



Retail Food Establishment Inspection Report

State Form 57480

**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION**

Release Date:

10/02/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

15

Date: 09/22/2025

Time In 12:22 pm

Time Out 1:44 pm

No. Repeat Risk Factor/Intervention Violations

0

Establishment

El Rodeo #18

Address

8128 E US Highway 36

City/State

Avon/IN

Zip Code

46123-7964

Telephone

317-203-5754

License/Permit #

742

Permit Holder

El Rodeo #18 LLC

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Julian Moral Salgado

ServSafe

Exp.

11/08/2028

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	OUT	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	OUT	Food-contact surfaces; cleaned & sanitized	X	

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

18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	N/O	Proper cooling time and temperature		
21	IN	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	IN	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	OUT	Toxic substances properly identified, stored, & used		X

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 Julio Salgado

Date: 09/22/2025

Inspector: SARAH DALLAS

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	N/O	Proper cooling methods used; adequate equipment for temperature control		
34	IN	Plant food properly cooked for hot holding		
35	IN	Approved thawing methods used		
36	IN	Thermometers provided & accurate		

Food Identification

37	OUT	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	IN	Personal cleanliness		
41	N/O	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	X	
48	OUT	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean		

Physical Facilities

50	IN	Hot & cold water available; adequate pressure		
51	OUT	Plumbing installed; proper backflow devices	X	
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
Raw fish/ RIC	39.9	Ground taco beef/ WIC	39.3	Refried beans/ WIC	39.4
Queso dip/ WIC	36.7	Raw chicken/ WIC	32.9	Cooked rice/ Prep table shelf	137.0
Cooked pork/ Steam table	145.4	Refried beans/ Steam table	156.1	Ground taco beef/ Steam table	190.2
Cooked chicken/ Steam table	166.1	Queso dip/ Steam table	143.8	Cooked chicken with fajita vegetables/ Flat top grill	198.7
Cooked steak and chicken with onions/ Flat top grill	186.1	Cooked chicken with onions, peppers and tomatoes/ Saute	173.2	Shredded cheese/ Ice bath	40.9
Sour cream/ Ice bath	38.3	Pico/ Ice bath	40.3	Raw shrimp/ Ice bath	34.5
Raw steak/ Ice bath	39.4	Raw chicken/ Ice bath	40.9		

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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:
10-430-(a) Risk: Pf COS: No Repeat:	Paper towels were not provided at back prep area hand sink. (a) Each handwashing sink or group of adjacent sinks must be provided with one (1) of the following: (1) Individual, disposable towels. (2) A continuous towel system that supplies the user with a clean towel. (3) A heated air hand drying device. (4) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.	09/22/2025
10-432-(a) Risk: Core COS: No Repeat:	(a) A sign or poster that notifies food employees to wash their hands must be : (1) posted at all handwashing sinks used by food employees; and (2) clearly visible to food employees.	01/01/2026
16-299-(a)(1),(a)(2),(a)(3),(a)(4), Risk: P COS: Yes Repeat:	The concentration of sanitizing solution in the dish machine registered 0 ppm on chlorine test strips. (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: 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) 10 Seconds 50-99 100 (38) 75 (24) 7 Seconds 100 55 (13) 55 (13) 10 Seconds (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;	09/22/2025
16-306-(a) Risk: Pf COS: Yes Repeat:	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.	09/22/2025
16-307-(e) Risk: Core COS: No Repeat:	An accumulation of brown residue was found on the soda nozzles. (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.	09/22/2025
28-456-(a) Risk: Pf COS: Yes Repeat:	Three spray bottles of chlorine, degreaser, and an unknown chemical were not labeled in dish room. (a) Working containers used for storing poisonous or toxic materials , such as cleaners and sanitizers taken from bulk supplies, must be clearly and individually identified with the common name of the material.	09/22/2025

