



**Retail Food Establishment
Inspection Report**

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

Release Date:

10/25/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

5

Date: 10/15/2025

Time In 10:55 am

No. Repeat Risk Factor/Intervention Violations

1

Time Out 11:30 am

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	IN	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	IN	Proper cold holding temperatures					
Good Hygienic Practices					23	OUT	Proper date marking and disposition				X	
6	OUT	Proper eating, tasting, drinking, or tobacco products use		X	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	N/A	Consumer advisory provided for raw/undercooked food					
8	N/O	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

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/A	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	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	OUT	In-use utensils: properly stored		X
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	OUT	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	IN	Garbage & refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, & clean		
56	OUT	Adequate ventilation & lighting; designated areas used		X

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
Rice/Steam table	135°F	Shredded chicken/Steam table	140°F	Ground meat/Steam table	156°F
Sour cream/Prep-top cooler	40°F	Chicken nuggets/Reach-in cooler	23°F	Cheese stuffed peppers/Reach-in cooler	39°F
Raw shrimp/Prep-top cooler	36°F	Raw beef/Reach-in cooler	38°F	Raw chicken/Reach-in cooler drawers	37°F
Ground meat/Walk-in cooler	39°F	Shredded chicken/Walk-in cooler	38°F	Pork/Walk-in cooler	40°F

Person in Charge Teo Garcia

Date: 10/15/2025

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: 2	Open employee beverages were stored on shelving above prep-top cooler with tortilla bowls and on kitchen prep-table.	10/15/2025
23-214-(a),(b),or(c) Risk: Pf COS: Yes Repeat:	Containers of queso in walk-in cooler and sliced watermelon in reach-in cooler of bar did not bear a discard date. (a) Except when packaging food using a reduced oxygen packaging method as specified under section 218 of this rule, and except as specified in subsection (e), refrigerated, ready-to-eat TCS food prepared on-premises and held in a retail food establishment for more than twenty-four (24) hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius for a maximum of seven (7) days. The day of preparation is counted as day one (1). (b) Except as specified in subsections (e) and (f), refrigerated, ready-to-eat TCS food prepared and packaged by a food processing plant must be clearly marked, at the time the original container is opened in a retail food establishment and if the food is held for more than twenty-four (24) hours, to indicate the date or day by which the food must be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in subsection (a) and the following apply: (1) The day the original container is opened in the establishment is counted as day one (1). (2) The day or date marked by the establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. (c) A refrigerated, ready-to-eat TCS food or portion of a refrigerated TCS food that is subsequently combined with additional ingredients or portions of food must retain the date marking of the earliest or first prepared ingredient.	10/15/2025
43-183-(a) Risk: Core COS: Yes Repeat:	Observed bottle of sour cream stored on container of shredded lettuce. (a) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (1) except as specified under subdivision (2), in the food with their handles above the top of the food and container; (2) in food that is not TCS food with their handles above the top of the food in containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and food contact surface of the food preparation table or cooking equipment is cleaned and sanitized at a frequency specified under sections 307 and 317 of this rule;	10/15/2025
47-284-(a)or(b) Risk: Core COS: No Repeat:	Hand sink of warewashing area is no longer sealed to wall. (a) Equipment that is fixed because it is not easily movable must be installed so it is: (1) spaced to allow access for cleaning along the sides, behind, and above the equipment; (2) spaced from adjoining equipment, walls, and ceilings at a distance of not more than one thirty-second (1/32) of an inch (1 millimeter); or (3) sealed to adjoining equipment or walls if the equipment is exposed to spillage or seepage. (b) Counter mounted equipment that is not easily movable must be installed to allow cleaning of the equipment and areas underneath and around the equipment by being: (1) sealed; or (2) elevated on legs as specified under section 285(d) of this rule.	10/29/2025
56-438-(a)or(b) Risk: Core COS: Yes Repeat:	Observed cellphone charger stored on shelving with tortilla bowls. (a) Dressing rooms or areas must be designated and used if employees regularly change their clothes in the establishment. (b) Lockers or other suitable facilities must be provided and used for the orderly storage of employee clothing and other possessions.	10/15/2025

Summary of Violations:

P: 0

Pf: 1

Core: 4

Person in Charge Teo Garcia

Date: 10/15/2025

Inspector: YOCALI PALAFOX

Follow-up Required:

YES

NO

(Circle one)