



Retail Food Establishment Inspection Report

State Form 57480

**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION****Hendricks County Health Department**
Telephone (317) 745-9217License/Permit #
742Date:
07/30/2026Establishment
El Rodeo #18Address
8128 E US Highway 36City/State
Avon/INZip Code
46123-7964Telephone
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/O	Variance obtained for specialized processing methods		

Food Temperature Control

33	N/O	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	OUT	Food properly labeled; original container		X
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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	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	OUT	Physical facilities installed, maintained, & clean		X
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 beef/ Ice bath	39	Raw chicken/ Ice bath	37	Pico/ Ice bath	34
Diced tomatoes/ Ice bath	38.7	Shredded cheese/ Ice bath	33	Shredded lettuce/ Ice bath	35

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.	
37-222-(a),(b) Risk: Core COS: No Repeat: 5	Written allergen notification was not provided to customers. (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.	07/30/2026
55-442-(a) Risk: Core COS: No Repeat: 4	Several areas of ceiling were removed where leaks have occurred over walk-in freezer/storage area. (a) The physical facility of a retail food establishment must be maintained in good repair.	08/06/2026

Summary of Violations:P: 0Pf: 0Core: 2

Person in Charge Julian Salgado

Date: 07/30/2026

Inspector: SARAH DALLAS

Follow-up Required:

YES

NO

(Circle one)