



# Retail Food Establishment Inspection Report

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

Release Date: 03/16/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 03/06/2026

Time In 9:45 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out 10:00 am

Establishment Frosti Pop	Address	City/State /	Zip Code	Telephone
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License/Permit # 2536	Permit Holder Eric Carrillo	Purpose of Inspection Routine	Est Type Mobile	Risk Category 1
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Certified Food Manager Exp.

## 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			Person-in-charge present, demonstrates knowledge, and performs duties		
2	N/A			Certified Food Protection Manager		
<b>Employee Health</b>						
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		
<b>Good Hygienic Practices</b>						
6	N/O			Proper eating, tasting, drinking, or tobacco products use		
7	N/O			No discharge from eyes, nose, and mouth		
<b>Preventing Contamination by Hands</b>						
8	N/O			Hands clean & properly washed		
9	N/A			No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10				Adequate handwashing sinks properly supplied and accessible		
<b>Approved Source</b>						
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		
<b>Protection from Contamination</b>						
15	N/A			Food separated and protected		
16	N/A			Food-contact surfaces; cleaned & sanitized		
17	IN			Proper disposition of returned, previously served, reconditioned & unsafe food		
<b>Time/Temperature Control for Safety</b>						
18	N/A			Proper cooking time & temperatures		
19	N/A			Proper reheating procedures for hot holding		
20	N/A			Proper cooling time and temperature		
21	N/A			Proper hot holding temperatures		
22	IN			Proper cold holding temperatures		
23	N/A			Proper date marking and disposition		
24	N/A			Time as a Public Health Control; procedures & records		
<b>Consumer Advisory</b>						
25	N/A			Consumer advisory provided for raw/undercooked food		
<b>Highly Susceptible Populations</b>						
26	N/A			Pasteurized foods used; prohibited foods not offered		
<b>Food/Color Additives and Toxic Substances</b>						
27	N/A			Food additives: approved & properly used		
28	N/A			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 Eric Carrillo Date: 03/06/2026

Inspector: LISA CHANDLER Follow-up Required: YES  NO  (Circle one)



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License/Permit #  
2536

Date:  
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Establishment Frosti Pop	Address	City/State /	Zip Code	Telephone
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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	N/A	Water & ice from approved source		
32	N/A	Variance obtained for specialized processing methods		

### Proper Use of Utensils

43	N/A	In-use utensils: properly stored		
44	N/A	Utensils, equipment & linens: properly stored, dried, & handled		
45	N/A	Single-use/single-service articles: properly stored & used		
46	N/A	Gloves used properly		

### Food Temperature Control

33	N/A	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	Plant food properly cooked for hot holding		
35	N/A	Approved thawing methods used		
36	IN	Thermometers provided & accurate		

### Utensils, Equipment and Vending

47	N/A	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	N/A	Warewashing facilities: installed, maintained, & used; test strips		
49	N/A	Non-food contact surfaces clean		

### Food Identification

37	IN	Food properly labeled; original container		
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### Physical Facilities

50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & waste water properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	IN	Physical facilities installed, maintained, & clean		
56		Adequate ventilation & lighting; designated areas used		

### Prevention of Food Contamination

38	N/A	Insects, rodents, & animals not present		
39	N/A	Contamination prevented during food preparation, storage & display		
40	IN	Personal cleanliness		
41		Wiping cloths: properly used & stored		
42	N/A	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		Mobile Retail Food Establishment		
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## TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

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

## 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: \_\_\_\_\_

### Published Comment

No violations noted at time of inspection. Permit has been issued.

Person in Charge Eric Carrillo

Date: 03/06/2026

Inspector: LISA CHANDLER

Follow-up Required: YES

NO

(Circle one)