



Retail Food Establishment Inspection Report

State Form 57480

**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION**

Release Date:

05/03/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

2

Date: 04/23/2026

Time In 2:16 pm

No. Repeat Risk Factor/Intervention Violations

0

Time Out 3:16 pm

Establishment

Mason Inn

Address

1 W Main St

City/State

Pittsboro/IN

Zip Code

46167

Telephone

317-892-8200

License/Permit #

601

Permit Holder

Gerard Mason

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Sebastian Sweeney

ServSafe

Exp.

11/12/2025

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

Preventing Contamination by Hands

8	IN	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		
----	----	--	--	--

Time/Temperature Control for Safety

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

Consumer Advisory

25	IN	Consumer advisory provided for raw/undercooked food		
----	----	---	--	--

Highly Susceptible Populations

26	N/A	Pasteurized foods used; prohibited foods not offered		
----	-----	--	--	--

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		
----	-----	--	--	--

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

Ann Mason

Date:

04/23/2026

Inspector:

BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)



Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
601

Date:
04/23/2026

Establishment
Mason Inn

Address
1 W Main St

City/State
Pittsboro/IN

Zip Code
46167

Telephone
317-892-8200

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	IN	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		
----	----	---	--	--

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	IN	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	N/A	Mobile Retail Food Establishment		
----	-----	------------------------	--	--	----	-----	----------------------------------	--	--

TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hard boiled eggs - refrigerator	39.7	Cooked pasta (4/22) - refrigerator	50.9 - 52.1	Grilled chicken - refrigerator	38.2
Raw tenderloin - raw meats prep cooler	39.1	Raw shrimp - raw meats prep cooler	39.1	Raw burger patties - raw meats prep cooler	45.6
Diced tomato - prep cooler	39.4	Shredded cheese - prep cooler	40.4	Ham - prep cooler	39.8
Sausage - prep cooler	45.7	Marinara - prep cooler	44.3	Rice - prep cooler	46.7
Diced tomato - prep cooler	43.2	Cut lettuce - prep cooler	43.8	Turkey - prep cooler	45.9
Salami - prep cooler	50.2				

Person in Charge Ann Mason

Date: 04/23/2026

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)



Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
601

Date:
04/23/2026

Establishment
Mason Inn

Address
1 W Main St

City/State
Pittsboro/IN

Zip Code
46167

Telephone
317-892-8200

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:
20-211-(a),(b),(c),or(d) Risk: P COS: Yes Repeat:	Cooked pasta date marked 4/22 was holding an internal temperature that ranged from 50.9 to 52.2 degrees Fahrenheit in the refrigerator. The pasta was stored in large Rubbermaid food storage tubs with tightly sealed lids. (a) Cooked TCS food must be cooled as follows: (1) Within two (2) hours, from one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, to seventy (70) degrees Fahrenheit, twenty-one (21) Celsius. (2) Within a total of six (6) hours, from not more than one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius. (b) TCS food must be cooled within four (4) hours to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. (c) Except as specified under subsection (d), a TCS food received in compliance with laws allowing a temperature above forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, during shipment from the supplier as specified in section 162(b) of this rule must be cooled within four (4) hours to not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius. (d) Raw shell eggs must be received as specified under section 162(c) of this rule and immediately placed in refrigerated equipment that maintains an ambient air temperature of not more than forty-five (45) degrees Fahrenheit, seven (7) degrees Celsius.	04/23/2026
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Sausage, marinara, rice, diced tomato, cut lettuce, turkey, and salami were holding internal temperatures of 45.7, 44.3, 46.7, 43.2, 43.8, 45.9, and 50.2 degrees respectively in the main prep cooler. Raw hamburger patties were holding an internal temperature of 45.6 degrees Fahrenheit in bottom compartment of the raw meat prep cooler. Operator voluntarily discarded all items mentioned above. (a) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 216 of this rule, and except as specified under subsections (b) and (c), TCS food must be maintained: (2) at forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less. (b) Raw shell eggs that have not been treated to destroy all viable Salmonellae must be stored in refrigerated equipment that maintains an ambient air temperature of forty-five (45) degrees Fahrenheit, seven (7) degrees Celsius, or less.	04/24/2026

Summary of Violations:

P: 2

Pf: 0

Core: 0

Person in Charge Ann Mason

Date: 04/23/2026

Inspector: BRIAN PORTWOOD

Follow-up Required: YES

NO (Circle one)