Retail Food Establishment Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date:	07/11/2026	Hendricks County Health Department Telephone (317) 745-9217

No. Risk Factor/Interventions Violations	3	Date:	07/01/2026
		Time In	10:40 am
No. Repeat Risk Factor/Intervention Violations	2	Time Out	10:55 am

Establishment	Address	City/State	Zip Code	Telephone
All American Buffet	8411 Windfall Lane Ste 160	Camby/IN	46113	765-366-7445

License/Permit #	Permit Holder	Purpose of Inspection	Est Type	Risk Category
2455	Jose Mones	Followup	Retail Food Establishment	3

Certified Food Manager		Exp.
Jose Mones	ServSafe	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 observered — N/A-not applicable — COS-corrected on-site during inspection — R-repeat violation

	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	IN	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	N/O	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	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	OUT	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	Jonathan Gomez	Date:	07/01/2026
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
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	IN	Food properly labeled; original container		
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		

			COS	R
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		X
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	IN	Non-food contact surfaces clean		
Physical Faclities				
50	IN	Hot & cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices		X
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 observered — 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		

TEMPERATURE OBSERVATIONS (in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

Person in Charge: Jonathan Gomez — Date: 07/01/2026

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:
25-223-(a),(b),or(c) Risk: Pf COS: No Repeat:	Burger Joint menu and breakfast menu do not contain an identification of the animal-derived foods with an asterisk to a footnote. Menu items served raw or undercooked include eggs, egg benedicts, eggs in a basket, crepe combo, waffle combo, and ground beef burgers such as American burger, Rise & Shine burger, etc. (A) served raw or undercooked; (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. ".	07/11/2026
47-286-(a),(b),or(c) Risk: Core COS: No Repeat: 2	Spring latch at top of walk-in cooler is in poor repair. Door does not remain closed allowing for an air gap. Observed an accumulation of ice on line of compressor in walk-in freezer. (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.	07/26/2026
51-363-(a)(2) Risk: Core COS: No Repeat: 2	No drain plug available on both grease trap lids at cook line and warewashing area. (a) A plumbing system must be: (2) maintained in good repair.	07/26/2026

Summary of Violations: **P:** 0 **Pf:** 1 **Core:** 2

Person in Charge Jonathan Gomez Date: 07/01/2026

Inspector: YOCELI PALAFOX Follow-up Required: YES NO (Circle one)