



**Retail Food Establishment
Inspection Report**

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

Release Date: 06/19/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

4

Date: 06/09/2025

Time In 11:45 am

Time Out 12:20 pm

No. Repeat Risk Factor/Intervention Violations

0

Establishment

Little Caesars 1483-0004

Address

10976 US Hwy 36

City/State

Avon/IN

Zip Code

46123

Telephone

317-209-9995

License/Permit #

1046

Permit Holder

HNR4 Incorporated

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

2

Certified Food Manager

Paulo Ortiz

ServSafe

Exp.

02/03/2029

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

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 Paulo Ortiz

Date: 06/09/2025

Inspector: MATT WILLIAMS

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	IN	Water & ice from approved source		
32	N/A	Variance obtained for specialized processing methods		

Food Temperature Control

33	N/O	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	OUT	Food properly labeled; original container		
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Prevention of Food Contamination

38	OUT	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	IN	Washing fruits & vegetables		

Proper Use of Utensils

43	IN	In-use utensils: properly stored		
44	OUT	Utensils, equipment & linens: properly stored, dried, & handled	X	
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	IN	Physical facilities installed, maintained, & clean		
56	OUT	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		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
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Person in Charge Paulo Ortiz

Date: 06/09/2025

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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:
37-176-(a) Risk: Core COS: No Repeat:	Containers of flour and baking soda shall be labeled with the common name. (a) Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, including: (1) cooking oils; (2) flour; (3) herbs; (4) potato flakes; (5) salt; (6) spices; and (7) sugar; must be identified with the common name of the food.	06/09/2025
38-421-(a)or(d) Risk: Core COS: No Repeat:	There was a gap on the bottom right side of the back delivery door. (a) Except as specified in this section, outer openings of a retail food establishment must be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight fitting windows; and (3) solid, self-closing, and tight fitting doors. (d) Except as specified in subsections (b) and (e), if the windows or doors of a retail food establishment, or of a larger structure within which a retail food establishment is located, are kept open for ventilation or other purposes, or a temporary retail food establishment is not provided with windows and doors as specified under subsection (a), the openings must be protected against the entry of insects and rodents by: (1) sixteen (16) mesh to twenty-five and four-tenths millimeters (25.4 mm) screens; (2) properly designed and installed air curtains to control flying insects; or (3) other effective means.	06/24/2025
44-324-(a) Risk: Core COS: Yes Repeat:	Dishes were not stored in a position to allow them to air dry. (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.	06/09/2025
56-445-(a)or(b) Risk: Core COS: No Repeat:	An accumulation of dust was found on the pizza oven hood ventilation system. (a) Intake and exhaust air ducts must be cleaned and have filters changed so they are not a source of contamination by: (1) dust; (2) dirt; and (3) other materials.	06/09/2025

Summary of Violations: P: 0 Pf: 0 Core: 4

Published Comment

Went over complaint with manager.
Complaint number: 12061

Person in Charge Paulo Ortiz

Date: 06/09/2025

Inspector: MATT WILLIAMS

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