



**Retail Food Establishment
Inspection Report**

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

Release Date: 07/05/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

6

Date: 06/25/2025

Time In 11:33 am

No. Repeat Risk Factor/Intervention Violations

0

Time Out 12:25 pm

Establishment

Applebee's Neighborhood Grill & Bar

Address

10680 Enterprise Dr

City/State

Camby/IN

Zip Code

46113

Telephone

317-821-0890

License/Permit #

608

Permit Holder

Apple Indiana I LLC

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Alyssa Ekenseair

ServSafe

Exp.

06/28/2026

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	IN	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	IN	Proper cooling time and temperature								
4	IN	Proper use of restriction and exclusion			21	OUT	Proper hot holding temperatures					X			
5	IN	Procedures for responding to vomiting and diarrheal events			22	OUT	Proper cold holding temperatures					X			
Good Hygienic Practices					23	IN	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	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	IN	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	OUT	Food-contact surfaces; cleaned & sanitized	X												

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 Alyssa Ekenseair

Date: 06/25/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



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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	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		
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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	OUT	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	OUT	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		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Portioned pasta/ Walk-in cooler	49°F	Vegetable soup/Hot holding well	123°F	Beef pattie/Flat top grill	176°F
Grilled chicken/Hot holding well	175°F	Pico/Prep-top cooler	40°F	Pre-cooked wings/Reach-in cooler	39°F
Sliced tomatoes/Reach-in cooler	40°F	Portioned pasta/Reach-in cooler	39°F	Mashed potatoes/Hot holding well	176°F
Raw beef patties/Walk-in cooler	38°F	Portione cooked rice/Walk-in cooler	36°F	Corn dogs/Walk-in cooler	37°F

