



Butsy
8/15

Johnson County Health Department
95 S Drake Rd Franklin, IN 46131
Phone: (317) 346-4365, Fax: (317) 736-5264
Retail Food Establishment Inspection Report

Based on an inspection this day, the item(s) noted below identify violation(s) of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment name Jack's Pizza		Telephone Number 317-885-1344		Date of Inspection 8/14/2025	
Establishment address 2801 Fairview Pl Ste G Greenwood, IN 46142				Summary of Violations: 1P, 1Pf, 1C	
Owner William Haas Email- haaspizza@comcast.net				Follow-up Yes	Release Date 8/24/2025
Person in charge Katelyn Hillis- manager		Certified food handler Grace Vance ServSafe exp 2/2/28		Purpose Routine	Menu Type 2-Limited menu
Establishment Identification # 374		County Johnson	District D5		

- Core Items are Identified in the Checklist & Narrative Columns Marked "C", Priority as "P", and Priority foundation as "Pf".
- Violation(s) repeated from previous inspections are denoted in the "summary of violations" & in the narrative below as "R"

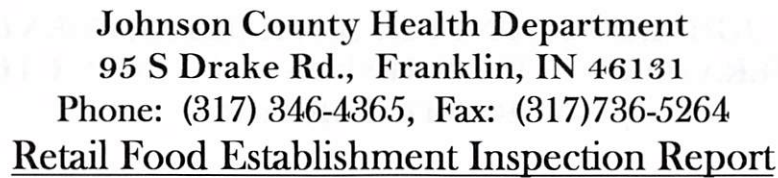
Sec#	C/Pf/P	R	Narrative	To Be Corrected by:
306	C		Pizza ingredient prep cooler interior bottom soiled	8/16/25
279	Pf		No thermometer observed in sauce cooler	Corrected
281	Pf		No sanitization test strips observed for quat	8/14/25
213	P		Pizza prep cooler top food storage internal temperatures ranging 44-47°F	8/14/25
			Notes: - Handwashing sink in kitchen leaks at sink and drain connection - Some small flies observed	

Kat Do

Mia Papageorge

Received by

Inspected by Mia Papageorge, EHS
(317) 868-8818 mpapageorge@co.johnson.in.us



Betsy
8/21

Establishment Jimmy Johns		telephone		Date of Inspection 8/18/2025	
Establishment address 733 Loews Blvd. Greenwood, In			Summary of Violations 1 core 1 pf		
Owner Admin@culinary-capital.com			Follow-up No		Release Date 8/21/2025
Person - in - Charge		Certified Food Handler Austin Gundrum		Purpose: Routine	Menu Type 3-Extensive handling
Establishment Identification # 2585		County Johnson	District D5		

- Critical Items are Identified in the Checklist & Narrative Columns Marked “P”
- Violation(s) repeated from previous inspections are denoted in the “summary of violations” & in the narrative below as “R”

[illegible]

Establishment Representative

Inspected by: Terry Bayless, EHS

tbayless@co.johnson.in.us



JOHNSON COUNTY HEALTH DEPARTMENT
RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT

95 S. DRAKE ROAD
FRANKLIN IN 46131

Office 317-346-4365 Fax 317-736-5264

7-26 (AM)

Betsy
8/11

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment name Johnny Carino's	Telephone Number () Establishment () Owner	Date of Inspection 8-7-25	ID# 2059
Establishment address 920 US 31 N. Greenwood, IN 46142	Purpose: <u>1. Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up Yes	Release Date 8-17-25
Owner Greenwood Fry, LLC		Summary of Violations: p pf core 1 1 5	
Owner address		Menu Type (See back of page) 1 2 3 4 5	
Person in charge Miriah Bennett			
Responsible person's email			
Certified food handler Miriah Bennett			

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "P"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section #	C/NC	R	Narrative	To Be Corrected by
443	Core	✓	Dining room air returns are soiled	8-11-25 ↓
306	Core	✓	One deep fryer back shield/cover is cracked near basket holder	8-20-25 ↓
442	Core	✓	Server station floors are not smooth and easily cleanable	11-28-25 ↓
450	PF		Fat left server station in dining room, contained live small winged insects	8-8-25 ↓
442	Core	✓	Floor tile is cracked and/or missing at front entry/exit door and at kitchen back door	9-7-25 ↓
348	P		No air gap provided on kitchen ice maker bottom drain pipe	8-25-25 ↓
212	Core		Previously cooked Penne Pasta measured 47°F while covered inside the cookline two door prep table	Corrected ↓

