Retail Food Establishment Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date:	05/24/2025	Hendricks County Health Department Telephone (317) 745-9217

No. Risk Factor/Interventions Violations	2	Date:	05/14/2025
		Time In	12:30 pm
No. Repeat Risk Factor/Intervention Violations	0	Time Out	1:35 pm

Establishment	Address	City/State	Zip Code	Telephone
Spyke's Bar and Grille	10747 E US Highway 136 Ste 100	Indianapolis/IN	46234-8704	317-426-8704

License/Permit #	Permit Holder	Purpose of Inspection	Est Type	Risk Category
2231	Spyke's Bar, LLC	Routine	Retail Food Establishment	3

Certified Food Manager		Exp.
Donna Fitzgerald	ServSafe	11/29/2027

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 observered — N/A-not applicable — 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	OUT	Food-contact surfaces; cleaned & sanitized	X	
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	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	Donna Fitzgerald	Date:	05/14/2025
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				COS	R
Safe Food and Water					**Proper Use of Utensils**				
30	N/A	Pasteurized eggs used where required			43	IN	In-use utensils: properly stored		
31	IN	Water & ice from approved source			44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
32	N/A	Variance obtained for specialized processing methods			45	IN	Single-use/single-service articles: properly stored & used		
Food Temperature Control					46	IN	Gloves used properly		
33	IN	Proper cooling methods used; adequate equipment for temperature control			**Utensils, Equipment and Vending**				
34	N/O	Plant food properly cooked for hot holding			47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
35	IN	Approved thawing methods used			48	IN	Warewashing facilities: installed, maintained, & used; test strips		
36	IN	Thermometers provided & accurate			49	IN	Non-food contact surfaces clean		
Food Identification					**Physical Faclities**				
37	IN	Food properly labeled; original container			50	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					51	IN	Plumbing installed; proper backflow devices		
38	IN	Insects, rodents, & animals not present			52	IN	Sewage & waste water properly disposed		
39	IN	Contamination prevented during food preparation, storage & display			53	IN	Toilet facilities: properly constructed, supplied, & cleaned		
40	IN	Personal cleanliness			54	IN	Garbage & refuse properly disposed; facilities maintained		
41	IN	Wiping cloths: properly used & stored			55	IN	Physical facilities installed, maintained, & clean		
42	N/O	Washing fruits & vegetables			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
Cut tomato - prep cooler	39.3	Pepperoni - prep cooler	39.2	Taco beef - steam table	147.9
Mac and cheese - steam table	149.2	Chili - steam table	159.4		

Person in Charge: Donna Fitzgerald — Date: 05/14/2025

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:
10-429-(a) Risk: Pf COS: Yes Repeat:	No soap provided at bar hand sink. (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.	05/14/2025
16-307-(e) Risk: Core COS: Yes Repeat:	Observed white/gray residue on inside of soda gun nozzle in the front bar area. (e) Except when dry cleaning methods are used as specified under section 310 of this rule, surfaces of utensils and equipment contacting food that is not a TCS food must be cleaned: (1) at any time when contamination may have occurred; (2) at least every twenty-four (24) hours for iced tea dispensers and consumer self-service utensils, such as tongs, scoops, or ladles; (3) before restocking consumer self-service equipment and utensils, such as condiment dispensers and display containers; and (4) in equipment, such as ice bins and beverage dispensing nozzles, and enclosed components of equipment, such as: (A) ice makers; (B) cooking oil storage tanks and distribution lines; (C) beverage and syrup dispensing lines or tubes; (D) coffee bean grinders; and (E) water vending equipment: (i) at a frequency specified by the manufacturer; or (ii) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.	05/14/2025

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

Person in Charge Donna Fitzgerald Date: 05/14/2025

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