



**Retail Food Establishment
Inspection Report**

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

Release Date:

10/25/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

5

Date: 10/15/2025

Time In 11:30 am

No. Repeat Risk Factor/Intervention Violations

1

Time Out 12:00 pm

Establishment

Little Caesars

Address

8411 Windfall Lane

City/State

Camby/IN

Zip Code

46113

Telephone

317-455-1193

License/Permit #

2336

Permit Holder

Shining Enterprises LLC

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

2

Certified Food Manager

Paul Ott

ServSafe

Exp.

05/01/2028

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					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	IN	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	N/A	Proper cooling time and temperature								
4	IN	Proper use of restriction and exclusion			21	IN	Proper hot holding temperatures								
5	IN	Procedures for responding to vomiting and diarrheal events			22	OUT	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	OUT	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	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	IN	Toxic substances properly identified, stored, & used								
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	IN	Food separated and protected													
16	IN	Food-contact surfaces; cleaned & sanitized													



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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	OUT	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/A	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	OUT	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		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		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sausage/Prep-top cooler	55°F	Ham/Prep-top cooler	56°F	Chicken wings/Walk-in cooler	36°F
Cheese pizzas/Pizza zone racks	60°F	Pepperoni pizzas/Pizza zone racks	64°F		

Person in Charge Vanessa Breeden

Date: 10/15/2025

Inspector: YOCELI PALAFOX

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:
22-213-(a)(2),(b) Risk: P COS: No Repeat:	Containers of sausage and ham were holding an internal temperature of 55-56 degree Fahrenheit at prep-top cooler at cook line. (Ambient temperature of 56.5 degrees Fahrenheit) Unbaked cheese and pepperoni pizzas at racks of Pizza Zone were measuring an internal temperature of 60-64 degrees Fahrenheit. (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.	10/16/2025
24-216-(a),(b)(3),or(c)(2)or(c)(3) Risk: Pf COS: No Repeat:	Unbaked assembled pizzas with shredded cheese and pepperoni were being stored at room temperature holding an internal temperature of 60-64 degrees Fahrenheit on pizza racks. (Digital time equipment is not functioning) (a) Except as specified under subsection (d), if time without temperature control is used as the public health control for a working supply of TCS food before cooking, or for ready-to-eat TCS food displayed or held for sale or service: (1) written procedures shall be prepared in advance, maintained in the retail food establishment, and made available to the regulatory authority on request that specify: (A) methods of compliance with subsection (b)(1) through (b)(4) or subsection (c); and (B) methods of compliance with section 211 of this rule for food that is prepared, cooked, and refrigerated before time is used as a public health control. (b) The following apply if time without temperature control is used as the public health control for not more than four (4) hours: (3) The food must be marked or otherwise identified to indicate the time that is four (4) hours past the point in time when the food is removed from temperature control. (c) The following apply if time without temperature control is used as the public health control for not more than six (6) hours: (2) The food must be monitored to ensure the warmest portion of the food does not exceed seventy (70) degrees Fahrenheit, twenty-one (21) degrees Celsius, during the six (6) hour period, unless an ambient air temperature is maintained that ensures the food does not exceed seventy (70) degrees Fahrenheit, twenty-one (21) degrees Celsius, during the six (6) hour holding period. (3) The food must be marked or otherwise identified to indicate: (A) the time when the food is removed from forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less cold holding temperature control; and (B) the time that is six (6) hours after the time when the food is removed from cold holding temperature control.	10/17/2025
36-260-(a),(b),(d) Risk: Core COS: No Repeat:	A temperature measuring device was not provided at reach-in cooler of cook line holding pizza toppings. (a) In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device must be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit, and in the coolest part of a hot food storage unit. (b) Except as specified in subsection (c), cold or hot holding equipment used for TCS food must be designed to include and be equipped with at least one (1) integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display. (d) Temperature measuring devices must be designed to be easily readable.	10/22/2025
51-363-(a)(2) Risk: Core COS: No Repeat:	A continuous leak was observed at drain line of 3-compartment sink. (a) A plumbing system must be: (2) maintained in good repair.	10/22/2025
55-443-(a),(b) Risk: Core COS: No Repeat: 3	An accumulation of dust was observed on wall and ceiling tiles above 3-compartment sink. (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.	10/29/2025

Summary of Violations:

P: 1

Pf: 1

Core: 3

Published Comment

Discussed with manager the need to repair equipment that is used to monitor time of assembled unbaked pizzas that are being held outside of temperature control. Other methods discussed to monitor time.

Person in Charge Vanessa Breeden

Date: 10/15/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO (Circle one)