



**Retail Food Establishment
Inspection Report**

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

Release Date: 07/05/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 7

Date: 06/25/2025

Time In 10:44 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out 11:29 am

Establishment
All American Buffet

Address
8411 Windfall Lane Ste 160

City/State
Camby/IN

Zip Code
46113

Telephone
765-366-7445

License/Permit #
2455

Permit Holder
Jose Mones

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
3

Certified Food Manager
Jose Mones

ServSafe

Exp.
04/06/2028

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	N/O	Proper cooking time & temperatures						
Employee Health					19	N/O	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	N/O	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	N/O	Hands clean & properly washed			Highly Susceptible Populations								
9	N/O	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	OUT	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	IN	Food-contact surfaces; cleaned & sanitized											



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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

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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	N/O	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	OUT	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	OUT	Utensils, equipment & linens: properly stored, dried, & handled		
45	IN	Single-use/single-service articles: properly stored & used		
46	N/O	Gloves used properly		

Utensils, Equipment and Vending

47	OUT	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		

Physical Facilities

50	IN	Hot & cold water available; adequate pressure		
51	OUT	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

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
Pico/Prep-top cooler	38°F	Turkey deli meat/Prep-top cooler	38°F	Raw chicken breast/Prep-top cooler	38°F
Sliced tomatoes/Reach-in cooler	38°F	Raw chicken breasts/Walk-in cooler	38°F	Hard boiled eggs/Walk-in cooler	41°F

Person in Charge Jose Mones

Date: 06/25/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

☒ YES

☐ NO (Circle one)



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765-366-7445**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:
10-359-(a),(b),(c) Risk: Pf COS: No Repeat:	Observed an accumulation of debris in basin of hand sink at ice cream counter. (a) A handwashing sink must be maintained so that it is accessible at all times for employee use. (b) A handwashing sink may not be used for purposes other than handwashing. (c) An automatic handwashing sink may be used in accordance with manufacturer's instruction.	06/26/2025
37-176-(a) Risk: Core COS: No Repeat:	Bulk container of flour is not labeled. Container of salt is not labeled. (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: (1) cooking oils; (2) flour; (3) herbs; (4) potato flakes; (5) salt; (6) spices; and (7) sugar; must be identified with the common name of the food.	06/26/2025
38-450-(a)(3) Risk: Pf COS: No Repeat:	Observed several small flies near prep-sink, warewashing area, and ice machine area. (a) The premises must be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests must be controlled to eliminate their presence on the premises by: (3) using methods, if pests are found, such as trapping devices or other means of pest control as specified under sections 459, 467, and 468 of this rule; and	06/25/2025
44-324-(a) Risk: Core COS: No Repeat:	Observed cups stacked wet at beverage station of dining room. (a) After cleaning and sanitizing, equipment and utensils: (1) must be air-dried or used after adequate draining, as specified in 40 CFR 180. 940, before contact with food; and (2) may not be cloth-dried, but utensils that have been air-dried may be polished with cloths that are maintained clean and dry.	06/28/2025
47-284-(a)or(b) Risk: Core COS: No Repeat:	Hand sink of men's restroom is not sealed to wall. (a) Equipment that is fixed because it is not easily movable must be installed so it is: (1) spaced to allow access for cleaning along the sides, behind, and above the equipment; (2) spaced from adjoining equipment, walls, and ceilings at a distance of not more than one thirty-second (1/32) of an inch (1 millimeter); or (3) sealed to adjoining equipment or walls if the equipment is exposed to spillage or seepage. (b) Counter mounted equipment that is not easily movable must be installed to allow cleaning of the equipment and areas underneath and around the equipment by being: (1) sealed; or (2) elevated on legs as specified under section 285(d) of this rule.	07/02/2025
51-363-(a)(2) Risk: Core COS: No Repeat:	Observed leak at drain line of prep-sink. (a) A plumbing system must be: (2) maintained in good repair.	07/02/2025
51-363-(a)(1) Risk: P COS: No Repeat:	Water is not draining at mop sink. (a) A plumbing system must be: (1) repaired according to 675 IAC 16-1. 4;	06/25/2025

Summary of Violations:P: 1Pf: 2Core: 4**Published Comment**

Reviewed regulatory changes.

Person in Charge Jose Mones

Date: 06/25/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO (Circle one)