



**Retail Food Establishment
Inspection Report**

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

Release Date:

10/06/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

13

Date: 09/26/2025

Time In 11:30 am

Time Out 12:36 pm

No. Repeat Risk Factor/Intervention Violations

1

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	IN	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	OUT	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	OUT	Adequate handwashing sinks properly supplied and accessible		X	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	IN	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

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	OUT	Proper cooling methods used; adequate equipment for temperature control	X	
34	N/A	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	OUT	Wiping cloths: properly used & stored	X	
42	N/O	Washing fruits & vegetables		

Proper Use of Utensils

43	OUT	In-use utensils: properly stored	X	
44	OUT	Utensils, equipment & linens: properly stored, dried, & handled		X
45	OUT	Single-use/single-service articles: properly stored & used	X	
46	IN	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
Sausage and gravy/Hot holding well	160°F	Chili/Hot holding well	143°F	Hard boiled eggs/Prep-top cooler	38°F
Chorizo cooling covered/Walk-in cooler	48°F	Shredded meat/Walk-in cooler	38°F	Sausage/Prep-top cooler	40°F

Person in Charge Roberto Alameda

Date: 09/26/2025

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:
10-430-(a) Risk: Pf COS: Yes Repeat:	Heated hand drying device in men's restroom did not turn on. No other drying provision available. (a) Each handwashing sink or group of adjacent sinks must be provided with one (1) of the following: (1) Individual, disposable towels. (2) A continuous towel system that supplies the user with a clean towel. (3) A heated air hand drying device. (4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.	09/26/2025
25-223-(a),(b),or(c) Risk: Pf COS: No Repeat:	Burger Joint menu does not have an identifier such as an asterisk next to the footnote and its ground beef burgers such as the American Burger, Rise & Shine Burger, etc. that can be served to order. (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."	10/10/2025
33-212-(b) Risk: Core COS: Yes Repeat:	Containers of chorizo were cooling covered on shelving of walk-in cooler. (b) When placed in cooling or cold holding equipment, food containers in which food is being cooled must be: (1) arranged in the equipment to provide maximum heat transfer through the container walls; and (2) loosely covered, or uncovered if protected from overhead contamination as specified under section 189(a)(2) of this rule, during the cooling period to facilitate heat transfer from the surface of the food.	09/26/2025
37-176-(a) Risk: Core COS: No Repeat:	Clear container of sugar on prep-table of kitchen did not have a indentifying label. (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.	09/27/2025
38-450-(a)(1),(a)(2),or(a)(4) Risk: Core COS: No Repeat:	Observed 3 small flies on drain line of prep-sink in kitchen. (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: (1) routinely inspecting incoming shipments of food and supplies; (2) routinely inspecting the premises for evidence of pests; and (4) eliminating harborage conditions.	10/24/2025

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Follow-up Required:

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41-185-(athruf) Risk: Core COS: Yes Repeat:	Wet wiping cloths were observed on cutting boards of prep-top coolers. (a) Cloths in use for wiping food spills from tableware and carry-out containers that occur as food is being served must be: (b) Cloths in use for wiping counters and other equipment surfaces must be: (1) held between uses in a chemical sanitizer solution at a concentration specified under section 299 of this rule; and (2) laundered daily as specified under section 320(d) of this rule. (c) Cloths in use for wiping surfaces in contact with raw animal foods must be kept separate from cloths used for other purposes. (d) Dry wiping cloths and the chemical sanitizing solutions specified in subsection (b)(1) in which wet wiping cloths are held between uses must be free of food debris and visible soil. (e) Containers of chemical sanitizing solutions specified in subsection (b)(1) in which wet wiping cloths are held between uses must be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles. (f) Single-use disposable sanitizer wipes must be used in accordance with EPA approved manufacturer's label use instructions.	09/26/2025
43-183-(a) Risk: Core COS: Yes Repeat:	Single-service cup was stored in sugar container of kitchen. (a) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (1) except as specified under subdivision (2), in the food with their handles above the top of the food and container; (2) in food that is not TCS food with their handles above the top of the food in containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon; (3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and food contact surface of the food preparation table or cooking equipment is cleaned and sanitized at a frequency specified under sections 307 and 317 of this rule; (4) in running water of sufficient velocity to flush particulates to the drain, if used with moist food, such as ice cream or mashed potatoes; (5) in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not a TCS food; or (6) in a container of water if the water is maintained at a temperature of at least one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, and the container is cleaned at a frequency specified under section 307(d)(7) of this rule.	09/26/2025
44-324-(a) Risk: Core COS: No Repeat: 3	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.	09/27/2025
45-328-(a),(b) Risk: Core COS: No Repeat:	Single-service containers, plates and trays were stored face up in kitchen area. (a) Except as specified in subsection (d), cleaned equipment and utensils, laundered linens, and single-service and single-use articles must be stored: (1) in a clean, dry location; (2) where they are not exposed to splash, dust, or other contamination; and (3) at least six (6) inches (fifteen (15) cm) above the floor. (b) Clean equipment and utensils must be stored as specified under subsection (a) and: (1) in a self-draining position that allows air drying; and (2) covered or inverted.	10/03/2025
45-329-(a)(1),(a)(3)thru(a)(8)_1 Risk: Core COS: Yes Repeat:	Sleeve of single service cups and single service lids were stored under line of hand sink at beverage station of dining room. (a) Except as specified in subsection (b), cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored: (1) in locker rooms; (3) in garbage rooms; (4) in mechanical rooms, when contamination is likely to occur; (5) under sewer lines that are not shielded to intercept potential drips; (6) under leaking water lines, including leaking automatic fire sprinkler heads or under lines on which water has condensed; (7) under open stairwells; or (8) under other sources of contamination.	09/26/2025
47-286-(a),(b),or(c) Risk: Core COS: No Repeat:	Tub lights are out above warewashing area. (a) Equipment must be maintained in a state of repair and condition that meets the requirements specified under sections 226 through 272 of this rule. (b) Equipment components, such as: (1) doors; (2) seals; (3) hinges; (4) fasteners; and (5) kick plates; must be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (c) Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.	10/03/2025
51-363-(a)(1) Risk: P COS: No Repeat:	Mop sink is not draining adequately. Water is stagnant in basin. (a) A plumbing system must be: (1) repaired according to 675 IAC 16-1.4;	09/27/2025

Person in Charge Roberto Alameda

Date: 09/26/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

☒ YES

☐ NO (Circle one)



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51-363-(a)(2)	Observed a leak at drain line of prep-sink when water is turned on.	10/03/2025
Risk: Core	(a) A plumbing system must be:	
COS: No	(2) maintained in good repair.	
Repeat:		

Summary of Violations: P: 1 Pf: 2 Core: 10

Person in Charge Roberto Alameda

Date: 09/26/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO (Circle one)