



**Retail Food Establishment
Inspection Report**

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

Release Date: 08/02/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

5

Date: 07/23/2025

Time In 10:58 am

Time Out 11:40 am

No. Repeat Risk Factor/Intervention Violations

1

Establishment

3 Agaves Mexican Restaurant and Grill

Address

8411 Windfall Ln Ste 190

City/State

Camby/IN

Zip Code

46113

Telephone

317-821-2943

License/Permit #

1931

Permit Holder

3 Agaves LLC

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Teo Garcia

Servsafe

Exp.

04/29/2026

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	N/O	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						X		
Good Hygienic Practices					23	IN	Proper date marking and disposition								
6	OUT	Proper eating, tasting, drinking, or tobacco products use		X	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	IN	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													

Person in Charge Teo Garcia

Date: 07/23/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



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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/O	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	OUT	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	OUT	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	OUT	Non-food contact surfaces clean		X

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
Pico/Reach-in cooler	38°F	Tamales/Reach-in cooler	38°F	Rice/Hot holding well	173°F
Beans/Hot holding well	136°F	Ground meat/Hot holding well	158°F	Raw chicken/Walk-in cooler	41°F
Pan pre-cooked pork/Walk-in cooler	51°F	Raw shrimp/Walk-in cooler	41°F		

Person in Charge Teo Garcia

Date: 07/23/2025

Inspector: YOCELI PALAFOX

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:
6-148- Risk: Core COS: Yes Repeat:	Open employee beverage was stored on cutting board of prep-top cooler of expo line.	07/23/2025
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Large container of pre-cooked pork from 7/22 was holding an internal temperature of 51°F at shelving of walk-in cooler. (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.	07/23/2025
36-260-(a),(b),(d) Risk: Core COS: No Repeat:	No ambient measuring device provided in walk-in cooler. (a) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device must be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit, and in the coolest part of a hot food storage unit. (b) Except as specified in subsection (c), cold or hot holding equipment used for TCS food must be designed to include and be equipped with at least one (1) integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. (d) Temperature measuring devices must be designed to be easily readable.	07/30/2025
44-324-(a) Risk: Core COS: No Repeat:	Observed containers wet stacked on clean utensil shelving of warewashing area. (a) After cleaning and sanitizing, equipment and utensils: (1) must be air-dried or used after adequate draining, as specified in 40 CFR 180.940, before contact with food; and (2) may not be cloth-dried, but utensils that have been air-dried may be polished with cloths that are maintained clean and dry.	07/24/2025
49-306-(b)&(c) Risk: Core COS: No Repeat: 2	Observed an accumulation of grease on exterior of dry goods containers of dry storage room. Observed an accumulation of debris on exterior of dish machine. (b) The food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations. (c) Non-food contact surfaces of equipment must be kept free of an accumulation of: (1) dust; (2) dirt; (3) food residue; and (4) other debris.	07/24/2025

Summary of Violations:

P: 1

Pf: 0

Core: 4

Published Comment

Reviewed regulatory changes. Provided handouts.

Person in Charge Teo Garcia

Date: 07/23/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)