Received by (name and title printed): MARIAH BENNETT	Inspected by (name and title printed): Andrew Miller, EHS
Received by (signature): <i>Mariah Bennett</i>	Inspected by (signature): <i>Andrew Miller</i>
cc:	cc:



JOHNSON COUNTY HEALTH DEPARTMENT
RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT

95 S. DRAKE ROAD
FRANKLIN IN 46131
Office 317-346-4365 Fax 317-736-5264

Beck
6/21

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment name KING BUFFET	Telephone Number () Establishment () Owner	Date of Inspection 8/18/25	ID# 2041
Establishment address 2239 W MORTON ST. FRANKLIN, IN	Purpose: 1. <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up 105	Release Date 8/28/25
Owner Amadeux		Summary of Violations: 2P 4PF 4COR	
Owner address		Menu Type (See back of page) 1 2 3 4 X 5	
Person in charge XIU LING WU			
Responsible person's email			
Certified food handler XIU LING WU 8/8/2030			
- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED - VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"			
Section #	Code	Narrative	To Be Corrected by
286	COR	* WALL - IN COOLER SHELVES CORRODED, NOT CLEAN	8/26/25
443	COR	* FLOOR IN AREAS OF KITCHEN NOT CLEAN, UNDER EQUIPMENT / NEXT TO WALL	8/26
442	COR	* WALL COVING WORN IN AREA OF KITCHEN	9/10
359	PF	* ITEMS STORED IN HANDSINK IN KITCHEN AND FRONT SUSHI HANDSINK	corrected 8/18
210	PF	* FROZEN IMITATION CRAB MEAT NOT BEING THAWED UNDER RUNNING WATER WAS IN PBN OF WATER IN KITCHEN SINK	corrected 8/18
457	P	* GRILL CLEANER STORED NEXT TO FOOD ON KITCHEN SHELF	corrected 8/18
238	PF	* BULK FOOD CONTAINER AND LID CRACKED	9/11
213	PF	* INTERNAL FOOD TEMPERATURES CHICKEN, PORK MEAT	42-45°F 8/19
238	PF	* DEEP FRY BASKET WORN	9/11
NOTE		* CALIBRATION SOLUTIONS NOT AVAILABLE TO CALIBRATE PH M	8/25
247	COR	* FRONT SUSHI PREPARATION SMALL REFRIGERATOR THERMOMETER NOT SEEN	8/25
Received by (name and title printed): Xiuling wu		Inspected by (name and title printed): Bob Smith EHS	
Received by (signature): <i>[Signature]</i>		Inspected by (signature): <i>[Signature]</i>	
cc:	cc:	cc:	



JOHNSON COUNTY HEALTH DEPARTMENT
RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT

95 S. DRAKE ROAD
FRANKLIN IN 46131
Office 317-346-4365 Fax 317-736-5264

Betm
8/13

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment name K K Pizza	Telephone Number () Establishment () Owner	Date of Inspection 8-12-25	ID# 2932
Establishment address 3955 S, U31 Franklin, IN 46131	Purpose: 1. <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up Yes	Release Date 8-22-25
Owner Shwetka Khanna		Summary of Violations: p pf Core e 0 NC 0 X 3	
Owner address		Menu Type (See back of page) 1 2 3 ✓ 4 5	
Person in charge Shivani			
Responsible person's email			
Certified food handler			

• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"

• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section #	C/NC	R	Narrative	To Be Corrected by
272	Core		De Longhi tabletop deep fat fryer labeled as "Household Use Only" and not NSF/ANSI approved	9-1-25 NSF only ↓
442	Core		Excessive amount of rain water entering the top of the interior kitchen back solid door and kitchen floor	8-25-25 ↓
286	Core		Door seal (Right) torn/split on two door frozen reach-in-cooler	9-12-25 ↓
		①	Note: Futon with pillow noted in step down storage room. The futon was folded down which created a bed.	Please remove by 8-14-25 ↓
		②	Three bay sink which is also used as a preparation sink lacks an air gap on the main drain pipe	8-20-25 "Air Gap" ↓

Received by (name and title printed):

Inspected by (name and title printed):

Received by (signature):

Inspected by (signature):

cc:

cc:

cc:



CF

Payment Due - 9-10-25
Receipt # 8114
Pd 8-15-25Betsy
8/16

Johnson County Health Department
95 S Drake Rd., Franklin, IN 46131
Phone: (317) 346-4365, Fax: (317) 736-5264
Retail Food Establishment Inspection Report

