



**Retail Food Establishment
Inspection Report**

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

Release Date: 06/29/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 14

Date: 06/19/2025

Time In 2:15 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 2:52 pm

Establishment
Not Yo Mama's Meal Prep

Address
7722 E US Highway 36

City/State
Avon/IN

Zip Code
46123

Telephone
317-268-6679

License/Permit #
2013

Permit Holder
Melanie Smith

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
3

Certified Food Manager
Melanie Smith

ServSafe

Exp.
09/06/2026

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	OUT	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/A	Proper reheating procedures for hot holding								
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			20	OUT	Proper cooling time and temperature								
4	IN	Proper use of restriction and exclusion			21	N/A	Proper hot holding temperatures								
5	OUT	Procedures for responding to vomiting and diarrheal events			22	IN	Proper cold holding temperatures								
Good Hygienic Practices					23	IN	Proper date marking and disposition								
6	N/O	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	N/A	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	OUT	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	OUT	Toxic substances properly identified, stored, & used					X			
12	OUT	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	OUT	Food separated and protected												X	
16	IN	Food-contact surfaces; cleaned & sanitized													

Person in Charge Zach Wobschall

Date: 06/19/2025

Inspector: SARAH DALLAS

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		
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	OUT	Personal cleanliness		
41	N/O	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	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	OUT	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
Diced baked potatoes/ WIC	40.8	Mashed potatoes/ WIC	49.8	Grilled chicken/ WIC	68.7
Milk/ cart in kitchen	58.9	Grilled zucchini/ tray on counter	75.8	Chopped grilled hamburger/ tray on counter	129.1
Cooked white rice/ pan on counter	147.7	Sweet chili chicken/ tray on counter	84.4	Baked shrimp/ tray on top of oven	111.2-115.8

Person in Charge Zach Wobschall

Date: 06/19/2025

Inspector: SARAH DALLAS

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:
1-136-(a)(1-15,17) Risk: Pf COS: No Repeat:	(a) The person in charge of a retail food establishment shall ensure the following: are protected from contamination. (3) Employees and other persons, such as delivery and maintenance persons and pesticide applicators, entering the food preparation, food storage, and warewashing areas shall comply with this rule. (4) Employees are effectively cleaning their hands by routinely monitoring the employees " handwashing. (5) Employees are visibly observing foods as they are received to determine that the foods are: (A) from approved sources; (B) delivered at the required temperatures; (C) protected from contamination; (D) unadulterated; and (E) accurately presented; by routinely monitoring the employees" observations and periodically evaluating foods after they are received. (6) Employees have a method for verifying that foods delivered to the retail food establishment during nonoperating hours are: (A) from approved sources; (B) placed into appropriate storage locations so the foods are: (i) maintained at the required temperatures; and (ii) protected from contamination; (C) unadulterated; and (D) accurately presented. (7) Employees are properly cooking TCS food, being particularly careful in cooking those foods known to cause severe foodborne illness and death, such as eggs and comminuted meats, through daily oversight of the employees" routine monitoring of the cooking temperatures using appropriate temperature measuring devices, properly scaled and calibrated, as specified under sections 246 and section 302(b) of this rule. (8) Employees are using proper methods to rapidly cool TCS foods that are not held hot or for consumption within four (4) hours, through daily oversight of the employees" routine monitoring of food temperatures during cooling. (9) Employees are properly maintaining the temperatures of TCS foods during hot and cold holding through daily oversight of the employees" routine monitoring of food temperatures. (10) Food employees are properly maintaining the temperature of TCS foods during thawing through daily oversight of the food employees routine monitoring of food temperatures. (11) Consumers who order raw or partially cooked ready-to-eat foods of animal origin are informed as specified under section 223 of this rule that the food is not cooked sufficiently to ensure its safety . (12) Employees are properly sanitizing cleaned multi-use equipment and utensils before they are reused, through routine monitoring of solution temperature and exposure time for hot water sanitizing, and chemical concentration, pH, temperature, and exposure time for chemical sanitizing. (13) Consumers are notified that clean tableware is to be used when they return to self-service areas, such as salad bars and buffets, as specified under section 187 of this rule. (15) Food employees are properly trained in food safety, including food allergy awareness, as it relates to their assigned duties. Food allergy awareness includes describing foods identified as major food allergens and the symptoms that a major food allergen could cause in a sensitive individual who has an allergic reaction. (17) Written procedures and plans, where specified by this rule and as developed by the retail food establishment, are maintained and implemented as required.	06/19/2025
5-153-(a) Risk: Pf COS: No Repeat:	(a) A retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the retail food establishment. The procedures must address the specific actions employees shall take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.	01/01/2026
10-429-(a) Risk: Pf COS: No Repeat:	Soap was not provided at kitchen hand sink by prep area. (a) Each handwashing sink or group of two (2) adjacent handwashing sinks must be provided with a supply of hand cleaning: (1) liquid; (2) powder; or (3) bar soap.	06/19/2025
10-430-(a) Risk: Pf COS: No Repeat:	Paper towels were not provided at the kitchen hand sink by prep area. (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.	06/19/2025
10-432-(a) Risk: Core COS: No Repeat:	(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.	01/01/2026

