequate pressure								
	Prevention of Food Contamination ents, & animals not present	1 1	51 IN	Plumbing ins	talled; proper backflow devices								
39 IN Contaminat	ion prevented during food preparation, storage &		52 IN		aste water properly disposed								
40 IN Personal cl	applinger		53 IN		s: properly constructed, supplied								
	ns: properly used & stored		54 IN		efuse properly disposed; facilities								
	its & vegetables		55 IN 56 IN		lities installed, maintained, & clea ntilation & lighting; designated ar								
·····l····J······		·····l····l··	. <u>.</u>	J			l	IJ					
		od Operation & I	Nobile Retail										
Circle designated complian	Ce status (IN, OUT, N/O, N/A) for each numbered item OUT-not in compliance N/O-not observered	d N/A-not a	nnlicable		Mark "X" in appropriate box for COS a corrected on-site during inspection		repeat violation						
				0000									
57 N/A Outdoor F	Food Operation	COS F	58 11	N Mobile F	Retail Food Establishment		CO:	S R					
				· · · · <b>I</b> · · · · · · ·			· · · · · · · · · · · · ·						
		TEMPERATUR	RE OBSERVA	TIONS	(in degrees F	ahrenheit)							
Item/Location	Temp Item/Loca	ation	Ter	np	Item/Location	Te	emp						
	······				-								
	OBS	ERVATIONS AN	D CORRECT	IVE ACTION	S								
ltem	Based on an inspection this day, the item(s) ne Sanitation Requirements. Violations cited in the						Complet						
	475 and 476 of the Indiana Retail Food Establ	•		ume names bei	ow of as stated in Section		by Date:						
							L						
Risk:							L						
COS: Repeat:							L						
Summary of Violations:     P:     Pf:     Core:													
L													
Person in Charge	Taryn Stewart				Date	e: 06/20/202	25						
					_	_							