



**Retail Food Establishment
Inspection Report**

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

Release Date: 09/14/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

1

Date: 09/04/2026

Time In 5:00 pm

No. Repeat Risk Factor/Intervention Violations

0

Time Out

Establishment
Chef Dan's

Address

City/State
/

Zip Code

Telephone

License/Permit #
1874

Permit Holder
Daniel Carter

Purpose of Inspection
Routine

Est Type
Mobile

Risk Category
3

Certified Food Manager
Daniel Carter

ServSafe

Exp.
12/09/2029

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	IN	Certified Food Protection Manager			18	N/O	Proper cooking time & temperatures						
Employee Health					19	IN	Proper reheating procedures for hot holding						
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			20	N/O	Proper cooling time and temperature						
4	IN	Proper use of restriction and exclusion			21	IN	Proper hot holding temperatures						
5	IN	Procedures for responding to vomiting and diarrheal events			22	OUT	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	IN	No discharge from eyes, nose, and mouth			Consumer Advisory								
Preventing Contamination by Hands					25	N/A	Consumer advisory provided for raw/undercooked food						
8	IN	Hands clean & properly washed			Highly Susceptible Populations								
9	IN	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

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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/O	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	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	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	N/O	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	IN	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

OBSERVATIONS AND CORRECTIVE ACTIONS

Item		Complete by Date:
	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.	
22-213-(a)(2),(b) Risk: P COS: No Repeat:	Pans of raw fish, shrimp, and chicken in reach-in cooler measured and internal temperature of 53-65 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.	09/04/2026

Summary of Violations:

P: 1

Pf: 0

Core: 0

Published Comment

@Washington Township Park Concert/Food Festival

Person in Charge Dan Carter

Date: 09/04/2026

Inspector: LISA CHANDLER

Follow-up Required:

YES

NO

(Circle one)