



**Retail Food Establishment
Inspection Report**

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

Release Date: 08/30/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 08/20/2026

Time In 11:00 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out

Establishment Grilled T's	Address	City/State /	Zip Code	Telephone
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License/Permit # 2548	Permit Holder Tanner Utley	Purpose of Inspection Routine	Est Type Mobile	Risk Category 2
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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
Supervision					17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food					COS	R
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties											
2	N/A	Certified Food Protection Manager			Time/Temperature Control for Safety								
Employee Health					18	N/O	Proper cooking time & temperatures						
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			19	IN	Proper reheating procedures for hot holding						
4	IN	Proper use of restriction and exclusion			20	N/O	Proper cooling time and temperature						
5	IN	Procedures for responding to vomiting and diarrheal events			21	N/O	Proper hot holding temperatures						
Good Hygienic Practices					22	IN	Proper cold holding temperatures						
6	IN	Proper eating, tasting, drinking, or tobacco products use			23	IN	Proper date marking and disposition						
7	IN	No discharge from eyes, nose, and mouth			24	N/A	Time as a Public Health Control; procedures & records						
Preventing Contamination by Hands					Consumer Advisory								
8	N/O	Hands clean & properly washed			25	N/A	Consumer advisory provided for raw/undercooked food						
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			Highly Susceptible Populations								
10	IN	Adequate handwashing sinks properly supplied and accessible			26	N/A	Pasteurized foods used; prohibited foods not offered						
Approved Source					Food/Color Additives and Toxic Substances								
11	IN	Food obtained from approved source			27	N/A	Food additives: approved & properly used						
12	N/O	Food received at proper temperature			28	IN	Toxic substances properly identified, stored, & used						
13	IN	Food in good condition, safe, & unadulterated			Conformance with Approved Procedures								
14	N/A	Required records available: molluscan shellfish identification, parasite destruction			29	N/A	Compliance with variance/specialized process/HACCP						
Protection from Contamination					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.								
15	N/A	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	N/O	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	N/O	Approved thawing methods used		
36	IN	Thermometers provided & accurate		

Food Identification

37	IN	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	N/O	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	N/O	Gloves used properly		

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		

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	N/O	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	IN	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

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:
Risk: COS: Repeat:		

Summary of Violations:

P: _____

Pf: _____

Core: _____

Published Comment

@Lineman Rodeo, Fairgrounds. No violations noted at time of inspection.

Person in Charge Tanner Utley

Date: 08/20/2026

Inspector: LISA CHANDLER

Follow-up Required:

YES

NO

(Circle one)