



**Retail Food Establishment  
Inspection Report**

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

Release Date: 05/29/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 05/19/2025

Time In 11:00 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out 11:20 am

Establishment  
The Flying Pig Coffee & Energy

Address  
7489 Windridge Way

City/State  
Brownsburg/IN

Zip Code  
46112

Telephone  
317-600-1712

License/Permit #  
2535

Permit Holder  
Jess Head

Purpose of Inspection  
Pre-Operational

Est Type  
Mobile

Risk Category  
2

Certified Food Manager Exp.

**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	IN	Person-in-charge present, demonstrates knowledge, and performs duties			Time/Temperature Control for Safety								
2	N/A	Certified Food Protection Manager			18	N/A	Proper cooking time & temperatures						
Employee Health					19	N/A	Proper reheating procedures for hot holding						
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			20	N/A	Proper cooling time and temperature						
4	IN	Proper use of restriction and exclusion			21	N/A	Proper hot holding temperatures						
5	IN	Procedures for responding to vomiting and diarrheal events			22	N/A	Proper cold holding temperatures						
Good Hygienic Practices					23	N/A	Proper date marking and disposition						
6	N/O	Proper eating, tasting, drinking, or tobacco products use			24	N/A	Time as a Public Health Control; procedures & records						
7	N/O	No discharge from eyes, nose, and mouth			Consumer Advisory								
Preventing Contamination by Hands					25	N/A	Consumer advisory provided for raw/undercooked food						
8	N/O	Hands clean & properly washed			Highly Susceptible Populations								
9	N/O	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		Adequate handwashing sinks properly supplied and accessible			Food/Color Additives and Toxic Substances								
Approved Source					27	N/A	Food additives: approved & properly used						
11		Food obtained from approved source			28	N/A	Toxic substances properly identified, stored, & used						
12	N/O	Food received at proper temperature			Conformance with Approved Procedures								
13		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			<div><b>Risk factors</b> 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.</div>								
Protection from Contamination													
15		Food separated and protected											
16		Food-contact surfaces; cleaned & sanitized											

Person in Charge      Jesse Head

Date: 05/19/2025

Inspector:      LISA CHANDLER

Follow-up Required:      YES      **NO**      (Circle one)



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

### Food Temperature Control

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

### Food Identification

37	N/O	Food properly labeled; original container		
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### Prevention of Food Contamination

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

### Proper Use of Utensils

43	N/O	In-use utensils: properly stored		
44	N/O	Utensils, equipment & linens: properly stored, dried, & handled		
45	N/O	Single-use/single-service articles: properly stored & used		
46	N/A	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		Toilet facilities: properly constructed, supplied, & cleaned		
54	N/O	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

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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:
Risk: COS: Repeat:		

Summary of Violations:

P: \_\_\_\_\_

Pf: \_\_\_\_\_

Core: \_\_\_\_\_

### Published Comment

Mobile meets health code regulations and the permit has been issued.

Person in Charge Jesse Head

Date: 05/19/2025

Inspector: LISA CHANDLER

Follow-up Required:

YES

**NO**

(Circle one)