





Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
2558

Date:
08/27/2025

Establishment
Sip Stop LLC

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 | 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 | IN | Food properly labeled; original container | | |
|----|----|---|--|--|

Prevention of Food Contamination

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

Proper Use of Utensils

| | | | | |
|----|-----|---|---|--|
| 43 | OUT | In-use utensils: properly stored | X | |
| 44 | IN | Utensils, equipment & linens: properly stored, dried, & handled | | |
| 45 | IN | Single-use/single-service articles: properly stored & used | | |
| 46 | N/O | 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 | | |
|----|-----|------------------------|--|--|----|----|----------------------------------|--|--|

TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------|------|---------------|------|---------------|------|
|---------------|------|---------------|------|---------------|------|

Person in Charge Chloe Bitting

Date: 08/27/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



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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: |
|---|---|-------------------|
| 40-151- Risk: Core COS: No Repeat: | Employee working with exposed food, clean equipment and utensils, and unwrapped single-service or single-use articles without wearing a hair restraint. | 09/03/2025 |
| 43-183-(a) Risk: Core COS: Yes Repeat: | Observed ice scoop handle stored in direct contact with ice. (a) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (1) except as specified under subdivision (2), in the food with their handles above the top of the food and container; (2) in food that is not TCS food with their handles above the top of the food in containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and food contact surface of the food preparation table or cooking equipment is cleaned and sanitized at a frequency specified under sections 307 and 317 of this rule; (4) in running water of sufficient velocity to flush particulates to the drain, if used with moist food, such as ice cream or mashed potatoes; (5) in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not a TCS food; or (6) in a container of water if the water is maintained at a temperature of at least one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, and the container is cleaned at a frequency specified under section 307(d)(7) of this rule. | 08/27/2025 |

Summary of Violations:

P: 0

Pf: 0

Core: 2

Published Comment

@ NSSB Danville Old Farm

Person in Charge Chloe Bitting

Date: 08/27/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)