



**Retail Food Establishment
Inspection Report**

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

Release Date: 06/16/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 06/06/2025

Time In 1:22 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 1:29 pm

Establishment Nature's Plate		Address		City/State /		Zip Code		Telephone	
License/Permit # 2499		Permit Holder Brooke Sieg		Purpose of Inspection Routine		Est Type Mobile		Risk Category 2	
Certified Food Manager Brooke Sieg		ServSafe		Exp. 12/11/2028					

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

Person in Charge		Brooke Sieg		Date:		06/06/2025	
Inspector:		BRIAN PORTWOOD		Follow-up Required:		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)	



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Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
2499

Date:
06/06/2025

Establishment
Nature's Plate

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	IN	Plant food properly cooked for hot holding		
35	IN	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	IN	Wiping cloths: properly used & stored		
42	IN	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	IN	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
Salsa - prep cooler	39.6	Cut greens - prep cooler	37.1		

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: _____

Person in Charge Brooke Sieg

Date: 06/06/2025

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)