### **Retail Food Establishment Inspection Report**

State Form 57480 INDIANA DEPARTMENT OF HEALTH FOOD PROTECTION DIVISION

Release Date:	Hendricks County Health Department
	Telephone (317) 7/15-0217

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Date: 08/27/2025

No. Risk Factor/Interventions Violations

Time In 9:09 am Time Out 9:25 am

FOOD F	ROTECTION DI	VISION	No. Repeat Risk Factor/Intervention Violations				Time Out	9:25 am
Establishment Sip Stop LLC		Address		City/State	Zip Code		Telephone	
License/Permit # 2558	Permit Holder Chloe Bitting			Purpose of Inspection Routine	Est Type Mobile			Risk Category 2
				_				

Certified Food Manager Ехр.

		F00	DBORNE ILLNESS RISH	K FAC	TORS	ANI	) PUBI	LIC HEALTH INTERVENTIONS				
C	Circle desig	gnated compliance status (IN, OUT, N/O, N/A) for	each numbered item					Mark "X" in appropriate box for COS and/or R				
IN-in	complianc	e OUT-not in compliance	N/O-not observered	N/A-	not appl	icable		COS-corrected on-site during inspection	R-repeat violation			
Co	mplian	ce Status		cos	R	Со	mpliand	ce Status	COS R			
		Supervisio	n			17	IN	Proper disposition of returned, previously served, reconditioned	1 1 1			
1 I	IN	Person-in-charge present, demonstrates		l				& unsafe food	`			
		performs duties	· · · · · · · · · · · · · · · · · · ·		[]I			Time/Temperature Control for Safety				
2	N/A	Certified Food Protection Manager			 	18	N/A	Proper cooking time & temperatures				
		Employee He	alth			19	N/A	Proper reheating procedures for hot holding				
3	IN	Management, food employee and condit				20	N/A	Proper cooling time and temperature				
4	· · · · · · · · · · · · · · · · · · ·	knowledge, responsibilities and reporting Proper use of restriction and exclusion	!			21	N/A	Proper hot holding temperatures				
5	 IN	Procedures for responding to vomiting a	nd diarrheal events		<sup>-</sup>	22	IN	Proper cold holding temperatures				
<b>.</b>		L			<sup>-</sup>	23	N/A	Proper date marking and disposition				
   6	N/O	Good Hygienic Proper eating, tasting, drinking, or tobacc		l	- I I	24	N/A	Time as a Public Health Control; procedures & records				
7	IN	No discharge from eyes, nose, and mout			i			Consumer Advisory				
l . : . J		l		l	l   <sup>"</sup>	25	N/A	Consumer advisory provided for raw/undercooked food				
g	N/O	Preventing Contaminat  Hands clean & properly washed	tion by Hands	ı	ı i			Highly Susceptible Populations				
9	N/A	No bare hand contact with RTE food or a	nre approved			26	N/A	Pasteurized foods used; prohibited foods not offered				
	IN/A	alternative procedure properly allowed	а рге-арргочец		l li	Food/Color Additives and Toxic Substances						
10	IN	Adequate handwashing sinks properly su	upplied and accessible			27	N/A	Food additives: approved & properly used				
		Approved Sou	urce			28	IN	Toxic substances properly identified, stored, & used				
11	IN	Food obtained from approved source			l li			Conformance with Approved Procedures				
12	N/O	Food received at proper temperature				29	N/A	Compliance with variance/specialized process/HACCP				
13	IN	Food in good condition, safe, & unadulte	rated					F				
14	N/A	Required records available: molluscan sl parasite destruction	hellfish identification,			Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury.						
		Protection from Con	tamination				•	ealth interventions are control measures to prevent foodb	orne			
15	N/A	Food separated and protected				l	llness o	r injury.				
16	IN	Food-contact surfaces; cleaned & sanitiz	æd									
		r		,	1							

Person in Charge 08/27/2025 Chloe Bitting Date: YES NO (Circle one) YOCELI PALAFOX Inspector: Follow-up Required:

