



Retail Food Establishment Inspection Report

State Form 57480

**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION**

Release Date:

03/06/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

9

Date: 02/24/2026

Time In 10:20 am

No. Repeat Risk Factor/Intervention Violations

0

Time Out 11:26 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

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	OUT	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	OUT	Adequate handwashing sinks properly supplied and accessible	X	

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	OUT	Food-contact surfaces; cleaned & sanitized		

17	OUT	Proper disposition of returned, previously served, reconditioned & unsafe food	X	
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Time/Temperature Control for Safety

18	N/O	Proper cooking time & temperatures		
19	N/O	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		
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Highly Susceptible Populations

26	N/A	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances

27	N/A	Food additives: approved & properly used		
28	OUT	Toxic substances properly identified, stored, & used	X	

Conformance with Approved Procedures

29	N/A	Compliance with variance/specialized process/HACCP		
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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

Roberto Alameda

Date:

02/24/2026

Inspector:

YOCELI PALAFOX

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

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/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	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	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

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N/O-not observed

N/A-not applicable

COS-corrected on-site during inspection

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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	154°F	Ham/Walk-in cooler	40°F	Mac & Cheese/Walk-in cooler	40°F
Sliced tomatoes/Walk-in cooler	40°F	Grilled chicken/Walk-in cooler	40°F	Sliced tomatoes/Prep-top cooler	40°F
Chorizo/Prep-top cooler	34°F	Ham/Prep-top cooler	36°F	Beef patties/Reach-in cooler	23°F
Cubed potatoes/Reach-in cooler	40°F				

Person in Charge Roberto Alameda

Date: 02/24/2026

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Follow-up Required:

YES

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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:
5-153-(a) Risk: Pf COS: No Repeat:	Written procedures are not available at establishment for vomit or diarrheal events . (a) A retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the retail food establishment. The procedures must address the specific actions employees shall take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.	03/10/2026
10-430-(a) Risk: Pf COS: Yes Repeat:	A hand drying provision was not provided at hand sink of beverage station . (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.	02/24/2026
10-432-(a) Risk: Core COS: No Repeat:	Hand washing signage is not available at hand sinks of restrooms. (a) A sign or poster that notifies food employees to wash their hands must be : (1) posted at all handwashing sinks used by food employees; and (2) clearly visible to food employees.	03/10/2026
16-299-(a)(6)(C),(a)(6)(D) Risk: Pf COS: No Repeat:	Low temperature dish machine sanitizer is at 0ppm on chlorine test strip. (a) A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation , at contact times specified under section 318(a)(3) of this rule, must meet the criteria specified under section 461 of this rule and be used in accordance with the EPA registered label use instructions, and as follows: (6) If a chemical sanitizer is generated by a device located onsite at the retail food establishment, it must be used as specified under subsection (a)(1) through (a)(4) and produced by a device that: (C) displays the EPA device manufacturing facility registration number on the device ; and (D) is operated and maintained in accordance with manufacturer's instructions.	03/03/2026
17-224-(a),(b),(c),(d),(e) Risk: P COS: Yes Repeat:	Observed an accumulation of a white mold-like substance on lemons in box of walk-in cooler. (a) A food that is unsafe, adulterated, misbranded, or not honestly presented as specified under sections 154 or 220 of this rule must be reconditioned according to an approved procedure or discarded. (b) Food that is not from an approved source as specified under sections 155 through 161 of this rule must be discarded. (c) Ready-to-eat food that may have been contaminated by an employee who has been restricted or excluded as specified under section 138 of this rule must be discarded. (d) Food that is contaminated by food employees, consumers, or other persons through contact with soiled hands, bodily discharges, such as nasal or oral discharges, or other means must be discarded. (e) Infant formula may not be sold for infant consumption or served to infants past the use by date on the container. Description of baby formula with name and weight) with an expiration date of (month/year) was provided for sale in (where).	02/24/2026
28-458-(a) Risk: Pf COS: Yes Repeat:	Two cans of Roach and Ant Raid spray were observed in cabinet under hand sink of dining room beverage station . (a) Only those poisonous or toxic materials required for the operation and maintenance of a retail food establishment, such as for the: (1) cleaning and sanitizing of equipment and utensils; and (2) control of insects and rodents; are allowed in a retail food establishment.	02/24/2026
37-222-(a),(b) Risk: Core COS: No Repeat:	No written notification of the precense of food allergens available for unpackaged food items. (a) Retail food establishment or manufacturers" dating information on foods may not be concealed or altered. (b) The person-in-charge shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items served or sold to the consumer.	03/10/2026
47-286-(a),(b),or(c) Risk: Core COS: No Repeat:	Spring latch at top of walk-in cooler is not functioning adequately. Door does not remain closed allowing for an air gap. (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.	03/10/2026

Person in Charge Roberto Alameda

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Follow-up Required:

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51-363-(a)(2)	No drain plug available for grease trap lids.	03/10/2026
Risk: Core	(a) A plumbing system must be:	
COS: No	(2) maintained in good repair.	
Repeat:		

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

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Date: 02/24/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO (Circle one)