



**Retail Food Establishment  
Inspection Report**

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

Release Date:

10/20/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

3

Date: 10/10/2025

Time In 11:45 am

Time Out 12:15 pm

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                                | 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          |   |  | <b>Risk factors</b> 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                                | OUT | Food-contact surfaces; cleaned & sanitized                                                    | X |  |                                                                                                                                                                                                                                          |     |                                                                                |  |  |     |   |



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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 | OUT | Food properly labeled; original container | X |  |
|----|-----|-------------------------------------------|---|--|

### 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 | 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                                                    |  | X |

### 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

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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 |
|---------------------------|------|-----------------------------|------|-------------------------------|------|
| Raw Beef/ Reach-in Cooler | 40   | Raw Shrimp/ Reach-in Cooler | 33   | Cooked Rice/ Hot Holding Unit | 160  |

Person in Charge Amy Zhang

Date: 10/10/2025

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: |
|-----------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| 16-306-(a)<br>Risk: Pf<br>COS: Yes<br>Repeat:       | An accumulation of dried food debris was found on the knives stored on the magnetic strip, the vegetable peeler and the crinkle cutter.<br><br>(a) Equipment food contact surfaces and utensils must be clean to sight and touch.                                                                                                                                                                                                                                                                               | 10/10/2025        |
| 37-176-(a)<br>Risk: Core<br>COS: Yes<br>Repeat:     | Containers of salt were not labeled with the common name.<br><br>(a) Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, including:<br>(1) cooking oils;<br>(2) flour;<br>(3) herbs;<br>(4) potato flakes;<br>(5) salt;<br>(6) spices; and<br>(7) sugar;<br>must be identified with the common name of the food. | 10/10/2025        |
| 49-306-(b)&(c)<br>Risk: Core<br>COS: Yes<br>Repeat: | An accumulation of dried food debris was found on the flour and tempura scoop handles.<br><br>(b) The food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations.<br>(c) Non-food contact surfaces of equipment must be kept free of an accumulation of:<br>(1) dust;<br>(2) dirt;<br>(3) food residue; and<br>(4) other debris.                                                                                                           | 10/10/2025        |

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

Person in Charge Amy Zhang

Date: 10/10/2025

Inspector: MATT WILLIAMS

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