Based on an inspection this day, the item(s) noted below identify violation(s) of **H10 IAC 7-26**, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

establishment	Kroger J #735	telephone	317-530-3086	Date of Inspection	8/5/2025
Establishment address	5961 North SR 135, Greenwood IN 46142			Summary of Violations	1P, 2PF, 4CORE
Owner	Kroger Business License			Follow-up	No
Person - in - Charge	Hannah.jenkins@stores.kroger.com			Purpose:	Menu Type
Establishment Identification #	2008			Routine	4-Extensive handling
County	Johnson	District	D5		

- Critical Items are Identified in the Checklist & Narrative Columns Marked "P"
- Violation(s) repeated from previous inspections are denoted in the "summary of violations" & in the narrative below as "R"

Sec#	P/PF/CORE	R?	Violation Observed:	To be Corrected by:
307	P		Meat slicers located in the raw meat room are soiled - Employee stated the slicers were used last night	
450	PF		Observed many flies throughout the establishment - Many were noted in the chicken area	
306	CORE		Wire basket connected to raw chicken cart is soiled/rusty - Not easily clean able The top and bottom of customer display coolers are soiled - Where smoked meat and breakfast food products are stored	
286	CORE		Silicone guard in cheese grater machine is damaged - Silicone pieces are chipping off Private selection cooler door gaskets are split/worn	
430	PF		Observed no paper towels at deli front hand sink - Hand sink located by fryer is almost out of hand soap	
363	CORE		Prep sink right handle not functioning located in meat room - Employee stated the establishment turned the hot water off Observed a leak at the produce 3 bay sink faucet connection	
442	CORE		Floor is soiled under equipment - Starbucks area, under cooking equipment, etc.	
			Note: Ensure employees wash their hands after each task or when changing gloves	

Establishment Representative

Inspected by: Cassi Hall, EHS
(317) 346-1331 chall@co.johnson.in.us



JOHNSON COUNTY HEALTH DEPARTMENT
RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT

95 S. DRAKE ROAD
FRANKLIN IN 46131
Office 317-346-4365 Fax 317-736-5264

Belm
8/13

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment name LA COCINA MEXICAN RESTAURANT	Telephone Number () Establishment () Owner	Date of Inspection 8/12/25	ID# 1673
Establishment address 912 N MORTON ST. VS31 FRANKLIN IN	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up YES	Release Date 8/22/25
Owner MPRI		Summary of Violations: 2(P) 2(PF) 5(CORE)	
Owner address		Menu Type (See back of page) 1 2 3 4(X) 5	
Person in charge BENANDINO MACEDO			
Responsible person's email			
Certified food handler ALBERTO SEXTON NERI (SERVSAFE 7/24/25) (EXPIRED)			

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section #	C	R	Narrative	To Be Corrected by
213	P		INTERNAL TEMPERATURE OF IMITATION CHEST IN PAN ON TABLE IN KITCHEN 80°F NOT 41°F OR LESS	DISCARD 8/12
213	P		INTERNAL TEMPERATURE OF SOUR CREAM IN KITCHEN REFRIGERATOR 46°F NOT AT 41°F OR LESS	DISCARD
189	CORE		BAGGED ONIONS NOT STORED OFF FLOOR MINIMUM OF 6 INCHES IN KITCHEN	CORRECTED 8/12
432	CORE		EMPLOYEE HAND WASHING SIGNAGE NOT POSTED AT HANDSINKS	8/20
328	CORE		HANDLE OF ICE SCOOP NOT STORED OUT OF ICE IN ICE BIN (IN CONTACT WITH ICE)	CORRECTED 8/12
351	PF		WATER TURNED OFF AT KITCHEN HANDSINK	8/13
456	PF		HANDSINK ACCESS NOT CONVENIENT	
456	PF		SPRAY BOTTLES OF CLEANERS NOT LABELED (ON SHELF WITH OTHER CLEANERS)	8/15
189	CORE		SOME PACKAGES OF FOOD NOT OFF FLOOR MINIMUM OF 6 INCHES IN WALK-IN FREEZER	8/14
151	CORE		EMPLOYEE (COOK) NOT WEARING BOOTH RESTRAINT	8/15

Received by (name and title printed): BENANDINO MACEDO	Inspected by (name and title printed): Bob Smith EHS
Received by (signature): 	Inspected by (signature):
cc:	cc:



Befm
8/11

Johnson County Health Department
95 S Drake Rd., Franklin, IN 46131
Phone: (317) 346-4365, Fax: (317) 736-5264
Retail Food Establishment Inspection Report

