



**Retail Food Establishment
Inspection Report**

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

Release Date: 11/30/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 11/20/2025

Time In 10:15 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out 10:45 am

Establishment Ricky's On Wheels		Address		City/State /		Zip Code		Telephone	
License/Permit # 2594		Permit Holder Salvador Rosas		Purpose of Inspection Pre-Operational		Est Type Mobile		Risk Category 2	
Certified Food Manager Enrique Rosas		ServSafe		Exp. 09/14/2028					

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														17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food					
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties							Time/Temperature Control for Safety												
2	IN	Certified Food Protection Manager							18	N/O	Proper cooking time & temperatures										
Employee Health														19	N/O	Proper reheating procedures for hot holding					
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting							20	N/O	Proper cooling time and temperature										
4	IN	Proper use of restriction and exclusion							21	N/O	Proper hot holding temperatures										
5	IN	Procedures for responding to vomiting and diarrheal events							22	N/O	Proper cold holding temperatures										
Good Hygienic Practices														23	N/O	Proper date marking and disposition					
6	N/O	Proper eating, tasting, drinking, or tobacco products use							24	N/A	Time as a Public Health Control; procedures & records										
7	N/O	No discharge from eyes, nose, and mouth							Consumer Advisory												
Preventing Contamination by Hands														25	IN	Consumer advisory provided for raw/undercooked food					
8	N/O	Hands clean & properly washed							Highly Susceptible Populations												
9	N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed							26	N/A	Pasteurized foods used; prohibited foods not offered										
10	IN	Adequate handwashing sinks properly supplied and accessible							Food/Color Additives and Toxic Substances												
Approved Source														27	N/A	Food additives: approved & properly used					
11	IN	Food obtained from approved source							28	IN	Toxic substances properly identified, stored, & used										
12	N/O	Food received at proper temperature							Conformance with Approved Procedures												
13	IN	Food in good condition, safe, & unadulterated							29	N/A	Compliance with variance/specialized process/HACCP										
14	N/A	Required records available: molluscan shellfish identification, parasite destruction							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.												
Protection from Contamination																					
15	N/O	Food separated and protected																			
16	IN	Food-contact surfaces; cleaned & sanitized																			

Person in Charge		Enrique Rosas		Date:		11/20/2025	
Inspector:		LISA CHANDLER		Follow-up Required:		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/> (Circle one)	



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License/Permit #
2594

Date:
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Establishment
Ricky's On Wheels

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		

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	N/O	Food properly labeled; original container		
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Prevention of Food Contamination

38	IN	Insects, rodents, & animals not present		
39	N/O	Contamination prevented during food preparation, storage & display		
40	N/O	Personal cleanliness		
41	N/O	Wiping cloths: properly used & stored		
42	N/O	Washing fruits & vegetables		

Proper Use of Utensils

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

Utensils, Equipment and Vending

47	N/O	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		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

Mobile meets health code regulations and the permit has been issued.

Person in Charge Enrique Rosas

Date: 11/20/2025

Inspector: LISA CHANDLER

Follow-up Required:

YES

NO

(Circle one)