Retail Food Establishment Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date:	09/10/2026	Hendricks County Health Department Telephone (317) 745-9217

No. Risk Factor/Interventions Violations	1	Date:	08/31/2026
		Time In	1:42 pm
No. Repeat Risk Factor/Intervention Violations	0	Time Out	2:10 pm

Establishment	Address	City/State	Zip Code	Telephone
Steel Dynamics Cafeteria	8000 N 225 E	Pittsboro/IN	46167	317-892-7000

License/Permit #	Permit Holder	Purpose of Inspection	Est Type	Risk Category
1023	Steel Dynamics	Routine	Retail Food Establishment	2

Certified Food Manager: Lory Burkert — ServSafe — Exp. 04/25/2027

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN-in compliance OUT-not in compliance N/O-not observered N/A-not applicable

Mark "X" in appropriate box for COS and/or R
COS-corrected on-site during inspection R-repeat violation

	Compliance Status		COS	R
Supervision				
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties		
2	IN	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	OUT	Food-contact surfaces; cleaned & sanitized	X	
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	N/O	Proper cooking time & temperatures		
19	N/O	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: Lory Burkert — Date: 08/31/2026

Inspector: BRIAN PORTWOOD — 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
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		
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	N/O	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 Faclities				
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 observered — 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
Potatoes - steam well	153	Burgers - steam well	178	Breaded tenderloin - steam well	140
Sliced tomato - cold well	41	Sausage links - walk-in cooler	25	Deli turkey - walk-in cooler	41
Chocolate milk - "Pepsi" fridge	41	Yogurt w/oranges - refrigerator	41		

Person in Charge: Lory Burkert — Date: 08/31/2026

Inspector: BRIAN PORTWOOD — 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:
16-299-(a)(1),(a)(2),(a)(3),(a)(4), Risk: P COS: Yes Repeat:	Chlorine sanitizer concentration in the mechanical dishwasher registered 0 ppm on a chlorine test strip. Operator swapped out old sanitizer for new which corrected the issue. (a) A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation , at contact times specified under section 318(a)(3) of this rule, must meet the criteria specified under section 461 of this rule and be used in accordance with the EPA registered label use instructions, and as follows: (1) A chlorine solution must have a minimum temperature based on the concentration and pH of the solution as listed in the following chart: Concentration Range Minimum Temperature Exposure Times Specified in 410 IAC 7-26-318 ppm (mg/L) pH 10 or less °F (°C) pH 8 or less °F (°C) 25 - 49 120 (49) 120 (49) 10 Seconds 50-99 100 (38) 75 (24) 7 Seconds 100 55 (13) 55 (13) 10 Seconds	08/31/2026

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

Person in Charge Lory Burkert Date: 08/31/2026

Inspector: BRIAN PORTWOOD Follow-up Required: YES NO (Circle one)