



**Retail Food Establishment
Inspection Report**

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

Release Date: 07/20/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 07/10/2026

Time In 6:36 pm

No. Repeat Risk Factor/Intervention Violations 0

Time Out 6:48 pm

Establishment Woppos LLC		Address		City/State /		Zip Code		Telephone	
License/Permit # 2312		Permit Holder Curtis Canova		Purpose of Inspection Routine		Est Type Mobile		Risk Category 2	
Certified Food Manager Curtis Canova		AAA Food Safety		Exp. 04/02/2028					

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	IN	Proper cooking time & temperatures																											
19	N/O	Proper reheating procedures for hot holding																											
20	N/A	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	Curtis Canova	Date:	07/10/2026
Inspector:	BRIAN PORTWOOD	Follow-up Required:	YES ☐ NO ☒ (Circle one)



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**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION****Hendricks County Health Department**
Telephone (317) 745-9217License/Permit #
2312Date:
07/10/2026Establishment
Woppo LLC

Address

City/State
/

Zip Code

Telephone

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	IN	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	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	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage & waste water properly disposed		
53		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	IN	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Jalapeno salsa - prep cooler	41	Beans - steam well	145.9	Queso - steam well	156.7
Raw beef - cambro	41				

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:
Risk: COS: Repeat:		

Summary of Violations:**P:** _____**Pf:** _____**Core:** _____

Person in Charge Curtis Canova

Date: 07/10/2026

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)