



**Retail Food Establishment
Inspection Report**

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

Release Date: 03/07/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

3

Date: 02/25/2026

Time In 11:45 am

Time Out 12:15 pm

No. Repeat Risk Factor/Intervention Violations

1

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					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	OUT	Food-contact surfaces; cleaned & sanitized			X	X										

Person in Charge Gary Zhao

Date: 02/25/2026

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	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	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
Raw Chicken/ Reach-in Cooler	37	Raw Shrimp/ Reach-in Cooler	39	Fried Rice/ Hot Holding Unit	157
White Rice/ Hot Holding Unit	163				

Person in Charge Gary Zhao

Date: 02/25/2026

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) Risk: Pf COS: Yes Repeat: 2	An accumulation of dried food debris was found on the knives stored on the magnetic strip, the vegetable peeler and the crinkle cutter. (a) Equipment food contact surfaces and utensils must be clean to sight and touch.	02/25/2026
49-306-(b)&(c) Risk: Core COS: Yes Repeat:	An accumulation of dried food debris was found on the microwave handle in the kitchen and the microwave oven handle in the sushi area. An accumulation of black residue was found on the light switch of the walk-in cooler and walk-in freezer in the kitchen. (c) Non-food contact surfaces of equipment must be kept free of an accumulation of: (1) dust; (2) dirt; (3) food residue; and (4) other debris.	02/25/2026
55-443-(a),(b) Risk: Core COS: No Repeat:	An accumulation of grease and food debris was found behind the flat top grill. (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.	02/25/2026

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

Person in Charge Gary Zhao

Date: 02/25/2026

Inspector: MATT WILLIAMS

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