



**Retail Food Establishment
Inspection Report**

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

Release Date: 06/27/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

3

Date: 06/17/2025

Time In 11:15 am

Time Out 11:45 am

No. Repeat Risk Factor/Intervention Violations

0

Establishment
Mizu Sushi & Hibachi Express

Address
2663 E Main St, Ste 200

City/State
Plainfield/IN

Zip Code
46168

Telephone
317-837-7778

License/Permit #
2392

Permit Holder
Mizu 168 LLC

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
3

Certified Food Manager
Tao Zhang

ServSafe

Exp.
01/14/2029

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	IN	Proper reheating procedures for hot holding				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting					20	N/O	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	IN	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	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	OUT	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	OUT	Food separated and protected			X								
16	IN	Food-contact surfaces; cleaned & sanitized											

Person in Charge Amy Zhang

Date: 06/17/2025

Inspector: MATT WILLIAMS

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	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	N/O	Wiping cloths: properly used & stored		
42	IN	Washing fruits & vegetables		

Proper Use of Utensils

43	OUT	In-use utensils: properly stored	X	
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	IN	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	N/A	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Raw Chicken/ Reach-in Cooler	41	Raw Shrimp/ Reach-in Cooler	38	Cooked Noodles/ Reach-in Cooler	38
Cooked Rice/ Hot Holding Unit	160				

Person in Charge Amy Zhang

Date: 06/17/2025

Inspector: MATT WILLIAMS

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:
10-432-(a) Risk: Core COS: No Repeat:	Handwashing signage was not present at time of inspection. Discussed this new provision of 7-26 with operator. This will be marked as a violation if not corrected by January 1, 2026. (a) A sign or poster that notifies food employees to wash their hands must be : (1) posted at all handwashing sinks used by food employees; and (2) clearly visible to food employees.	01/01/2026
15-175-(a)(1)(A),(a)(1)(B),(a)(1)(C) Risk: P COS: Yes Repeat:	Raw chicken was stored with raw beef 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 .	06/17/2025
43-183-(a) Risk: Core COS: Yes Repeat:	An in use knife was stored between the reach-in cooler and a prep table. (a) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (1) except as specified under subdivision (2), in the food with their handles above the top of the food and container; (2) in food that is not TCS food with their handles above the top of the food in containers or equipment that can be closed , such as bins of sugar, flour, or cinnamon; (3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and food contact surface of the food preparation table or cooking equipment is cleaned and sanitized at a frequency specified under sections 307 and 317 of this rule; (4) in running water of sufficient velocity to flush particulates to the drain , if used with moist food, such as ice cream or mashed potatoes; (5) in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not a TCS food; or (6) in a container of water if the water is maintained at a temperature of at least one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, and the container is cleaned at a frequency specified under section 307(d)(7) of this rule.	06/17/2025

Summary of Violations: P: 1 Pf: 0 Core: 2

Person in Charge Amy Zhang

Date: 06/17/2025

Inspector: MATT WILLIAMS

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