Retail Food Establishment Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date:	05/03/2026	Hendricks County Health Department Telephone (317) 745-9217
No. Risk Factor/Interventions Violations	3	Date: 04/23/2026 Time In 4:52 pm Time Out 5:36 pm
No. Repeat Risk Factor/Intervention Violations	0	

Establishment	Address	City/State	Zip Code	Telephone
Hoosier Roots	26 E Main Street	Pittsboro/IN	46167	317-730-5434

License/Permit #	Permit Holder	Purpose of Inspection	Est Type	Risk Category
1999	Gregory Steller	Routine	Retail Food Establishment	3

Certified Food Manager		Exp.
Greg Steller	Servsafe	04/17/2028

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item
IN-in compliance OUT-not in compliance N/O-not observered N/A-not applicable

Mark "X" in appropriate box for COS and/or R
COS-corrected on-site during inspection R-repeat violation

	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	OUT	Adequate handwashing sinks properly supplied and accessible	X	
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	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	N/O	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		
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	IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	IN	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	Liz Gamble	Date:	04/23/2026
Inspector:	BRIAN PORTWOOD	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
Safe Food and Water				
30	N/A	Pasteurized eggs used where required		
31	IN	Water & ice from approved source		
32	IN	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	IN	Approved thawing methods used		
36	IN	Thermometers provided & accurate		
Food Identification				
37	IN	Food properly labeled; original container		
Prevention of Food Contamination				
38	OUT	Insects, rodents, & animals not present	X	
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	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Faclities				
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 observered — 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
Mashed potatoes - walk-in cooler	40.7	Raw hamburger patties - walk-in cooler	39.9	Aioli - prep cooler	40.8
Queso - steam well	136.0	Green beans - steam well	147.3	Mashed potatoes - steam well	143.2

Person in Charge: Liz Gamble — Date: 04/23/2026

Inspector: BRIAN PORTWOOD — 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:
10-430-(a) Risk: Pf COS: Yes Repeat:	No hand drying provisions provided at kitchen hand sink. (a) Each handwashing sink or group of adjacent sinks must be provided with one (1) of the following: (1) Individual, disposable towels. (2) A continuous towel system that supplies the user with a clean towel. (3) A heated air hand drying device. (4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.	04/23/2026
23-215-(a)or(b) Risk: P COS: Yes Repeat:	Observed cooked salmon date marked 04/15 in the walk-in cooler. (a) A food specified in section 214(a) or 214(b) of this rule must be discarded if it: (1) exceeds either of the temperature and time combinations specified in section 213(a), except for time the product is frozen; (2) is in a container or package that does not bear a date or day; or (3) is appropriately marked with a date or day that exceeds a temperature and time combination as specified in section 214(a) of this rule. (b) Refrigerated, ready-to-eat TCS food prepared in a retail food establishment and dispensed through a vending machine with an automatic shutoff control must be discarded if it exceeds a temperature and time combination as specified in section 214(a) of this rule.	04/23/2026
38-419-(a)or(b) Risk: Core COS: Yes Repeat:	Observed fly paper installed over dishwasher drainboard. (a) Insect control devices used to electrocute or stun flying insects must be designed to keep the insect in the device. (b) Insect control devices must be installed so that: (1) the devices are not located over a food preparation area; and (2) dead insects and insect fragments are prevented from being impelled onto or falling on: (A) exposed food; (B) clean equipment, utensils, and linens; and (C) unwrapped single-service and single-use articles.	04/23/2026

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

Person in Charge: Liz Gamble — Date: 04/23/2026

Inspector: BRIAN PORTWOOD — Follow-up Required: YES [NO] (Circle one)