



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 #
742

Date:
05/09/2025

Establishment
El Rodeo #18

Address
8128 E US Highway 36

City/State
Avon/IN

Zip Code
46123-7964

Telephone
317-203-5754

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	IN	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	OUT	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	N/O	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	OUT	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		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Cooked pinto beans/ RIC	40.7	Cooked chicken/ WIC	38.2	Refried beans/ WIC	38.7
Raw fish/ RIC	41.2	Raw beef/ Ice bath	35.6	Raw chicken/ Ice bath	38.3
House made salsa/ Ice bath	41.5	Sour cream/ Ice bath	37.9	Shredded lettuce/ Ice bath	41.4
Cooked rice/ Steamtable	190.1	Refried beans/ Steamtable	154.3	Cooked ground beef/ Steamtable	178.4
Cooked chicken/ Steamtable	155.4	Queso/ Steamtable	129.7	Cooked pork/ Steamtable	145.9

Person in Charge Hector Alvarado

Date: 05/09/2025

Inspector: SARAH DALLAS

Follow-up Required:

YES

NO

(Circle one)



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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.	
5-153-(a) Pf	A vomit/ diarrheal clean-up kit was not provided. Provided manager with a handout on new requirements. (a) A retail food establishment shall have written procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the retail food establishment. The procedures must address the specific actions employees shall take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.	01/01/2026
6-148- Core	Two open employee beverages were stored on shelf over prep area with open pans of raw chicken.	05/09/2025
16-306-(a) Pf	An accumulation of dried food debris was found on the meat slicer and can opener blade. (a) Equipment food contact surfaces and utensils must be clean to sight and touch.	05/09/2025
19-206-(a),(b),(c),or(d) P	Queso reheating on the steamtable had an internal temperature of 129.7 degrees Fahrenheit. (a) Except as specified under subsections (b), (c), and (e), TCS food that is cooked, cooled, and reheated for hot holding must be reheated so that all parts of the food reach a temperature of at least one hundred sixty-five (165) degrees Fahrenheit, seventy-four (74) degrees Celsius, for fifteen (15) seconds. (b) Except as specified under subsection (c), TCS food reheated in a microwave oven for hot holding must be reheated so that all parts of the food reach a temperature of at least one hundred sixty-five (165) degrees Fahrenheit, seventy-four (74) degrees Celsius, and the food is rotated or stirred, covered, and allowed to stand covered for two (2) minutes after reheating. (c) Ready-to-eat TCS food that has been commercially processed and packaged in a food processing plant that is inspected by the regulatory authority that has jurisdiction over the plant must be heated to a temperature of at least one hundred thirty-five degrees (135) Fahrenheit, fifty-seven (57) degrees Celsius, when reheated for hot holding. (d) Reheating for hot holding as specified under subsections (a) through (c) must be done rapidly and when food is between forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, and the temperatures specified under subsections (a) through (c) may not exceed two (2) hours.	05/09/2025
39-189-(a) Core	Multiple buckets of beef trimmings were stored on the floor in the walk-in freezer. (a) Except as specified in subsections (b) and (c), food must be protected from contamination by storing the food as follows: (1) In a clean, dry location. (2) Where it is not exposed to splash, dust, or other contamination. (3) At least six (6) inches(fifteen (15) centimeters) above the floor.	05/09/2025
47-286-(a),(b),or(c) Core	An excessive accumulation of ice was found on the walk-in freezer compressor dripping onto floor. (a) Equipment must be maintained in a state of repair and condition that meets the requirements specified under sections 226 through 272 of this rule. (b) Equipment components, such as: (1) doors; (2) seals; (3) hinges; (4) fasteners; and (5) kick plates; must be kept intact, tight, and adjusted in accordance with manufacturer's specifications.	05/16/2025
51-363-(a)(2) Core	A constant leak was observed at the 3-compartment sink faucet in dish room as well as two hose connectors between line and coke reach-in cooler and back prep line area. The bar floor drain was excessively slow draining and filled with debris. (a) A plumbing system must be: (2) maintained in good repair.	05/16/2025

Summary of Violations: P: 1 Pf: 2 Core: 4

Published Comment

Went over new code with PIC and manager over phone. Provided handouts.
Went over complaint with managers.
Complaint #12026

Person in Charge Hector Alvarado

Date: 05/09/2025

Inspector: SARAH DALLAS

Follow-up Required: YES ☒ NO (Circle one)