



Retail Food Establishment Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date: 03/24/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 03/14/2026

Time In 11:12 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out 11:32 am

Establishment Matchbox Meats LLC	Address	City/State /	Zip Code	Telephone
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License/Permit # 2437	Permit Holder Dwight Duncan	Purpose of Inspection Routine	Est Type Mobile	Risk Category 3
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Certified Food Manager Jennifer Duncan	Always Food Safe	Exp. 06/05/2029
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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					
1			Person-in-charge present, demonstrates knowledge, and performs duties		
2			Certified Food Protection Manager		
Employee Health					
3			Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4			Proper use of restriction and exclusion		
5			Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices					
6			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/A		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	N/A		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	Dwight Duncan	Date:	03/14/2026
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Inspector:	BRIAN PORTWOOD	Follow-up Required:	YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)
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Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
2437

Date:
03/14/2026

Establishment
Matchbox Meats LLC

Address

City/State
/

Zip Code

Telephone

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		

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		

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		

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		

Food Identification

37	IN	Food properly labeled; original container		
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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		

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		

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	IN	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Pasta - prep cooler	40.9				

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:
Risk: COS: Repeat:		

Summary of Violations: P: _____ Pf: _____ Core: _____

Person in Charge Dwight Duncan

Date: 03/14/2026

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)