



Retail Food Establishment Inspection Report

State Form 57480

**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION**

Release Date:

07/26/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

6

Date: 07/16/2026

Time In 11:23 am

No. Repeat Risk Factor/Intervention Violations

2

Time Out 11:40 am

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

Cinthya Ortiz

ServSafe

Exp.

04/14/2031

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		
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Time/Temperature Control for Safety

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

Consumer Advisory

25	N/A	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations

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

Cinthya Ortiz

Date:

07/16/2026

Inspector:

SARAH DALLAS

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	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		
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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	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	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean		X

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		X
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		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked chicken wings/ WIC	41.4	Sausage pizza/ Oven	181.9	Diced ham/ RIC	43.1
Sausage crumbles/ RIC	43.6	Shredded mozzarella/ RIC	44.8		

Person in Charge Cinthya Ortiz

Date: 07/16/2026

Inspector: SARAH DALLAS

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:
22-213-(a)(2),(b) Risk: P COS: No Repeat:	Diced ham, sausage crumbles, and shredded mozzarella were holding an internal temperature of 43.1-44.8 degrees Fahrenheit in the reach-in cooler. (a) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 216 of this rule, and except as specified under subsections (b) and (c), TCS food must be maintained: (2) at forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less. (b) Raw shell eggs that have not been treated to destroy all viable Salmonellae must be stored in refrigerated equipment that maintains an ambient air temperature of forty-five (45) degrees Fahrenheit, seven (7) degrees Celsius, or less.	07/16/2026
24-216-(a),(b)(3),or(c)(2)or(c)(3) Risk: Pf COS: Yes Repeat:	Timers were not being used for prepped pizzas on racks by reach-in cooler. (a) Except as specified under subsection (d), if time without temperature control is used as the public health control for a working supply of TCS food before cooking, or for ready-to-eat TCS food displayed or held for sale or service: (1) written procedures shall be prepared in advance, maintained in the retail food establishment, and made available to the regulatory authority on request that specify: (A) methods of compliance with subsection (b)(1) through (b)(4) or subsection (c); and (B) methods of compliance with section 211 of this rule for food that is prepared, cooked, and refrigerated before time is used as a public health control. (b) The following apply if time without temperature control is used as the public health control for not more than four (4) hours: (3) The food must be marked or otherwise identified to indicate the time that is four (4) hours past the point in time when the food is removed from temperature control. (c) The following apply if time without temperature control is used as the public health control for not more than six (6) hours: (2) The food must be monitored to ensure the warmest portion of the food does not exceed seventy (70) degrees Fahrenheit, twenty-one (21) degrees Celsius, during the six (6) hour period, unless an ambient air temperature is maintained that ensures the food does not exceed seventy (70) degrees Fahrenheit, twenty-one (21) degrees Celsius, during the six (6) hour holding period. (3) The food must be marked or otherwise identified to indicate: (A) the time when the food is removed from forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less cold holding temperature control; and (B) the time that is six (6) hours after the time when the food is removed from cold holding temperature control.	07/16/2026
39-189-(a) Risk: Core COS: No Repeat:	Multiple boxes of shredded mozzarella were stored directly on the floor in the walk-in cooler behind rolling racks. (a) Except as specified in subsections (b) and (c), food must be protected from contamination by storing the food as follows: (1) In a clean, dry location. (2) Where it is not exposed to splash, dust, or other contamination. (3) At least six (6) inches(fifteen (15) centimeters) above the floor.	07/17/2026
47-286-(a),(b),or(c) Risk: Core COS: No Repeat:	An accumulation of ice was found on the reach-in cooler condenser and the ambient temperature inside the unit was 45.4 degrees Fahrenheit. (a) Equipment must be maintained in a state of repair and condition that meets the requirements specified under sections 226 through 272 of this rule. (b) Equipment components, such as: (1) doors; (2) seals; (3) hinges; (4) fasteners; and (5) kick plates; must be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (c) Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.	07/16/2026
49-306-(b)&(c) Risk: Core COS: No Repeat: 2	An accumulation of dust was found on the walk-in cooler condenser fan covers. (b) The food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations. (c) Non-food contact surfaces of equipment must be kept free of an accumulation of: (1) dust; (2) dirt; (3) food residue; and (4) other debris.	07/23/2026
55-443-(a),(b) Risk: Core COS: No Repeat: 2	The floor drain under the 3-compartment sink was heavily soiled. (a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean . (b) Cleaning must be done during periods when the least amount of food is exposed, such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.	07/17/2026

Summary of Violations:

P: 1

Pf: 1

Core: 4

Person in Charge Cinthya Ortiz

Date: 07/16/2026

Inspector: SARAH DALLAS

Follow-up Required:

☒ YES

NO (Circle one)