



# Retail Food Establishment Inspection Report

State Form 57480

**INDIANA DEPARTMENT OF HEALTH  
FOOD PROTECTION DIVISION**

Release Date:

04/27/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

5

Date: 04/17/2026

Time In 11:01 am

No. Repeat Risk Factor/Intervention Violations

1

Time Out 11:30 am

Establishment

Whiskey Bent Bar &amp; Grill

Address

5250 E US Highway 36 Suite 120

City/State

Avon/IN

Zip Code

46123-9132

Telephone

317-386-8907

License/Permit #

1763

Permit Holder

MNB Enterprises LLC

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Mary Clark

ServSafe

Exp.

08/14/2028

**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 | 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 |  |  |
|----|----|--------------------------------------------------------------------------------|--|--|

**Time/Temperature Control for Safety**

|    |     |                                                       |  |   |
|----|-----|-------------------------------------------------------|--|---|
| 18 | N/O | Proper cooking time & temperatures                    |  |   |
| 19 | IN  | Proper reheating procedures for hot holding           |  |   |
| 20 | IN  | Proper cooling time and temperature                   |  |   |
| 21 | IN  | 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 |  |  |
|----|-----|-----------------------------------------------------|--|--|

**Highly Susceptible Populations**

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

**Food/Color Additives and Toxic Substances**

|    |     |                                                      |  |   |
|----|-----|------------------------------------------------------|--|---|
| 27 | N/A | Food additives: approved & properly used             |  |   |
| 28 | OUT | Toxic substances properly identified, stored, & used |  | X |

**Conformance with Approved Procedures**

|    |     |                                                    |  |  |
|----|-----|----------------------------------------------------|--|--|
| 29 | N/A | Compliance with variance/specialized process/HACCP |  |  |
|----|-----|----------------------------------------------------|--|--|

**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

Bekah Clark

Date:

04/17/2026

Inspector:

SARAH DALLAS

Follow-up Required:

YES

**NO**

(Circle one)



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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 | IN  | Plant food properly cooked for hot holding                              |  |  |
| 35 | OUT | Approved thawing methods used                                           |  |  |
| 36 | IN  | Thermometers provided & accurate                                        |  |  |

### Food Identification

|    |    |                                           |  |  |
|----|----|-------------------------------------------|--|--|
| 37 | IN | Food properly labeled; original container |  |  |
|----|----|-------------------------------------------|--|--|

### 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 | 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 | OUT | 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 | 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 |  |  |
|----|-----|------------------------|--|--|----|-----|----------------------------------|--|--|

## TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

| Item/Location             | Temp  | Item/Location            | Temp  | Item/Location              | Temp  |
|---------------------------|-------|--------------------------|-------|----------------------------|-------|
| Shredded jack cheese/ RIC | 39.9  | Shredded lettuce/ RIC    | 38.4  | Sliced tomatoes/ RIC       | 38.0  |
| Cole slaw/ RIC            | 39.5  | Raw hamburger/ RIC       | 43.5  | Raw chicken/ RIC           | 45.1  |
| Sausage crumbles/ RIC     | 36.2  | Shredded mozzarella/ RIC | 40.3  | Diced ham/ RIC             | 40.6  |
| Chili/ Steam table        | 167.7 | Queso dip/ Steam table   | 169.2 | Baked potatoes/ Prep table | 142.7 |
| Mac and cheese/ WIC       | 37.5  | Taco meat/ WIC           | 38.4  | Twice baked potatoes/ WIC  | 37.8  |

Person in Charge Bekah Clark

Date: 04/17/2026

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)<br>Risk: P<br>COS: Yes<br>Repeat:  | Raw hamburger and raw chicken were holding an internal temperature of 435.-45.1 degrees Fahrenheit in the bottom right of the reach-in cooler by grill.<br><br>(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:<br>(2) at forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less. | 04/17/2026        |
| 28-456-(a)<br>Risk: Pf<br>COS: Yes<br>Repeat:        | Two spray bottles of Lysol cleaner were not labeled while stored in the bar area .<br><br>(a) Working containers used for storing poisonous or toxic materials , such as cleaners and sanitizers taken from bulk supplies, must be clearly and individually identified with the common name of the material.                                                                                                                                                                          | 04/17/2026        |
| 35-210-(b)<br>Risk: Core<br>COS: No<br>Repeat:       | Reduced oxygen packaged fish with labels indicating removing from packaging prior to thawing were stored in walk-in cooler.<br><br>(b) Reduced oxygen packaged fish that bears a label indicating it is to be kept frozen until time of use must be removed from the reduced oxygen environment:<br>(1) before thawing under refrigeration as specified in subsection (a)(1); or<br>(2) immediately after thawing completely using procedures specified in subsection (a)(2).         | 04/17/2026        |
| 48-281-(a)<br>Risk: Pf<br>COS: No<br>Repeat:         | Chlorine test strips were not provided to accurately measure the concentration of sanitizing solution in the dish machine.<br><br>(a) A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions must be provided .                                                                                                                                                                                                                         | 04/24/2026        |
| 55-443-(a),(b)<br>Risk: Core<br>COS: No<br>Repeat: 2 | An accumulation of grease and food debris was observed on the floor under fryers and char grill.<br><br>(a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean .<br><br>(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.                                              | 04/24/2026        |

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

Person in Charge Bekah Clark

Date: 04/17/2026

Inspector: SARAH DALLAS

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