



**Retail Food Establishment
Inspection Report**

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

Release Date: 09/27/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 7

Date: 09/17/2026

Time In 11:28 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out 12:51 pm

Establishment
Spyke's Bar and Grille

Address
10747 E US Highway 136 Ste 100

City/State
Indianapolis/IN

Zip Code
46234-8704

Telephone
317-602-3925

License/Permit #
2231

Permit Holder
Spyke's Bar, LLC

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
3

Certified Food Manager
Donna Fitzgerald

ServSafe

Exp.
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 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	N/O	Proper cooking time & temperatures				
Employee Health					19	N/O	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	N/O	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	OUT	Toxic substances properly identified, stored, & used			X	
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	OUT	Food separated and protected	X								
16	OUT	Food-contact surfaces; cleaned & sanitized		X							

Person in Charge Dawna Reynolds

Date: 09/17/2026

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

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	N/A	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	OUT	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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	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 tomato - "True" refrigerator	41	Hot dogs - "True" refrigerator	40	Shredded cheese - "True" refrigerator	41
Sausage - "True" refrigerator	41	Pepperoni - "True" refrigerator	41	Ranch cups - "True" refrigerator	51
Sliced tomato - "True" refrigerator	39	Marinara - walk-in cooler	44	Chili - walk-in cooler	44
Shredded cheddar - walk-in cooler	44	Shredded mozzarella - walk-in cooler	44	Mashed potatoes - walk-in cooler	44
Tenderloin - walk-in cooler	44	Ground beef - walk-in cooler	44		

Person in Charge Dawna Reynolds

Date: 09/17/2026

Inspector: BRIAN PORTWOOD

Follow-up Required:

☒ YES

☐ NO (Circle one)



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46234-8704Telephone
317-602-3925**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:
15-175-(a)(1)(A),(a)(1)(B),(a)(1)(C) Risk: P COS: Yes Repeat:	Raw shell eggs stored over cilantro and single serve condiment cups in the walk-in cooler. (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.	09/17/2026
16-316-(a) Risk: P COS: Yes Repeat:	Observed black residue on the can opener blade. (a) Equipment food contact surfaces and utensils must be sanitized.	09/17/2026
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Ranch cups in the prep cooler were holding an internal temperature of 51 degrees Fahrenheit. Marinara, chili, shredded cheddar, shredded mozzarella, mashed potatoes, raw tenderloin, and raw ground beef were holding an internal temperature of 44 degrees Fahrenheit in the walk-in cooler. (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.	09/17/2026
28-461-(a) Risk: P COS: Yes Repeat:	Chlorine sanitizing concentration in the spray bottle in the kitchen registered >200 ppm on a chlorine test strip. (a) Chemical sanitizers, including chemical sanitizing solutions generated onsite, and other chemical antimicrobial formulations applied to food contact surfaces must: (1) meet the requirements specified in 40 CFR 180. 940, or (2) meet the requirements specified in 40 CFR 180. 2020.	09/17/2026
38-450-(a)(3) Risk: Pf COS: No Repeat:	Observed fruit flies/drain flies throughout the establishment with a higher concentration in the front bar area. Observed fruit fly pupae in the soda gun holster for the broken Red Bull soda gun (soda gun no longer in use). (a) The premises must be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests must be controlled to eliminate their presence on the premises by: (3) using methods, if pests are found, such as trapping devices or other means of pest control as specified under sections 459, 467, and 468 of this rule; and	09/17/2026
49-309-(a) Risk: Core COS: No Repeat:	Observed gray residue accumulated in the soda gun holster at the back bar. Observed brown residue in the soda gun nozzle at the front bar. (a) Non-food contact surfaces of equipment must be cleaned at a frequency necessary to preclude accumulation of soil residues.	09/17/2026
55-443-(a),(b) Risk: Core COS: No Repeat:	Observed an accumulation of grease and food debris on the walls and floor under the kitchen ventilation hood. (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.	09/27/2026

Summary of Violations:**P:** 4**Pf:** 1**Core:** 2**Published Comment**

Employee holding ServSafe certification no longer works for this establishment. Provide a new ServSafe certificate within 3 months.

Person in Charge Dawna Reynolds

Date: 09/17/2026

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO (Circle one)