Person in Charge Zach Wobschall

Date: 06/19/2025

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Follow-up Required:

☒ YES

☐ NO (Circle one)



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12-162-(a),(c),(d) Risk: P COS: No Repeat:	Delivered milk on cart was holding an internal temperature of 58.9 degrees Fahrenheit. (a) Except as specified in subsection (b), refrigerated TCS food must be at a temperature not greater than forty-one (41) degrees Fahrenheit, or five (5) degrees Celsius when received. (c) Raw shell eggs shall be received in refrigerated equipment that maintains an ambient air temperature not greater than forty-five (45) degrees Fahrenheit, or seven (7) degrees Celsius. (d) TCS food that is cooked to a temperature and for a time specified under sections 198, 199, or 200 of this rule and received hot must be at a temperature not less than one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius.	06/19/2025		
15-175-(a)(1)(A),(a)(1)(B),(a)(1)(C) Risk: P COS: Yes Repeat:	A carton of raw shell eggs was stored over two packages of dates. (a) Food must be protected from cross-contamination by the following: (1) Separating raw animal foods during storage, preparation, holding, and display from: (A) raw, ready-to-eat food, including other raw animal food, such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food, such as fruits and vegetables; (B) cooked ready-to-eat food; and (C) fruits and vegetables before they are washed. (2) Except when combined as ingredients, separating types of raw animal foods from each other, such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (A) using separate equipment for each type, or arranging each type of food in equipment so that cross-contamination of one (1) type with another is prevented; and (B) preparing each type of food at different times or in separate areas.	06/19/2025		
20-211-(a),(b),(c),or(d) Risk: P COS: No Repeat:	Mashed potatoes and grilled chicken in tightly covered tubs in the walk-in cooler were holding an internal temperature of 49.8-68.7 degrees Fahrenheit. Multiple trays of grilled zucchini, sweet chili chicken, baked shrimp, and chopped grilled hamburger were cooling on various counters and shelves in the kitchen with internal temperatures between 75.8-129.1 degrees Fahrenheit. (a) Cooked TCS food must be cooled as follows: (1) Within two (2) hours, from one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, to seventy (70) degrees Fahrenheit, twenty-one (21) Celsius. (2) Within a total of six (6) hours, from not more than one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius. (b) TCS food must be cooled within four (4) hours to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. (c) Except as specified under subsection (d), a TCS food received in compliance with laws allowing a temperature above forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, during shipment from the supplier as specified in section 162(b) of this rule must be cooled within four (4) hours to not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius.	06/19/2025		
28-456-(a) Risk: Pf COS: Yes Repeat:	A working container of Fabuloso was not labeled. (a) Working containers used for storing poisonous or toxic materials, such as cleaners and sanitizers taken from bulk supplies, must be clearly and individually identified with the common name of the material.	06/19/2025		
33-212-(a) Risk: Pf COS: No Repeat:	(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.	06/19/2025		
40-151- Risk: Core COS: No Repeat:	Two employees were working with exposed food, clean equipment and utensils, and unwrapped single-service or single-use articles without wearing a hair restraint.	06/19/2025		
48-301-(a) Risk: Pf COS: No Repeat:	Test strips were not provided to accurately measure the concentration of chlorine used for sanitizing solutions. (a) The concentration of a sanitizing solution may be accurately determined by using a test kit or other device.	06/26/2025		
55-407-(a) Risk: Core COS: No Repeat:	A hole, missing tiles, and pitted concrete were observed by back door and in walk-in cooler. (a) Except as specified in subsection (b), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be: (1) smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; (2) closely woven and easily cleanable carpet for carpeted areas; and (3) nonabsorbent for areas subject to moisture, such as: (A) food preparation areas; (B) walk-in refrigerators; (C) warewashing areas; (D) toilet rooms; (E) mobile retail food establishment servicing areas; and (F) areas subject to flushing or spray cleaning methods.	07/19/2025		

Person in Charge Zach Wobschall

Date: 06/19/2025

Inspector: SARAH DALLAS

Follow-up Required:

YES

NO (Circle one)



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55-443-(a),(b)

Risk: Core
COS: No
Repeat:

An accumulation of grease and dust was found on ceiling tiles and vents throughout kitchen.

(a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean .

(b) Cleaning must be done during periods when the least amount of food is exposed, such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

06/26/2025

Summary of Violations:

P: 3

Pf: 7

Core: 4

Published Comment

Went over new food code, provided handouts and hand washing signs.

Person in Charge Zach Wobschall

Date: 06/19/2025

Inspector: SARAH DALLAS

Follow-up Required:

☒ YES

☐ NO (Circle one)