



Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date:

04/17/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

6

Date: 04/07/2026

Time In 11:42 am

Time Out 12:30 pm

No. Repeat Risk Factor/Intervention Violations

0

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

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	N/O	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	OUT	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		
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Time/Temperature Control for Safety

18	N/O	Proper cooking time & temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	OUT	Proper date marking and disposition	X	
24	N/A	Time as a Public Health Control; procedures & records		

Consumer Advisory

25	N/A	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations

26	N/A	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances

27	N/A	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		

Conformance with Approved Procedures

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

Teo Garcia

Date:

04/07/2026

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	OUT	Proper cooling methods used; adequate equipment for temperature control	X	
34	N/A	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	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	OUT	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

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N/O-not observed

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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
Ground beef/Steam well	183°F	Cheese sauce/Steam well	153°F	Rice/Steam well	181°F
Refried beans/Rolling cart	109°F	Diced tomatoes/Prep-top cooler	40°F	Sour cream/Prep-top cooler	36°F
Stuffed peppers/Reach-in cooler	38°F	Chicken nuggets/Reach-in cooler	36°F	Raw chicken breast/Reach-in cooler drawer	40°F
Raw beef/Reach-in cooler drawer	38°F	Stuffed peppers/Walk-in cooler	40°F	Ground beef/Walk-in cooler	40°F
Shredded chicken/Walk-in cooler	40°F				

Person in Charge Teo Garcia

Date: 04/07/2026

Inspector: YOCELI PALAFOX

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YES

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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:
10-432-(a) Risk: Core COS: No Repeat:	Hand washing signs were not provided at hand sinks of kitchen, bar, or restrooms. (a) A sign or poster that notifies food employees to wash their hands must be : (1) posted at all handwashing sinks used by food employees; and (2) clearly visible to food employees.	04/21/2026
23-214-(a),(b),or(c) Risk: Pf COS: Yes Repeat:	Several pans of cooked ground beef, shredded chicken, and stuffed peppers at walk-in cooler did not have a date mark. (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.	04/07/2026
33-212-(a) Risk: Pf COS: Yes Repeat:	Large pan of refried beans was cooling covered on rolling cart. Refried beans had an internal temperature of 109 degrees Fahrenheit. (a) Cooling methods shall be conducted under the time and temperature criteria specified under section 211 of this rule by using at least one (1) of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans. (2) Separating the food into smaller or thinner portions. (3) Using rapid cooling equipment. (4) Stirring the food in a container placed in an ice water bath. (5) Using containers that facilitate heat transfer. (6) Adding ice as an ingredient. (7) Other effective methods.	04/07/2026
48-281-(a) Risk: Pf COS: No Repeat:	Chlorine test kit was not provided for low temperature dish machine. (a) A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions must be provided .	04/21/2026
51-363-(a)(2) Risk: Core COS: No Repeat:	Observed a continuous leak at faucet of prep-sink. Observed a leak at base of faucet at 4-compartment sink in bar when water is turned on. (a) A plumbing system must be: (2) maintained in good repair.	04/21/2026
56-438-(a)or(b) Risk: Core COS: Yes Repeat:	Employee coat and purse were observed stored on shelving holding cups at bar. (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.	04/07/2026

Summary of Violations:

P: 0

Pf: 3

Core: 3

Person in Charge Teo Garcia

Date: 04/07/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)