



**Retail Food Establishment
Inspection Report**

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

Release Date:

03/02/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

8

Date: 02/20/2026

Time In 11:07 am

No. Repeat Risk Factor/Intervention Violations

0

Time Out 12:15 pm

Establishment

Heavy's Bar and Grill

Address

8411 Windfall Lane Suite 110

City/State

Camby/IN

Zip Code

46113

Telephone

317-856-7888

License/Permit #

1264

Permit Holder

5 M LLC

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Kyle Malott

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

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	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	OUT	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	OUT	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	N/O	Proper cooking time & temperatures		
19	N/O	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		X
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		
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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

Kyle Malott

Date:

02/20/2026

Inspector:

YOCELI PALAFOX

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

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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	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	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	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	OUT	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	OUT	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

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N/O-not observed

N/A-not applicable

COS-corrected on-site during inspection

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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
Raw chicken wings/Walk-in cooler	34°F	Raw beef patties/Walk-in cooler	33°F	Sliced ham/Walk-in cooler	40°F
Taco meat/Reach-in cooler	40°F	Sliced tomatoes/Reach-in cooler	40°F	Sausage/Reach-in cooler	40°F
Raw sirloin steak/Reach-in cooler	48°F	Raw ground beef patties/Reach-in cooler	50°F	Raw chicken wings/Reach-in cooler	48°F
Raw ground beef/Reach-in cooler	39°F	Sliced ham/Reach-in cooler	40°F		

Person in Charge Kyle Malott

Date: 02/20/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

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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:
5-153-(a) Risk: Pf COS: No Repeat:	Written procedures are not available at establishment for vomit or diarrheal events . (a) A retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the retail food establishment. The procedures must address the specific actions employees shall take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.	03/06/2026
10-432-(a) Risk: Core COS: No Repeat:	Hand washing signage is not available in womens and mens restroom. (a) A sign or poster that notifies food employees to wash their hands must be : (1) posted at all handwashing sinks used by food employees; and (2) clearly visible to food employees.	03/06/2026
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Raw ground beef patties, raw sirloin steak, and raw chicken wings in 3 door reach-in cooler had an internal temperature of 48 - 50 degrees Fahrenheit. (Ambient temperature of 48.6 degrees Fahrenheit) (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.	02/20/2026
38-450-(a)(1),(a)(2),or(a)(4) Risk: Core COS: No Repeat:	Observed 2 small flies at end of bar and 3 small flies around urinal of men's restroom located near employee office. (a) The premises must be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests must be controlled to eliminate their presence on the premises by: (1) routinely inspecting incoming shipments of food and supplies; (2) routinely inspecting the premises for evidence of pests; and (4) eliminating harborage conditions.	03/06/2026
47-286-(a),(b),or(c) Risk: Core COS: No Repeat:	Observed a leak at condenser of walk-in freezer. Water leaking on bags of portioned noodles. (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.	03/06/2026
53-420-(a)or(b) Risk: Core COS: No Repeat:	Both restrooms for men had door open. (a) Except where a toilet room is located outside a food establishment and does not open directly into the food establishment, such as a toilet room provided by the management of a shopping mall, a toilet room located on the premises must be completely enclosed and provided with a tight-fitting and self-closing door. (b) Toilet room doors must be kept closed, except during cleaning and maintenance.	02/20/2026
55-407-(a) Risk: Core COS: No Repeat:	Observed missing tiles on wall adjacent to urinal in men's restroom (located near office). (a) Except as specified in subsection (b), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be: (1) smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; (2) closely woven and easily cleanable carpet for carpeted areas; and (3) nonabsorbent for areas subject to moisture, such as: (A) food preparation areas; (B) walk-in refrigerators; (C) warewashing areas; (D) toilet rooms; (E) mobile retail food establishment servicing areas; and (F) areas subject to flushing or spray cleaning methods.	03/06/2026

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Date: 02/20/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

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55-443-(a),(b)

Risk: Core
COS: No
Repeat:

Observed an accumulation of black residue on plumbing of urinal in men's restroom (next to office).

Observed an accumulation of black residue on floor and wall juncture of men's restroom (next to office).

Observed an accumulation of dust on fan and fan cover of walk-in cooler.

(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.

02/21/2026

Summary of Violations:

P: 1

Pf: 1

Core: 6

Person in Charge Kyle Malott

Date: 02/20/2026

Inspector: YOCELI PALAFOX

Follow-up Required: YES

☒ NO (Circle one)