



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 #
1763

Date:
08/13/2025

Establishment
Whiskey Bent Bar & Grill

Address
5250 E US Highway 36 Suite 120

City/State
Avon/IN

Zip Code
46123-9132

Telephone
317-386-8907

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	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	OUT	Personal cleanliness		
41	N/O	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	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
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
Diced ham/ RIC	38.1	Shredded cheddar cheese/ RIC	37.0	Cole slaw/ RIC	37.7
Shredded lettuce/ RIC	34.7	Mac and cheese portions/ WIC	39.6	Raw chicken/ WIC	38.2
Chili/ Counter top steam table	155.9	Meatballs/ Counter top steam table	170.1	Queso dip/ Counter top steam table	170.5
Fried chicken/ Fryer basket	201.7	Mac and cheese/ Skillet	185.9	Hamburger/ Char grill	151.2

Person in Charge Beckah Clark

Date: 08/13/2025

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: No Repeat:	An accumulation of dried food debris was found on the can opener blade and meat slicer. Blue tape labels were found on clean squeeze bottles on dish area drying racks. (a) Equipment food contact surfaces and utensils must be clean to sight and touch.	08/13/2025
37-176-(a) Risk: Core COS: No Repeat:	Bulk containers of flour and sugar were not labeled in prep room. (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.	08/14/2025
38-450-(a)(3) Risk: Pf COS: No Repeat:	Multiple fruit flies were found throughout establishment. (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: (3) using methods, if pests are found, such as trapping devices or other means of pest control as specified under sections 459, 467, and 468 of this rule; and	08/13/2025
40-151- Risk: Core COS: No Repeat:	Employee was working with exposed food, clean equipment and utensils, and unwrapped single-service or single-use articles without wearing a hair restraint.	08/13/2025
51-348-(a) Risk: P COS: Yes Repeat:	Black hose attached to faucet was hanging below flood level rim of the mop sink. (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).	08/13/2025
55-443-(a),(b) Risk: Core COS: No Repeat:	An accumulation of grease and debris was found under fryers. (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.	08/13/2025

Summary of Violations: P: 1 Pf: 2 Core: 3

Person in Charge Beckah Clark

Date: 08/13/2025

Inspector: SARAH DALLAS

Follow-up Required:

☒ YES

NO (Circle one)