



# Retail Food Establishment Inspection Report

State Form 57480

**INDIANA DEPARTMENT OF HEALTH  
FOOD PROTECTION DIVISION**

Release Date:

08/31/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

8

Date: 08/21/2026

Time In 10:28 am

No. Repeat Risk Factor/Intervention Violations

2

Time Out 10:51 am

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**

|   |    |                                                                       |  |  |
|---|----|-----------------------------------------------------------------------|--|--|
| 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 | IN | 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 |  |  |
|----|----|--------------------------------------------------------------------------------|--|--|

**Time/Temperature Control for Safety**

|    |     |                                                       |  |  |
|----|-----|-------------------------------------------------------|--|--|
| 18 | N/O | Proper cooking time & temperatures                    |  |  |
| 19 | N/O | Proper reheating procedures for hot holding           |  |  |
| 20 | N/O | Proper cooling time and temperature                   |  |  |
| 21 | N/A | Proper hot holding temperatures                       |  |  |
| 22 | IN  | Proper cold holding temperatures                      |  |  |
| 23 | IN  | Proper date marking and disposition                   |  |  |
| 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 | N/A | 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 Donte Smith/ Zach Wobschall

Date: 08/21/2026

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 | IN  | Proper cooling methods used; adequate equipment for temperature control |  |  |
| 34 | N/A | Plant food properly cooked for hot holding                              |  |  |
| 35 | OUT | Approved thawing methods used                                           |  |  |
| 36 | IN  | Thermometers provided & accurate                                        |  |  |

### Food Identification

|    |     |                                           |  |  |
|----|-----|-------------------------------------------|--|--|
| 37 | OUT | Food properly labeled; original container |  |  |
|----|-----|-------------------------------------------|--|--|

### Prevention of Food Contamination

|    |     |                                                                    |  |  |
|----|-----|--------------------------------------------------------------------|--|--|
| 38 | IN  | Insects, rodents, & animals not present                            |  |  |
| 39 | OUT | 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 | OUT | 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 Facilities

|    |     |                                                              |  |   |
|----|-----|--------------------------------------------------------------|--|---|
| 50 | IN  | Hot & cold water available; adequate pressure                |  |   |
| 51 | OUT | Plumbing installed; proper backflow devices                  |  | X |
| 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           |  | X |
| 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 |  |  |
|----|-----|------------------------|--|--|----|-----|----------------------------------|--|--|

## TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

| Item/Location                      | Temp | Item/Location             | Temp | Item/Location                               | Temp |
|------------------------------------|------|---------------------------|------|---------------------------------------------|------|
| Sliced grilled chicken/ WIC        | 40   | Raw chicken/ WIC          | 36   | Ground beef/ Grill                          | 158  |
| Cooked buffalo chicken/ Prep table | 148  | Baked chicken/ Prep table | 139  | Thawing chicken/ Floor & table in dish room | 30   |

