



**Retail Food Establishment
Inspection Report**

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

Release Date:

07/09/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

0

Date: 06/29/2025

Time In 11:15 am

No. Repeat Risk Factor/Intervention Violations

0

Time Out 11:30 am

Establishment
Bus Stop Bistro

Address

City/State
/IN

Zip Code

Telephone

License/Permit #
2416

Permit Holder
Jacob O'Rourke

Purpose of Inspection
Routine

Est Type
Mobile

Risk Category
2

Certified Food Manager
Jacob O'Rourke

ServSafe

Exp.
04/18/2027

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		Proper disposition of returned, previously served, reconditioned & unsafe food			
1		Person-in-charge present, demonstrates knowledge, and performs duties			Time/Temperature Control for Safety						
2		Certified Food Protection Manager			18		Proper cooking time & temperatures				
Employee Health						19		Proper reheating procedures for hot holding			
3		Management, food employee and conditional employee; knowledge, responsibilities and reporting			20		Proper cooling time and temperature				
4		Proper use of restriction and exclusion			21		Proper hot holding temperatures				
5		Procedures for responding to vomiting and diarrheal events			22		Proper cold holding temperatures				
Good Hygienic Practices						23		Proper date marking and disposition			
6		Proper eating, tasting, drinking, or tobacco products use			24		Time as a Public Health Control; procedures & records				
7		No discharge from eyes, nose, and mouth			Consumer Advisory						
Preventing Contamination by Hands						25		Consumer advisory provided for raw/undercooked food			
8		Hands clean & properly washed			Highly Susceptible Populations						
9		No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			26		Pasteurized foods used; prohibited foods not offered				
10		Adequate handwashing sinks properly supplied and accessible			Food/Color Additives and Toxic Substances						
Approved Source						27		Food additives: approved & properly used			
11		Food obtained from approved source			28		Toxic substances properly identified, stored, & used				
12		Food received at proper temperature			Conformance with Approved Procedures						
13		Food in good condition, safe, & unadulterated			29		Compliance with variance/specialized process/HACCP				
14		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		Food separated and protected									
16		Food-contact surfaces; cleaned & sanitized									



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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		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		

Food Temperature Control

33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		

Food Identification

37		Food properly labeled; original container		
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Prevention of Food Contamination

38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

Proper Use of Utensils

43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		

Utensils, Equipment and Vending

47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49		Non-food contact surfaces clean		

Physical Facilities

50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55		Physical facilities installed, maintained, & clean		
56		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		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:
Risk: COS: Repeat:		

Summary of Violations:

P: _____

Pf: _____

Core: _____

Published Comment

@Pride Picnic

No violations noted at time of inspection.

Person in Charge Jacob O'Rourke

Date: 06/29/2025

Inspector: MATT WILLIAMS

Follow-up Required:

YES

NO

(Circle one)