



**Retail Food Establishment
Inspection Report**

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

Release Date: 11/25/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 11/15/2025

Time In 10:10 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out 10:35 am

Establishment
Camp Camby Events Center, LLC

Address
10740 E CR 700 S

City/State
Camby/IN

Zip Code
46113

Telephone
317-730-5984

License/Permit #
1734

Permit Holder
Rebecca Ebert

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
2

Certified Food Manager
Exempt by menu

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	N/A	Certified Food Protection Manager					18	N/A	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/A	Proper cooling time and temperature							
4	IN	Proper use of restriction and exclusion					21	N/O	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	N/O	Proper eating, tasting, drinking, or tobacco products use					24	N/A	Time as a Public Health Control; procedures & records							
7	N/O	No discharge from eyes, nose, and mouth					Consumer Advisory									
Preventing Contamination by Hands										25	N/A	Consumer advisory provided for raw/undercooked food				
8	N/O	Hands clean & properly washed					Highly Susceptible Populations									
9	N/O	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														



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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/A	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	N/O	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	IN	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41	N/O	Wiping cloths: properly used & stored		
42	N/A	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 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	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
Creamy chicken rice/Walk-in cooler	41°F	Beef franks/Walk-in cooler	41°F		

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:
Risk: COS: Repeat:		

Summary of Violations:

P: _____

Pf: _____

Core: _____

Published Comment

No violations noted at time of inspection.

Person in Charge Ryan Chapman

Date: 11/15/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)