Retail Food Establishment Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date:	06/26/2026	Hendricks County Health Department Telephone (317) 745-9217

No. Risk Factor/Interventions Violations	1	Date:	06/16/2026
		Time In	12:25 pm
No. Repeat Risk Factor/Intervention Violations	0	Time Out	12:50 pm

Establishment	Address	City/State	Zip Code	Telephone
Mizu Sushi & Hibachi Express	2663 E Main St, Ste 200	Plainfield/IN	46168	317-837-7778

License/Permit #	Permit Holder	Purpose of Inspection	Est Type	Risk Category
2392	Mizu 168 LLC	Routine	Retail Food Establishment	3

Certified Food Manager		Exp.
Tao Zhang	ServSafe	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 observered — N/A-not applicable — COS-corrected on-site during inspection — R-repeat violation

	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	N/O	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	IN	Proper reheating procedures for hot holding		
20	N/O	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	IN	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	Amy Zhang		Date:	06/16/2026
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					**Proper Use of Utensils**				
30	N/A	Pasteurized eggs used where required			43	IN	In-use utensils: properly stored		
31	IN	Water & ice from approved source			44	IN	Utensils, equipment & linens: properly stored, dried, & handled		
32	N/A	Variance obtained for specialized processing methods			45	IN	Single-use/single-service articles: properly stored & used		
Food Temperature Control					46	IN	Gloves used properly		
33	IN	Proper cooling methods used; adequate equipment for temperature control			**Utensils, Equipment and Vending**				
34	IN	Plant food properly cooked for hot holding			47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
35	IN	Approved thawing methods used			48	IN	Warewashing facilities: installed, maintained, & used; test strips		
36	IN	Thermometers provided & accurate			49	IN	Non-food contact surfaces clean		
Food Identification					**Physical Faclities**				
37	IN	Food properly labeled; original container			50	IN	Hot & cold water available; adequate pressure		
Prevention of Food Contamination					51	IN	Plumbing installed; proper backflow devices		
38	IN	Insects, rodents, & animals not present			52	IN	Sewage & waste water properly disposed		
39	IN	Contamination prevented during food preparation, storage & display			53	IN	Toilet facilities: properly constructed, supplied, & cleaned		
40	IN	Personal cleanliness			54	IN	Garbage & refuse properly disposed; facilities maintained		
41	N/O	Wiping cloths: properly used & stored			55	OUT	Physical facilities installed, maintained, & clean		
42	IN	Washing fruits & vegetables			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 observered — 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		

TEMPERATURE OBSERVATIONS (in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Raw Chicken/ Reach-in Cooler	39	Raw Shrimp/ Reach-in Cooler	33	Cooked Rice/ Hot Holding Unit	164

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:
55-443-(a),(b) Risk: Core COS: No Repeat:	An accumulation of grease and food debris was found under the flat top grill. An accumulation of food debris was found on the floor at the floor wall junction of the walk-in cooler. (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.	06/16/2026

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

Person in Charge: Amy Zhang — Date: 06/16/2026

Inspector: MATT WILLIAMS — Follow-up Required: YES **NO** (Circle one)