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37-221-(a),(b)(1),(b)(2),(b)(3),(b)(4)	(a) Food packaged in a retail food establishment must be labeled as specified in law, including the following: (1) IC 16-42-1. (2) IC 16-42-2. (3) 410 IAC 7-5. (4) 21 CFR 101. (5) 9 CFR 317. (b) Label information must include all the following: (1) The common name of the food or, absent a common name, an adequately descriptive identity statement. (2) If made from at least two (2) ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives if contained in the food. (3) An accurate declaration of the net quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor. (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act 414(q)(3) through 414(q)(5), nutrition labeling as specified in 21 CFR 101 and 9 CFR 317 Subpart B. (7) For salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin. (c) Bulk food, either packaged or unpackaged, that is available for consumer self dispensing and not intended for immediate consumption must be prominently labeled with either of the following in plain view of the consumer: (1) The manufacturer's or processor's label that was provided with the food. (2) A card, sign, or other method of notification that includes the information specified under subsection (b)(1), (b)(2), (b)(5), and (b)(6). (d) Bulk, unpackaged food, such as bakery products and unpackaged foods portioned to consumer specifications, need not be labeled if: (1) a health, nutrient content, or other claim is not made; and (2) the food is manufactured or prepared on the premises of the retail food establishment or at a food processing plant owned by the same person and regulated by the food regulatory agency that has jurisdiction.	09/29/2025
38-450-(a)(1),(a)(2),or(a)(4)	Several house flies were found throughout establishment. (a) The premises must be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests must be controlled to eliminate their presence on the premises by: (1) routinely inspecting incoming shipments of food and supplies; (2) routinely inspecting the premises for evidence of pests; and (4) eliminating harborage conditions.	09/22/2025
47-226-(a)(1)	Flour and corn tortillas were stored directly in grocery bags on the line. (a) Except for wood used as specified in section 232(c) of this rule, materials used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food, and under normal use conditions must be: (1) safe;	09/22/2025
48-281-(a)	Chlorine test strips were not provided to accurately measure the concentration of sanitizing solution in the dish machine. (a) A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions must be provided .	09/23/2025
49-306-(b)&(c)	Door handles on ovens, walk-in coolers and freezers were heavily soiled with dried food debris. (b) The food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations. (c) Non-food contact surfaces of equipment must be kept free of an accumulation of: (1) dust; (2) dirt; (3) food residue; and (4) other debris.	09/22/2025
51-348-(a)	Hose attached to potable water line was hanging down in the floor drain under hand sink in bar. (a) An air gap between the potable water supply outlet and flood level rim of the plumbing fixture, equipment, or non-food equipment must be at least twice the diameter of the water supply inlet and may not be less than one (1) inch (twenty-five (25) millimeters).	09/22/2025
51-363-(a)(2)	Floor drain in dish room and bar were excessively slow draining. A leak was observed at drain line under bar ice bin dripping directly onto the floor . (a) A plumbing system must be: (2) maintained in good repair.	09/23/2025

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55-407-(a) Risk: Core COS: No Repeat:	Holes were observed in wall above shelf in dish room and around coving near soda machine off dish room . (a) Except as specified in subsection (b), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be: (1) smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; (2) closely woven and easily cleanable carpet for carpeted areas; and (3) nonabsorbent for areas subject to moisture, such as: (A) food preparation areas; (B) walk-in refrigerators; (C) warewashing areas; (D) toilet rooms; (E) mobile retail food establishment servicing areas; and (F) areas subject to flushing or spray cleaning methods.	09/29/2025
55-443-(a),(b) Risk: Core COS: No Repeat:	An accumulation of standing liquid was found on the floor throughout dish room and under prep area sink. (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.	09/23/2025

Summary of Violations: P: 3 Pf: 4 Core: 8

Person in Charge Julio Salgado

Date: 09/22/2025

Inspector: SARAH DALLAS

Follow-up Required:

☒ YES

NO (Circle one)