## **Retail Food Establishment Inspection Report**

Hendricks County Health Departmer	١t
Telephone (317) 745-9217	

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H. C.	1010		INDIANA DEI	PARTMENT		LTH						License 2558	e/Permit#		Date: 08/27/20	025		
Estab Sip Sto	lishme	nt			Address	5			City	/State			Zip Code		Telephor	ne		
						G	GOOD	RETAI	L PR	ACTIC	ES							
Go	od Retail	Practices are p	preventative meas	sures to control	the addition	of pathogens, chemicals												
						Mark "X" in appropriate					COS-c	orrected on	-site during inspe	ection		R-repeat v	violation	
							cos	R									cos	R
				Food and	l Water								per Use of	Utensils	•			
30	N/A		eggs used wh				.		43	OUT	In-use utensi		, 				X	
31	IN 		from approved				-		44	IN			inens: properly			1 		
32	N/A J	variance ob	tained for spec	<u>.</u>	<del>.</del>		.l	lJ	45	IN N/O			ce articles: pro					
33	N/A	Proper cooli	FOOd 16 ing methods us	emperatur sed; adequate			ī		46	N/O	Gloves used						l	J
		temperature	control				.	<sup> </sup>	47	IN	Food & non-f	ood conta	, Equipmen ct surfaces cle	ana ve anable, pro	<b>naing</b> perly		1	ĺ
34	N/A		roperly cooked		ng 						designed, co							
35	N/A		nawing methods						48	IN	Warewashing strips		installed, mair					
36	IN J	I hermomete	ers provided &				.l	lJ	49	IN	Non-food cor							
37	IN	Food proper	<b>Foo</b> rly labeled; orig	d Identific			ī						Physical Fa					
<b> </b>	J		Prevention			ation	.l	1	50	IN 	<b>.</b>		ble; adequate					
38	IN		ents, & animals			iation	1		51 	IN	ļ		per backflow d					
39	iN	Contaminati	ion prevented o	during food pr	reparation,	storage &			52	IN 	1		properly dispo					
40	OUT	display Personal cle							53	IN			constructed,					
41	IN I						-		54	IN			erly disposed;		aintained			
42	N/O		is. property use its & vegetable				-		55	IN			led, maintained					
							.L	ll	56 	IN 			lighting; desigr				<u> l</u>	<u> J</u>
					Οι	utdoor Food Ope	eration	& Mo	bile F	Retail	Food Estab	lishmer	nt					
Circ	cle desig	nated complian	ce status (IN, OU	IT, N/O, N/A) fo	or each numb	pered item						Mark "X" in	appropriate box	for COS and/o	or R			
	cle desig		ce status (IN, OU OUT-not in con	•		pered item 9-not observered	N/A	-not appli	cable				appropriate box		or R	R-repeat v	violation	
	-		,	•				-not appli R	cable						or R	R-repeat v	violation COS	R
	-	nce	,	mpliance					cable 58	IN	COS-c	orrected on		ection	or R	R-repeat v		R
IN-in	complian	nce	OUT-not in con	mpliance		o-not observered	cos	R	58		COS-c	orrected on	-site during inspe	ection		R-repeat v		R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM		R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	complian	Outdoor F	OUT-not in con	mpliance		o-not observered	cos	R	58		COS-co	orrected on	-site during inspe	ection t		R-repeat v		R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
57	N/A	Outdoor F	OUT-not in con	mpliance		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t				R
IN-in	N/A N/Aocatiol	Outdoor F	OUT-not in con	Temp		TEM	cos	R	58	ERVA	COS-co	orrected on	site during inspe	ection t		Temp		R

# STATION STATION

## **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

FOOD PROTECTION DIVISION

Establishment Address

City/State

Zip Code

Telephone

Sip Stop LLC				1				
		OBSE	ERVATIONS AND	CORRECTIV	VE 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 wearing a hair restrain	n exposed food, clean eq t.	uipment and utensils, a	and unwrapped	single-service or sing	gle-use articles without		09/03/2025
43-183-(a) Risk: Core COS: Yes Repeat:	(a) During pauses in ft (1) except as specified (2) in food that is not 1 of sugar, flour, or cinn. (3) on a clean portion preparation table or co. (4) in running water of potatoes; (5) in a clean, protecte. (6) in a container of water of the container of	andle stored in direct con bood preparation or disper I under subdivision (2), in CS food with their handle amon; of the food preparation to boking equipment is clear sufficient velocity to flust and location if the utensils, ater if the water is maintals celsius, and the conta	nsing, food preparation in the food with their har es above the top of the able or cooking equipmed and sanitized at a 1 h particulates to the drasuch as ice scoops, a nined at a temperature of	ndles above the e food in contain ment only if the in frequency speciain, if used with are used only wit of at least one h	top of the food and of lers or equipment that n-use utensil and food fied under sections 3 moist food, such as in the a food that is not a nundred thirty-five (13	container; t can be closed , such a d contact surface of the f 07 and 317 of this rule; ice cream or mashed TCS food; or (5) degrees Fahrenheit,		08/27/2025
Summary of Viola  Published Comment	tions: P:	0	Pf:	0	Core:	2		

@ NSSB Danville Old Farm

Person in Charge	Chloe Bitting			Date: 08/27/2025
Inspector:	YOCELI PALAFOX	Follow-up Required:	YES	NO (Circle one)