



**Retail Food Establishment
Inspection Report**

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

Release Date: 06/19/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 06/09/2026

Time In 11:30 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out

Establishment All American Grub		Address		City/State /		Zip Code		Telephone	
License/Permit # 2632		Permit Holder Adam Hess		Purpose of Inspection Routine		Est Type Mobile		Risk Category 1	
Certified Food Manager Adam Hess		ServSafe		Exp. 04/10/2030					

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	IN	Proper hot holding temperatures									
5	IN	Procedures for responding to vomiting and diarrheal events							22	IN	Proper cold holding temperatures									
Good Hygienic Practices														23	IN	Proper date marking and disposition				
6	IN	Proper eating, tasting, drinking, or tobacco products use							24	N/A	Time as a Public Health Control; procedures & records									
7	IN	No discharge from eyes, nose, and mouth							Consumer Advisory											
Preventing Contamination by Hands														25	N/A	Consumer advisory provided for raw/undercooked food				
8	IN	Hands clean & properly washed							Highly Susceptible Populations											
9	IN	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	IN	Food separated and protected																		
16	IN	Food-contact surfaces; cleaned & sanitized																		

Person in Charge		Adam Hess		Date:		06/09/2026	
Inspector:		LISA CHANDLER		Follow-up Required:		YES ☐ NO ☒ (Circle one)	



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Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
2632

Date:
06/09/2026

Establishment
All American Grub

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	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	IN	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	IN	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
Cooked hamburgers in hot hold	166	macaroni and cheese in hot hold	140	chicken tenders in reach-in cooler	38
cut tomatoes in reach-in cooler	39				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item		Complete by Date:
	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.	
Risk: COS: Repeat:		

Summary of Violations:

P: _____

Pf: _____

Core: _____

Published Comment

New trailer with VIN ending in 6894-No violations noted at time of inspection. Routine and pre-operational of trailer completed.

Person in Charge Adam Hess

Date: 06/09/2026

Inspector: LISA CHANDLER

Follow-up Required:

YES

NO

(Circle one)