



Retail Food Establishment
Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date: 07/11/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

3

Date: 07/01/2025

Time In 1:47 pm

No. Repeat Risk Factor/Intervention Violations

0

Time Out 3:08 pm

Establishment

Love's Travel Stop #319

Address

780 Jeff Gordon Blvd

City/State

Pittsboro/IN

Zip Code

46167-8814

Telephone

317-892-2938

License/Permit #

720

Permit Holder

Love's Travel Stops & Country Stores, Inc

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

2

Certified Food Manager

Brandy Harris

ServSafe

Exp.

08/28/2024

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

1	IN	Person-in-charge present, demonstrates knowledge, and performs duties		
2	N/A	Certified Food Protection Manager		

Employee Health

3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		

Good Hygienic Practices

6	IN	Proper eating, tasting, drinking, or tobacco products use		
7	IN	No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands

8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		

Approved Source

11	IN	Food obtained from approved source		
12	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available: molluscan shellfish identification, parasite destruction		

Protection from Contamination

15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned & sanitized		

17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
----	----	--	--	--

Time/Temperature Control for Safety

18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		

Consumer Advisory

25	N/A	Consumer advisory provided for raw/undercooked food		
----	-----	---	--	--

Highly Susceptible Populations

26	N/A	Pasteurized foods used; prohibited foods not offered		
----	-----	--	--	--

Food/Color Additives and Toxic Substances

27	N/A	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		

Conformance with Approved Procedures

29	N/A	Compliance with variance/specialized process/HACCP		
----	-----	--	--	--

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.

Person in Charge Chris Aledesuru and Brandy Harris

Date: 07/01/2025

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)



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 #
720

Date:
07/01/2025

Establishment

Love's Travel Stop #319

Address

780 Jeff Gordon Blvd

City/State

Pittsboro/IN

Zip Code

46167-8814

Telephone

317-892-2938

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	N/A	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		
----	----	---	--	--

Prevention of Food Contamination

38	IN	Insects, rodents, & animals not present		
39	OUT	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	OUT	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	OUT	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	N/A	Mobile Retail Food Establishment		
----	-----	------------------------	--	--	----	-----	----------------------------------	--	--

TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Corn dogs - hot hold case	137.2	Chili - Gehl's dispenser	165.4	Cheese sauce - Gehl's dispenser	163.0
Buffalo chicken Roller Bites - warming rollers	143.2	Tornados - warming rollers	162.8	Hot dogs - warming rollers	152.8
Sausage - pizza prep cooler	38.0	Ham - pizza prep cooler	37.9	Meatballs - Subway hot holding	171.5
Steak - Subway cold holding	41.0	Tuna - Subway cold holding	40.0	Pepperoni- Subway cold holding	39.4
Cut tomato- Subway cold holding	39.8	Sliced cheese - kitchen prep cooler	39.1	Grilled chicken - kitchen prep cooler	36.7

Person in Charge Chris Aledesuru and Brandy Harris

Date: 07/01/2025

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)



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 #
720

Date:
07/01/2025

Establishment
Love's Travel Stop #319

Address
780 Jeff Gordon Blvd

City/State
Pittsboro/IN

Zip Code
46167-8814

Telephone
317-892-2938

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:
39-193-(a) Risk: P COS: No Repeat:	Observed unwrapped apples on display for customers to pick up for purchase. (a) Except for nuts in the shell and whole, raw fruits and vegetables intended for hulling, peeling, or washing by the consumer before consumption, food on display must be protected from contamination by the use of: (1) packaging; (2) counter, service line, or salad bar food guards; (3) display cases; or (4) other effective means.	07/02/2025
44-324-(a) Risk: Core COS: No Repeat:	Observed dishes stacked wet on the rack in the dish area. (a) After cleaning and sanitizing, equipment and utensils: (1) must be air-dried or used after adequate draining, as specified in 40 CFR 180. 940, before contact with food; and (2) may not be cloth-dried, but utensils that have been air-dried may be polished with cloths that are maintained clean and dry.	07/02/2025
55-411-(a)or(b) Risk: Core COS: No Repeat:	Observed loose coving tiles in the dry storage room. (a) In retail food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures must be coved and closed to not larger than one thirty-second (1/32) of an inch (one (1) millimeter). (b) The floors in retail food establishments in which water flush cleaning methods are used must be provided with drains and be graded to drain, and the floor and wall junctures must be coved and sealed.	07/30/2025

Summary of Violations: P: 1 Pf: 0 Core: 2

Person in Charge Chris Aledesuru and Brandy Harris

Date: 07/01/2025

Inspector: BRIAN PORTWOOD

Follow-up Required: YES ☐ NO ☒ (Circle one)