Based on an inspection this day, the item(s) noted below identify violation(s) of **410 IAC 7-26**, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

establishment	La Herradura 2 <i>Mexican</i>	telephone	317-422-8226	Date of Inspection	8/8/2025
Establishment address	226 IN-135, Bargersville IN 46106			Summary of Violations	4P, 7PF, 3Core
Owner	Juan Quezada			Follow-up	Yes
Person - in - Charge	Nestor Quezada	Certified Food Handler	Juan Quezada (9/27/26)	Purpose:	Menu Type
Establishment Identification #	2259	County	Johnson	Routine	4-Extensive handling
		District	D5		

- **Critical Items are Identified in the Checklist & Narrative Columns Marked "P"**
- Violation(s) repeated from previous inspections are denoted in the "summary of violations" & in the narrative below as "R"

Sec#	P/PF	R?	Violation Observed:	To be Corrected by:
213	P		Observed the following internal food temperatures inside the flip top cooler: - Raw chicken @ 50°F - Raw, Sliced Steak @ 49°F - Raw Chorizo @ 53°F Manager also took internal food temperatures - Raw Chicken @ 52°F	Recommend discarding all TCS Food
450	PF		• Observed flies in the kitchen • Observed mice dropping on the shelving units located in the storage room by bar area Pest control records are needed at follow up inspection Ensure all outer openings are sealed and exterior screens are tight fitting	8-13-25
456	PF		Observed the following leaks: • Hand Sink located by the cooking equipment is leaking onto floor at drain connection • Observed a leak at the 3 bay sink middle drain connection	8-13-25
307	PF		Meat slicer machine is soiled	8-8-25

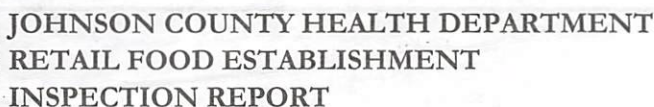
Establishment Representative

Inspected by: Cassi Hall, EHS
(317) 346-4371 chall@co.johnson.in.us

			- Shall be wash, rinsed, and sanitized at least every 4 hours	
214	PF		Observed no date marks on ready to eat, TCS food products inside walk in cooler	8-9-25
429	PF		Observed no soap at the bar hand sink	8-8-25
210	PF		- Observed shrimp thawing in the two bay prep sink at room temperature - Observed pork thawing in stagnant water	8-8-25
363	P		- Observed a leak at the dish machine - Appears there is a leak by the ice machine and 2 bay sink - Stagnant water (waste water) observed on the floor 3 bay sink leaks at the faucet connection - The right handle is not functioning at the hand sink located next to the cook line	8-13-25
348	P		Bar ice bin lacks an air gap	8-13-25
443	CORE		Floor throughout the establishment is soiled Sides of equipment are soiled	8-22-25
286	CORE		- True cooler located in the bar is not functioning - Coca-Cola cooler - bulk cherries @47°F - cooler needs repaired - Observed no hood filters in the hood system during operation	8-13-25
409	CORE		Ceiling is not smooth and easily cleanable in the bar and kitchen	1-1-26
221	PF		Pre-packed ice cream bar are not labeled properly	8-22-25
155	P		Observed zucchini and banana nut bread for sell at the front counter. Food products are produced in a home kitchen - Not an approved food source	Discard or remove products from sale
			Notes: - Upstairs storage room is located in living quarts - Flip top cooler and ice cream unit stored outside	

Establishment Representative

Inspected by: Cassi Hall, EHS
(317) 346-43771 chall@co.johnson.in.us



Office 317-346-4365 Fax 317-736-5264

7-26 (Am)

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC ~~7-24~~, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C" **P**
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

[illegible]

Received by (name and title printed): <i>Karen L Burr</i>		Inspected by (name and title printed): <i>Andrew Miller, EHS</i>
Received by (signature): <i>K-L-Burr</i>		Inspected by (signature): <i>Andrew Miller</i>
cc:	cc:	cc:

Betty
8/4



Johnson County Health Department
95 S Drake Rd., Franklin, IN 46131
Phone: (317) 346-4365, Fax: (317) 736-5264
Retail Food Establishment Inspection Report

Beltm
8/25

Based on an inspection this day, the item(s) noted below identify violation(s) of **110 IAC 7-26** Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

establishment	McDonald's	telephone	317-738-1171	Date of Inspection	8/22/2025
Establishment address	2080 E King Street, Franklin IN 46131			Summary of Violations 0P, 1PF, 6Core	
Owner	Ball management group			Follow-up	No
Person - in - Charge	Jaime.decken.bmg@gamil.com			Release Date	9/2/2025
Establishment Identification #	1555			Purpose:	Menu Type
	County	District		Routine	3-Extensive handling
	Johnson	D5			

