



# 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 10:48 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out 11:00 am

Establishment Que Tacos Truck		Address		City/State /	Zip Code	Telephone	
License/Permit # 2509	Permit Holder Karina Serrato/ Vemex Cocina Ilc			Purpose of Inspection Routine		Est Type Mobile	Risk Category 3
Certified Food Manager Karina Serrato		ServSafe		Exp. 02/11/2031			

## 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
<b>Supervision</b>						
1	IN			17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food
2	IN			<b>Time/Temperature Control for Safety</b>		
<b>Employee Health</b>						
3	IN			18	N/O	Proper cooking time & temperatures
4	IN			19	IN	Proper reheating procedures for hot holding
5	IN			20	N/A	Proper cooling time and temperature
<b>Good Hygienic Practices</b>						
6	IN			21	IN	Proper hot holding temperatures
7	IN			22	IN	Proper cold holding temperatures
<b>Preventing Contamination by Hands</b>						
8	IN			23	IN	Proper date marking and disposition
9	IN			24	N/A	Time as a Public Health Control; procedures & records
10	IN			<b>Consumer Advisory</b>		
<b>Approved Source</b>						
11	IN			25	N/A	Consumer advisory provided for raw/undercooked food
12	N/O			<b>Highly Susceptible Populations</b>		
13	IN			26	N/A	Pasteurized foods used; prohibited foods not offered
14	N/A			<b>Food/Color Additives and Toxic Substances</b>		
<b>Protection from Contamination</b>						
15	IN			27	N/A	Food additives: approved & properly used
16	IN			28	IN	Toxic substances properly identified, stored, & used
<b>Conformance with Approved Procedures</b>						
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	Arturo Serato	Date:	03/14/2026
Inspector:	BRIAN PORTWOOD	Follow-up Required:	YES <input type="checkbox"/> <b>NO</b> <input checked="" type="checkbox"/> (Circle one)



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FOOD PROTECTION DIVISION

Hendricks County Health Department  
Telephone (317) 745-9217

License/Permit #  
2509

Date:  
03/14/2026

Establishment  
Que Tacos Truck

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
Chicken - steam well	185.4				

## OBSERVATIONS AND CORRECTIVE ACTIONS

<b>Item</b>	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.	<b>Complete by Date:</b>
Risk: COS: Repeat:		

Summary of Violations: P: \_\_\_\_\_ Pf: \_\_\_\_\_ Core: \_\_\_\_\_

Person in Charge Arturo Serato

Date: 03/14/2026

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)