





Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
2396

Date:
07/16/2025

Establishment
Clayton Grill and Cafe/Stacks 2

Address
76 E Kentucky St

City/State
Clayton/IN

Zip Code
46118

Telephone
317-539-2139

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	N/O	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		
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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/O	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	OUT	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	OUT	Adequate ventilation & lighting; designated areas used		X

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
Sliced ham/Reach-in cooler	40°F	Sausage links/Reach-in cooler	39°F	Chorizo/Reach-in cooler	39°F
Broccoli cheese soup/Hot holding well	175°F	Sausage and gravy/Hot holding well	160°F	Raw chicken/Reach-in cooler	38°F

Person in Charge Felix Cruz

Date: 07/16/2025

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:
2-135- Risk: Pf COS: No Repeat: 3	Proof of having a certified food manager was not provided.	08/15/2025
15-175-(a)(1)(A),(a)(1)(B),(a)(1)(C) Risk: P COS: Yes Repeat:	Containers of raw beef patties were stored over pineapple and cantaloupe at reach-in cooler of back storage area. (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 .	07/16/2025
16-307-(e) Risk: Core COS: No Repeat: 3	Observed an accumulation of black residue on kickplate of ice machine. (e) Except when dry cleaning methods are used as specified under section 310 of this rule, surfaces of utensils and equipment contacting food that is not a TCS food must be cleaned: (1) at any time when contamination may have occurred; (2) at least every twenty-four (24) hours for iced tea dispensers and consumer self-service utensils, such as tongs, scoops, or ladles; (3) before restocking consumer self-service equipment and utensils, such as condiment dispensers and display containers; and (4) in equipment, such as ice bins and beverage dispensing nozzles, and enclosed components of equipment, such as: (A) ice makers; (B) cooking oil storage tanks and distribution lines; (C) beverage and syrup dispensing lines or tubes; (D) coffee bean grinders; and (E) water vending equipment: (i) at a frequency specified by the manufacturer; or (ii) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.	07/17/2025
25-223-(a),(b),or(c) Risk: Pf COS: No Repeat:	Dinner menu did not contain a consumer advisory. (a) Except as specified in sections 198(c), 198(d)(4), and 225(a)(3) of this rule, if a food of animal origin, such as: (1) beef; (2) eggs; (3) fish; (4) lamb; (5) milk; (6) pork; (7) poultry; or (8) shellfish; is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the owner or operator of the retail food establishment shall inform consumers of the significantly increased risk of consuming those foods by way of a disclosure and reminder, as specified in subsections (b) and (c), using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written or visual means . (b) A disclosure includes: (1) a description of the animal-derived foods, such as: (A) "Oysters on the half shell (raw oysters)"; (B) "Raw egg Caesar salad"; (C) "Hamburgers (can be cooked to order)"; or (2) identification of the animal-derived foods with an asterisk to a footnote that states the items are: (A) served raw or undercooked; or (B) contain, or may contain, raw or undercooked ingredients. (c) A reminder includes designating the animal-derived foods requiring disclosure with an asterisk to a footnote that states one (1) of the following: (1) "Regarding the safety of these items, written information is available upon request. ". (2) "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ". (3) "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. ".	07/23/2025
28-456-(a) Risk: Pf COS: Yes Repeat:	Clear spray bottle with bleach water at dish machine area did not bear a label. (a) Working containers used for storing poisonous or toxic materials , such as cleaners and sanitizers taken from bulk supplies, must be clearly and individually identified with the common name of the material.	07/16/2025

Person in Charge Felix Cruz

Date: 07/16/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO (Circle one)



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48-281-(a) Risk: Pf COS: No Repeat:	Chlorine test strips were not provided. (order placed by manager) (a) A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions must be provided .	07/18/2025
56-276-(a) Risk: Core COS: No Repeat: 2	Several filters are missing at hood. (a) Ventilation hood systems and devices must meet the requirements of 675 IAC 13 and be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.	07/23/2025

Summary of Violations: P: 1 Pf: 4 Core: 2

Published Comment

Reviewed regulatory changes. Provided handouts.

Person in Charge Felix Cruz

Date: 07/16/2025

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Follow-up Required:

YES

NO (Circle one)