



**Retail Food Establishment
Inspection Report**

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

Release Date: 01/19/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 13

Date: 01/09/2026

Time In 11:16 am

No. Repeat Risk Factor/Intervention Violations 3

Time Out 12:10 pm

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		Exp. 11/08/2028	ServSafe	

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	N/O	Proper cooking time & temperatures													
Employee Health															19	IN	Proper reheating procedures for hot holding												
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting												20	N/O	Proper cooling time and temperature													
4	IN	Proper use of restriction and exclusion												21	IN	Proper hot holding temperatures													
5	OUT	Procedures for responding to vomiting and diarrheal events												22	OUT	Proper cold holding temperatures											X		
Good Hygienic Practices															23	OUT	Proper date marking and disposition												
6	OUT	Proper eating, tasting, drinking, or tobacco products use											X	24	N/O	Time as a Public Health Control; procedures & records													
7	IN	No discharge from eyes, nose, and mouth												Consumer Advisory															
Preventing Contamination by Hands															25	IN	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	OUT	Toxic substances properly identified, stored, & used											X		
12	N/O	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	X															

Person in Charge	Julian Salgado	Date:	01/09/2026
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	IN	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	OUT	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	IN	Washing fruits & vegetables		

Proper Use of Utensils

43	OUT	In-use utensils: properly stored		X
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	OUT	Non-food contact surfaces clean		X

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		X
56	OUT	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
Rice/ Steam table	189.9 & 176.3	Refried beans/ Steam table	165.5	Pulled chicken/ Steam table	161.1
Ground taco beef/ Steam table	173.5	Mole sauce/ Steam table	171.5	Pork carnitas/ Steam table	168.1
Queso dip/ Steam table	141.6	Chorizo/ Reheating double boiler	132	Raw chicken/ WIC	39.7
Roast pork/ WIC	38.0	Queso dip/ WIC	37.4	Salsa/ Ice bath	40.6
Salsa/ Portioned bowls on counter	50-54.4	Shredded cheese/ Ice bath	40.0	Shredded lettuce/ Ice bath	42.7
Sour cream/ Ice bath	37.6 & 39.4	Pico/ Ice bath	38.9	Raw beef/ Ice bath	41.2
Raw chicken/ Ice bath	39.0	Raw steak/ RIC	33.2	Milk/ Ice bath	42.2
Raw shrimp/ Ice bath	39.0	Tamales/ RIC	37.7		

Person in Charge Julian Salgado

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Follow-up Required:

YES

NO

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46123-7964Telephone
317-203-5754**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:
5-153-(a) Risk: Pf COS: No Repeat:	(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.	01/09/2026
6-148- Risk: Core COS: Yes Repeat:	An open employee beverage were stored on clean equipment rack above stacked plates.	01/09/2026
16-306-(a) Risk: Pf COS: Yes Repeat: 2	An accumulation of dried food debris was found on the meat slicer, can opener blade, and vegetable chopper. (a) Equipment food contact surfaces and utensils must be clean to sight and touch.	01/09/2026
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Portioned bowls of salsa were holding an internal temperature of 50-54.4 degrees Fahrenheit on trays by chip station. (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.	01/09/2026
23-214-(a),(b),or(c) Risk: Pf COS: No Repeat:	Multiple pans of queso dip, cooked pork, chicken, and beef were not date marked in the walk-in cooler. (a) Except when packaging food using a reduced oxygen packaging method as specified under section 218 of this rule, and except as specified in subsection (e), refrigerated, ready-to-eat TCS food prepared on-premises and held in a retail food establishment for more than twenty-four (24) hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius for a maximum of seven (7) days. The day of preparation is counted as day one (1). (b) Except as specified in subsections (e) and (f), refrigerated, ready-to-eat TCS food prepared and packaged by a food processing plant must be clearly marked, at the time the original container is opened in a retail food establishment and if the food is held for more than twenty-four (24) hours, to indicate the date or day by which the food must be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in subsection (a) and the following apply: (1) The day the original container is opened in the establishment is counted as day one (1). (2) The day or date marked by the establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. (c) A refrigerated, ready-to-eat TCS food or portion of a refrigerated TCS food that is subsequently combined with additional ingredients or portions of food must retain the date marking of the earliest or first prepared ingredient.	01/09/2026
28-456-(a) Risk: Pf COS: Yes Repeat: 2	Two bottles of unknown chemicals in the dish room were not labeled with the common name of the material . (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.	01/09/2026
37-222-(a),(b) Risk: Core COS: No Repeat:	(b) The person-in-charge shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items served or sold to the consumer.	01/09/2026
43-183-(a) Risk: Core COS: Yes Repeat:	Bowls were stored in cooked pinto beans and bulk sugar. (a) During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (1) except as specified under subdivision (2), in the food with their handles above the top of the food and container; (2) in food that is not TCS food with their handles above the top of the food in containers or equipment that can be closed , such as bins of sugar, flour, or cinnamon; (3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and food contact surface of the food preparation table or cooking equipment is cleaned and sanitized at a frequency specified under sections 307 and 317 of this rule; (4) in running water of sufficient velocity to flush particulates to the drain , if used with moist food, such as ice cream or mashed potatoes; (5) in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not a TCS food ; or (6) in a container of water if the water is maintained at a temperature of at least one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, and the container is cleaned at a frequency specified under section 307(d)(7) of this rule.	01/09/2026

Person in Charge Julian Salgado

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Follow-up Required:

YES

NO

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47-286-(a),(b),or(c) Risk: Core COS: No Repeat:	The bottom seal on the walk-in cooler was torn. An excessive accumulation of ice was found on the walk-in freezer condenser 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. (c) Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.	01/16/2026
49-306-(b)&(c) Risk: Core COS: No Repeat: 2	An accumulation of dried food debris was found on the door handles of the walk-in cooler and freezer. (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.	01/09/2026
55-427-(a) Risk: P COS: Yes Repeat:	Shower in employee restroom was stocked with shampoo, body wash, and a shower sponge. Shower had been recently used with visible water on walls/floor. A bath towel was found hanging on wall between two couches in back storage room . (a) The following may not be used for retail food establishment operations: (1) A private home. (2) A room used as living or sleeping quarters. (3) An area directly opening into a room used as living or sleeping quarters.	01/09/2026
55-453-(a) Risk: Core COS: No Repeat:	Multiple items including two couches were found in back storage room next to water heater room. (a) The premises must be free of: (1) items unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer used; and (2) litter.	01/16/2026
56-436-(a),(b),or(c) Risk: Core COS: No Repeat:	No light was provided in back of walk-in cooler along bar door side. (a) The light intensity must be at least ten (10) foot-candles, one hundred eight (108) lux, at a distance of thirty (30) inches, seventy-five (75) centimeters, above the floor, in walk-in refrigeration units and dry food storage areas, and in other areas and rooms during periods of cleaning.	01/16/2026

Summary of Violations:

P: 2

Pf: 4

Core: 7

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Date: 01/09/2026

Inspector: SARAH DALLAS

Follow-up Required:

YES

NO

(Circle one)