Person in Charge Alyssa Ekenseair

Date: 06/25/2025

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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:																		
16-299-(a)(1),(a)(2),(a)(3),(a)(4), Risk: P COS: Yes Repeat:	Sink & Surface Cleaner Sanitizer in bucket of cook line is 0ppm on lactic acid test strip. (a) A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation, at contact times specified under section 318(a)(3) of this rule, must meet the criteria specified under section 461 of this rule and be used in accordance with the EPA registered label use instructions, and as follows: (1) A chlorine solution must have a minimum temperature based on the concentration and pH of the solution as listed in the following chart: <table><thead><tr><th>Concentration Range</th><th>Minimum Temperature</th><th>Exposure Times</th></tr></thead><tbody><tr><td colspan="3">Specified in 410 IAC 7-26-318</td></tr><tr><td>ppm (mg/L)</td><td>pH 10 or less °F (°C)</td><td>pH 8 or less °F (°C)</td></tr><tr><td>25 - 49</td><td>120 (49)</td><td>120 (49)</td></tr><tr><td>50-99</td><td>100 (38)</td><td>75 (24)</td></tr><tr><td>100</td><td>55 (13)</td><td>55 (13)</td></tr></tbody></table> (2) An iodine solution must have a: (A) temperature of at least sixty-eight (68) degrees Fahrenheit, twenty (20) degrees Celsius; (B) pH of not more than 5.0 or a pH not higher than the level for which the manufacturer specifies the solution is effective; and (C) concentration between twelve and one-half (12.5) ppm and twenty-five (25) ppm. (3) A quaternary ammonium compound solution must: (A) have a minimum temperature of seventy-five (75) degrees Fahrenheit, twenty-four (24) degrees Celsius; (B) have a concentration as specified under section 461 of this rule and as indicated by the manufacturer's use directions included in the labeling; and (C) be used only in water with five hundred (500) ppm hardness or less, or in water having a hardness not greater than specified by the EPA registered label use instructions. (4) If another solution of a chemical specified under subsection (a)(1) through (a)(3) is used, the owner or operator of the retail food establishment shall demonstrate to the regulatory authority that the solution achieves sanitization, and the use of the solution shall be approved. (5) If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it must be applied in accordance with the EPA registered label use instructions. (6) If a chemical sanitizer is generated by a device located onsite at the retail food establishment, it must be used as specified under subsection (a)(1) through (a)(4) and produced by a device that: (A) complies with regulation as specified in 7 U. S. C. 136(q)(1) and 7 U. S. C. 136(j); (B) complies with 40 CFR 152.500 and 40 CFR 156.10;	Concentration Range	Minimum Temperature	Exposure Times	Specified in 410 IAC 7-26-318			ppm (mg/L)	pH 10 or less °F (°C)	pH 8 or less °F (°C)	25 - 49	120 (49)	120 (49)	50-99	100 (38)	75 (24)	100	55 (13)	55 (13)	06/25/2025
Concentration Range	Minimum Temperature	Exposure Times																		
Specified in 410 IAC 7-26-318																				
ppm (mg/L)	pH 10 or less °F (°C)	pH 8 or less °F (°C)																		
25 - 49	120 (49)	120 (49)																		
50-99	100 (38)	75 (24)																		
100	55 (13)	55 (13)																		
16-307-(e) Risk: Core COS: No Repeat:	Observed an accumulation of white residue on soda gun holder of bar. (e) Except when dry cleaning methods are used as specified under section 310 of this rule, surfaces of utensils and equipment contacting food that is not a TCS food must be cleaned: (1) at any time when contamination may have occurred; (2) at least every twenty-four (24) hours for iced tea dispensers and consumer self-service utensils, such as tongs, scoops, or ladles; (3) before restocking consumer self-service equipment and utensils, such as condiment dispensers and display containers; and (4) in equipment, such as ice bins and beverage dispensing nozzles, and enclosed components of equipment, such as: (A) ice makers; (B) cooking oil storage tanks and distribution lines; (C) beverage and syrup dispensing lines or tubes; (D) coffee bean grinders; and (E) water vending equipment: (i) at a frequency specified by the manufacturer; or (ii) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.	06/25/2025																		
21-213-(a)(1) Risk: P COS: Yes Repeat:	Vegetable soup at hot holding well had an internal temperature of 123 degrees Fahrenheit. (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: (1) at not less than one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, but roasts cooked to a temperature and for a time specified under section 198(b) of this rule, or reheated as specified in section 206(e) of this rule, may be held at not less than one hundred thirty (130) degrees Fahrenheit, fifty-four (54) degrees Celsius;	06/25/2025																		
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Portioned and wrapped pasta prepared on 6/24/25 were holding an internal temperature of 49 degrees Fahrenheit on tray of walk-in cooler. (discarded) (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.	06/25/2025																		

Person in Charge Alyssa Ekenseair

Date: 06/25/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

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47-284-(a)or(b)

Risk: Core

COS: No

Repeat:

Faucet at sink of warewashing area is loose and not adequately sealed.

(a) Equipment that is fixed because it is not easily movable must be installed so it is:

(1) spaced to allow access for cleaning along the sides, behind, and above the equipment;

(2) spaced from adjoining equipment, walls, and ceilings at a distance of not more than one thirty-second (1/32) of an inch (1 millimeter); or

(3) sealed to adjoining equipment or walls if the equipment is exposed to spillage or seepage.

(b) Counter mounted equipment that is not easily movable must be installed to allow cleaning of the equipment and areas underneath and around the equipment by being:

(1) sealed; or

(2) elevated on legs as specified under section 285(d) of this rule.

55-443-(a),(b)

Risk: Core

COS: No

Repeat:

Observed an accumulation of dust on fan covers of walk-in cooler

Observed an accumulation of standing water and debris under beverage station of expo line.

(a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean .

(b) Cleaning must be done during periods when the least amount of food is exposed, such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.

07/02/2025

07/02/2025

Summary of Violations:

P: 3

Pf: 0

Core: 3

Person in Charge Alyssa Ekenseair

Date: 06/25/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)