Person in Charge Donte Smith/ Zach Wobschall

Date: 08/21/2026

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: |
|-------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| 35-210-(a)(1)thru(a)(3)<br>Risk: Pf<br>COS: No<br>Repeat:               | Several boxes and packages of raw chicken and cooked chicken were thawing at room temperature in dish area.<br><br>(a) Except as specified in subdivision (4), TCS food must be thawed:<br>(1) under refrigeration that maintains the food temperature at not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius;<br>(2) completely submerged under running water:<br>(A) at a water temperature not more than seventy (70) degrees Fahrenheit, twenty-one (21) degrees Celsius;<br>(B) with enough water velocity to agitate and float off loose particles in an overflow ; and<br>(C) for a period that does not allow thawed portions of:<br>(i) ready-to-eat food to rise above forty-one (41) degrees Fahrenheit, five (5) degrees Celsius; or<br>(ii) a raw animal food requiring cooking as specified under section 198(a) and 198(b) of this rule to be above forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, for more than four (4) hours, including the time:<br>(AA) the food is exposed to the running water and the time needed for preparation for cooking; or<br>(BB) it takes under refrigeration to lower the food temperature to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius;<br>(3) as part of a cooking process if the food that is frozen is:<br>(A) cooked as specified under section 198(a), 198(b), 199, or 202 of this rule; or<br>(B) thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption in the process;                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        | 08/21/2026        |
| 37-221-(a),(b)(1),(b)(2),(b)(3),(b)<br>Risk: Core<br>COS: No<br>Repeat: | Various packaged cookie doughs, overnight oats, brownies, and oatmeal cookie sandwiches, on front customer counter and in customer reach-in coolers, were not labeled with ingredients, name and place of manufacturer, quantity of contents and/or common name of food.<br><br>(a) Food packaged in a retail food establishment must be labeled as specified in law, including the following:<br>(1) IC 16-42-1.<br>(2) IC 16-42-2.<br>(3) 410 IAC 7-5.<br>(4) 21 CFR 101.<br>(5) 9 CFR 317.<br>(b) Label information must include all the following:<br>(1) The common name of the food or, absent a common name, an adequately descriptive identity statement.<br>(2) If made from at least two (2) ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives if contained in the food.<br>(3) An accurate declaration of the net quantity of contents.<br>(4) The name and place of business of the manufacturer, packer, or distributor.<br>(6) Except as exempted in the Federal Food, Drug, and Cosmetic Act 414(q)(3) through 414(q)(5), nutrition labeling as specified in 21 CFR 101 and 9 CFR 317 Subpart B.<br>(7) For salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin.<br>(c) Bulk food, either packaged or unpackaged, that is available for consumer self dispensing and not intended for immediate consumption must be prominently labeled with either of the following in plain view of the consumer:<br>(1) The manufacturer's or processor's label that was provided with the food.<br>(2) A card, sign, or other method of notification that includes the information specified under subsection (b)(1), (b)(2), (b)(5), and (b)(6).<br>(d) Bulk, unpackaged food, such as bakery products and unpackaged foods portioned to consumer specifications, need not be labeled if:<br>(1) a health, nutrient content, or other claim is not made; and<br>(2) the food is manufactured or prepared on the premises of the retail food establishment or at a food processing plant owned by the same person and regulated by the food regulatory agency that has jurisdiction. | 08/28/2026        |
| 37-221-(b)(5)<br>Risk: Pf<br>COS: No<br>Repeat:                         | Various packaged cookie doughs, overnight oats, brownies, and oatmeal cookie sandwiches, on front customer counter and in customer reach-in coolers, were not labeled with major food allergens.<br><br>(b) Label information must include all the following:<br>(5) The name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  | 08/28/2026        |
| 39-189-(a)<br>Risk: Core<br>COS: No<br>Repeat:                          | Two boxes of raw chicken were stored on floor under table in dish area .<br><br>Two bags of onions were stored on the floor under table in dry storage area .<br><br>Boxes of raw beef were stored on the floor in the walk-in cooler.<br><br>(a) Except as specified in subsections (b) and (c), food must be protected from contamination by storing the food as follows:<br>(1) In a clean, dry location.<br>(2) Where it is not exposed to splash, dust, or other contamination.<br>(3) At least six (6) inches( fifteen (15) centimeters) above the floor.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       | 08/21/2026        |

Person in Charge Donte Smith/ Zach Wobschall

Date: 08/21/2026

Inspector: SARAH DALLAS

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



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|                                                      |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |            |
|------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|
| 45-328-(a)&(c)<br>Risk: Core<br>COS: No<br>Repeat:   | Multiple boxes of single-use cups/bowls and paper towels were stored on the floor in dry storage area.<br><br>(a) Except as specified in subsection (d), cleaned equipment and utensils, laundered linens, and single-service and single-use articles must be stored:<br>(1) in a clean, dry location;<br>(2) where they are not exposed to splash, dust, or other contamination; and<br>(3) at least six (6) inches (fifteen (15) cm) above the floor.<br>(c) Single-service and single-use articles must be stored as specified under subsection (a) and kept in the original protective package or stored by using other means that afford protection from contamination until used.                                       | 08/22/2026 |
| 51-363-(a)(2)<br>Risk: Core<br>COS: No<br>Repeat: 4  | A leak was observed at the drain of 3-compartment sink dripping into bus tub on floor.<br><br>(a) A plumbing system must be:<br>(2) maintained in good repair.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                | 08/28/2026 |
| 55-407-(a)<br>Risk: Core<br>COS: No<br>Repeat:       | Cove base was missing or broken along back and walk-in cooler walls in dish room.<br><br>(a) Except as specified in subsection (b), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be:<br>(1) smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted;<br>(2) closely woven and easily cleanable carpet for carpeted areas; and<br>(3) nonabsorbent for areas subject to moisture, such as:<br>(A) food preparation areas;<br>(B) walk-in refrigerators;<br>(C) warewashing areas;<br>(D) toilet rooms;<br>(E) mobile retail food establishment servicing areas; and<br>(F) areas subject to flushing or spray cleaning methods. | 08/28/2026 |
| 55-443-(a),(b)<br>Risk: Core<br>COS: No<br>Repeat: 4 | An accumulation of dust/grease was found on ceiling tiles and vents.<br><br>(a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean.<br><br>(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.                                                                                                                                                                                                                                                                                                                   | 08/28/2026 |

Summary of Violations: P: 0 Pf: 2 Core: 6

## Published Comment

Email labels when completed.

Person in Charge Donte Smith/ Zach Wobschall

Date: 08/21/2026

Inspector: SARAH DALLAS

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