



Retail Food Establishment Inspection Report

State Form 57480

**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION**

Release Date:

04/18/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

1

Date: 04/08/2026

Time In 10:00 am

No. Repeat Risk Factor/Intervention Violations

0

Time Out 10:40 am

Establishment

Mill Creek East Elementary

Address

4740 Iowa Street

City/State

Clayton/IN

Zip Code

46118

Telephone

317-539-9206

License/Permit #

278

Permit Holder

Mill Creek School Corporation

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

2

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

1	IN	Person-in-charge present, demonstrates knowledge, and performs duties		
2	N/A	Certified Food Protection Manager		

Employee Health

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		

Good Hygienic Practices

6	N/O	Proper eating, tasting, drinking, or tobacco products use		
7	IN	No discharge from eyes, nose, and mouth		

Preventing Contamination by Hands

8	N/O	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		

Approved Source

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		

Protection from Contamination

15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned & sanitized		

17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
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Time/Temperature Control for Safety

18	N/O	Proper cooking time & temperatures		
19	N/A	Proper reheating procedures for hot holding		
20	N/A	Proper cooling time and temperature		
21	N/O	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		
23	IN	Proper date marking and disposition		
24	N/A	Time as a Public Health Control; procedures & records		

Consumer Advisory

25	N/A	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations

26	N/A	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances

27	N/A	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		

Conformance with Approved Procedures

29	N/A	Compliance with variance/specialized process/HACCP		
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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

Charlene Jones

Date:

04/08/2026

Inspector:

YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



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**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION****Hendricks County Health Department**
Telephone (317) 745-9217License/Permit #
278Date:
04/08/2026Establishment
Mill Creek East ElementaryAddress
4740 Iowa StreetCity/State
Clayton/INZip Code
46118Telephone
317-539-9206**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/A	Proper cooling methods used; adequate equipment for temperature control		
34	N/O	Plant food properly cooked for hot holding		
35	IN	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	OUT	Insects, rodents, & animals not present		
39	IN	Contamination prevented during food preparation, storage & display		
40	N/A	Personal cleanliness		
41	N/A	Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

Proper Use of Utensils

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

Utensils, Equipment and Vending

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

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		Physical facilities installed, maintained, & clean		
56		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

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COS R

COS R

57		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
Cut lettuce/Walk-in cooler	40°F	Shredded beef/Reach-in cooler	36°F		

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.	
38-421-(a)or(d) Risk: Core COS: No Repeat:	Observed a large gap at bottom of exit doors (receiving doors) located near laundry room. Laundry room leads to kitchen. (a) Except as specified in this section, outer openings of a retail food establishment must be protected against the entry of insects and rodents by: (1) filling or closing holes and other gaps along floors, walls, and ceilings; (2) closed, tight fitting windows; and (3) solid, self-closing, and tight fitting doors. (d) Except as specified in subsections (b) and (e), if the windows or doors of a retail food establishment, or of a larger structure within which a retail food establishment is located, are kept open for ventilation or other purposes, or a temporary retail food establishment is not provided with windows and doors as specified under subsection (a), the openings must be protected against the entry of insects and rodents by: (1) sixteen (16) mesh to twenty-five and four-tenths millimeters (25.4 mm) screens; (2) properly designed and installed air curtains to control flying insects; or (3) other effective means.	04/22/2026

Summary of Violations:P: 0Pf: 0Core: 1

Person in Charge Charlene Jones

Date: 04/08/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)