





Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
1748

Date:
03/27/2026

Establishment
The Ugly Crab

Address
9655 E US Highway 36 Ste K

City/State
Avon/IN

Zip Code
46123-6212

Telephone
317-220-8168

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/O	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	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	OUT	Plumbing installed; proper backflow devices	X	X
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		
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	40.4	Cooked crab legs/ WIC	37.3	Cooked sausage/ RIC	39.9
Steamed mussels/ RIC	40.9	Raw shrimp/ RIC	39.8	Cooked crawfish/ RIC	40.0
Cooked chicken wings/ RIC	39.8				

Person in Charge Wei Hua Lin

Date: 03/27/2026

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:
16-306-(a) Risk: Pf COS: Yes Repeat:	An accumulation of dried food debris was found on a knife and vegetable peeler stored with clean knives on the wall-mounted magnetic strip. (a) Equipment food contact surfaces and utensils must be clean to sight and touch.	03/27/2026
39-189-(a) Risk: Core COS: No Repeat:	Multiple boxes of spices were stored directly on the floor in the dry storage room by mop sink. (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.	03/27/2026
51-348-(a) Risk: P COS: Yes Repeat: 2	The black hose attached directly to faucet was hanging below the flood level rim of the mop sink basin. (a) An air gap between the potable water supply outlet and flood level rim of the plumbing fixture, equipment, or non-food equipment must be at least twice the diameter of the water supply inlet and may not be less than one (1) inch (twenty-five (25) millimeters).	03/27/2026
55-443-(a),(b) Risk: Core COS: No Repeat:	An accumulation of food debris was found in floor drain under 3-compartment sink. An accumulation of dried grease and food debris was found under fryers and reach-in coolers. (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.	03/28/2026

Summary of Violations: P: 1 Pf: 1 Core: 2

Person in Charge Wei Hua Lin

Date: 03/27/2026

Inspector: SARAH DALLAS

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