



**Retail Food Establishment
Inspection Report**

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

Release Date: 06/14/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

2

Date: 06/04/2026

Time In 10:43 am

Time Out 11:54 am

No. Repeat Risk Factor/Intervention Violations

0

Establishment

Ricky's Pancake House 2

Address

12 East Main Street #651

City/State

Pittsboro/IN

Zip Code

46167

Telephone

317-667-8540

License/Permit #

2004

Permit Holder

Brianne Rosas

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Juan Avilez

ServSafe

Exp.

10/08/2026

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, 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	IN	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	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	OUT	Proper cold holding temperatures					X			
Good Hygienic Practices					23	IN	Proper date marking and disposition								
6	IN	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	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 Brianne Rosas

Date: 06/04/2026

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

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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	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	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	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	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
Sausage patties - grill drawer	40.7	Raw chicken - grill drawer	40.3	Turkey - grill drawer	38.8
Cut tomato - grill drawer	40.8	Feta - grill drawer	39.5	Sausage - grill drawer	39.7
Ham - grill drawer	39.3	Sausage gravy - steam wells	155.9	Grits - steam wells	159.7
Milk - prep area reach-in cooler	48.8	Salsa - prep area reach-in cooler	46.4	Crumbled sausage - prep area reach-in cooler	48.6
Ham - prep area reach-in cooler	48.8	Raw chicken - walk-in cooler	35.9		

Person in Charge Brianne Rosas

Date: 06/04/2026

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:
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Milk, salsa, crumbled sausage, and ham were holding internal temperatures of 48.8, 46.4, 48.6, and 48.8 degrees Fahrenheit respectively in the prep area reach-in cooler. Items were voluntarily discarded by operator. Other items moved out of the reach-in cooler until the unit cools to an acceptable temperature. (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.	06/04/2026
47-286-(a),(b),or(c) Risk: Core COS: No Repeat:	Observed torn seals on the prep area reach-in cooler. (a) Equipment must be maintained in a state of repair and condition that meets the requirements specified under sections 226 through 272 of this rule. (b) Equipment components, such as: (1) doors; (2) seals; (3) hinges; (4) fasteners; and (5) kick plates; must be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (c) Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.	06/14/2026

Summary of Violations: P: 1 Pf: 0 Core: 1

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Date: 06/04/2026

Inspector: BRIAN PORTWOOD

Follow-up Required: YES ☐ NO ☒ (Circle one)