- Critical Items are Identified in the Checklist & Narrative Columns Marked "P"
- Violation(s) repeated from previous inspections are denoted in the "summary of violations" & in the narrative below as "R"

Sec#	P/PF/Core	R?	Violation Observed:	To be Corrected by:
286	Core		The walk in cooler handle is missing/damaged - A small sharp piece of the handle is still attached to door	
442	Core		Grout is in despair in areas of the kitchen and dish room	
306	Core		The interior of the ice machine located in the back of the kitchen is soiled - Ice scoop not stored on a clean surface - Bulk bags of ice: the label lack the establishment address Sides of cooking equipment are soiled	
443	Core		Floors, walls, and ceiling are soiled throughout kitchen - Establishment will start cleaning at cookline	
421	Core		Kitchen exterior back door observed open	
450	PF		Observed a few flies	
363	Core		The AVB connection at dish machine appears to be leaking Grey hose used for filter for soda machine is leaking	
			Note: women's restroom toilet is clogged	

x

Inspected by: Cassi Hall, EHS
(317) 346-4371 chall@johnsoncountyn.in.gov



JOHNSON COUNTY HEALTH DEPARTMENT
RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT

95 S. DRAKE ROAD
FRANKLIN IN 46131
Office 317-346-4365 Fax 317-736-5264

BCHM
8/13

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-2.1, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment name MI ABUELTO #3	Telephone Number () Establishment () Owner	Date of Inspection 8/12/25	ID# 2460
Establishment address 2797 N MORTON FRANKLIN, IN	Purpose: 1. <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up (YES)	Release Date 8/22/25
Owner	Summary of Violations: 1 (P) 1 (PF) 5 (CORE)		
Owner address	Menu Type (See back of page) 1 2 3 4 (X) 5		
Person in charge ALANZO A -			
Responsible person's email			
Certified food handler BULMARO GARCIA (SERVSAFE EXP 3/17/26 EXP)			

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
- VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUMMARY OF VIOLATIONS" AND IN THE NARRATIVE BELOW AS "R"

Section #	C	R	Narrative	To Be Corrected by
432	(CORE)	(R)	EMPLOYEE HANDWASHING SIGNAGE NOT POSTED AT SOME HANDSINKS	8/20/25
407	(CORE)	(R)	WALL COVERING LOOSE, MISSING IN AREAS OF KITCHEN	9/1
400	(CORE)	(R)	LID NOT CLOSED ON OUTSIDE DUMPSTER	8/14
247	(CORE)	(R)	UPRIGHT FREEZER IN KITCHEN - THERMOMETER NOT SEEN	8/18
394	(CORE)	(R)	WOMEN'S RESTROOM - COVER NOT PROVIDED FOR WASTE CONTAINER	8/20
213	(P)	(R)	INTERNAL FOOD TEMPERATURES OF SHRIMP CHICKEN, MEAT, HOT DOGS 43°F - 45°F IN KITCHEN REFRIGERATOR NOT AT 41°F OR LESS	8/13/25

Received by (name and title printed):

Inspected by (name and title printed):

Received by (signature):

Inspected by (signature):

cc:

cc:

cc:



BKM
9.2

Johnson County Health Department
95 S Drake Rd., Franklin, IN 46131
Phone: (317) 346-4365, Fax: (317) 736-5264
Retail Food Establishment Inspection Report

Based on an inspection this day, the item(s) noted below identify violation(s) of 110 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment Mrs. Curl		telephone	Date of Inspection 8/29/2025
Establishment address 259 S. Meridian Greenwood, In		Summary of Violations	
Owner		Follow-up No	Release Date 9/9/2025
Person - in - Charge	Certified Food Handler Ashley Miller		Purpose: Routine
Establishment Identification # 233	County Johnson	District D5	Menu Type 4-Extensive handling

- Critical Items are Identified in the Checklist & Narrative Columns Marked "P"
- Violation(s) repeated from previous inspections are denoted in the "summary of violations" & in the narrative below as "R"

Sec#	P/PF/C	R?	Violation Observed:	To be Corrected by:
443	c		The floor around the cone storage is very soiled.	9/8/25
260	c		No thermometer was noted in one of the ice cream mix coolers.	9/8/25
306	c		The large can opener blade is very soiled with metal filings.	8/29/25
246	pf		The food thermometer is not adequate.	9/8/25
			Note: no sanitizer test strips were available.	

Establishment Representative

Terry Bayless
Inspected by: Terry Bayless, EHS
tbayless@co.johnson.in.us