

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.

1 <b>7-</b> 535-3355 6	Summary of Violations 3P, Follow-up Yes	9/24/2025 s 1PF, 3Core Release Date 10/4/2025			
6	3P,	1PF, 3Core Release Date			
6	Follow-up	Release Date			
	Yes	10/4/2025			
		- 3/ 1/ - 0 - 0			
ertified Food Handler		Menu Type			
Person - in - Charge Maribel Munoz  Certified Food Handler Maribel Munoz (7/16/30)					
District	Routine				
D5					
	District	District Routine			

- 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:
142	P		<ol> <li>Observed employee scoop soapy water from a metal container located in the 3 bay sink and "wash" their hands with running water at the 3 bay sink</li> <li>Observed an employee not wash their hands before putting gloves on</li> </ol>	9-24-25
175	P		<ol> <li>Observed raw pork stored above queso located in walk in cooler</li> <li>Observed raw shrimp stored above cut tomatoes located in walk in cooler</li> </ol>	9-24-25
190	Core	X	Observed plastic containers of cut onions stored in ready to eat cut peppers located in the flip top cooler	9-24-25
286	Core		Observed a metal spatula with a melted white handle at the cook line	10-8-25
	Note:		Bulk tortilla shell are not covered/protected from potential contamination	
450	PF		Observed flies throughout kitchen	10-8-25
363	P		Observed the jet sprayer stored below the flood rim at the 3 bay sink - Plastic wrap and string is attached to the jet spray	10-1-25
306	Core		<ol> <li>Can opener is soiled</li> <li>A few storage racks are soiled</li> </ol>	10-1-25



COB JOH





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		Telephone Number		Date of Inspection
El Beso 2		9/18/2025		
Establishment address	Summary of Violations	:		
11 Declaration Dr. S	2Co	re, 5Pf, 3P		
Owner			Follow-up	Release Date
Migue	Yes	9/28/2025		
Email- mig	61183@gmail.com			
Person in charge	Certified food handler		Purpose	Menu Type
Tony Ayala- manager	Facility has 6	6 months from	D .	3-Extensive handling
	7/16/25 to obt	ain certification	Routine	
Establishment Identification #	County	District		
3009	Johnson	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/P/Pf	R	Narrative	To Be Corrected by:
279	Pf	R	<ul> <li>No thermometers provided in salsa/drink preparation cooler in serving hallway and white reach-in freezer in kitchen</li> <li>Food thermometer not functioning</li> </ul>	9/18/25
429	Pf	R	No hand soap provided at handwashing sink behind bar	9/18/25
175	P	R	9/18/25	
213	P		<ul> <li>White fish stored in pull out cooler drawers under grill had an internal temperature of 47°F</li> <li>Carnitas stored on hot-holding steam table in kitchen at 129°F</li> </ul>	9/18/25
359	Pf		Grill line handwashing sink blocked by trash can and used to store a dirty dish	9/18/25
212	С		Freshly ground meat cooling in walk-in cooler with covering secured	9/18/25
281	Pf		Dish machine test strips not provided	9/18/25
299	P		Dish machine chlorine concentration between 0 and 50ppm, too low	9/18/25
148	С		Employee eating in kitchen	9/18/25
450	Pf		Small flies observed in kitchen and bar areas	9/18/25
			Notes:  - Employee phone observed on plate and food contact surface in kitchen	

- Fryer utensil frayed and excessively worn
- Strong odor in kitchen near grease trap
- Employee observed not using ice scoop to put ice in a cup

lord

Middle Panageorge FHS



95 S. DRAKE ROAD FRANKLIN IN 46131

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

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	Telephone Number	Date of Inspection ID#	
EL PUEBLO	( ) Establishment	9/25/25 203	0
Establishment address	N.D. ( ) Owner	9/23/43 203	, 2
Establishment address 1904 NORTHWOOD PLAZA FANKLI	Purpose	Followup Release Date	
Owner	1. Routine	(4°5) 10/4/25	
	2. Follow-up	Summary of Violations:	
Owner address	3. Complaint		~
The second of th	4. Pre-Operational	OP OPF (170	ore
Person in charge	5. Temporary	0 86 8	
Jennifar LLRA	6. HACCP	microses required continue continue	
Responsible person's email	7. Other (list)	Menu Type (See back of page,	)
Certified food handler HECTUR RAMIREZ (SE	RVSARD 10/2/28)EXE	1_2_3_45_	
CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND N	ARRATIVE COLUMNS MARKED "		
VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTE	TED IN THE "SUMMARY OF VIOLATIONS" AND	N THE NARRATIVE BELOW AS "R"	
Section # PAR R	Narrative	To Be Corre	ected by
	FRONT AND BACK		ho
	T FRONS NOT PUR		00
	FAN COUPRS NO		
286 OPE & WALK -IN GOOL	er-door Aganta	WS 204	
400 CORD DOUTSING dumps	YER LED NOT CLO	sad correct	e0 9 15
	HEST FREEZER - T		11
286 care NOT SOEN -	ITE BUILT UP IN	stell -	7'
	ISHWARD STORED	on Liter Moure	108
330 (DIE) IN KITCHEN		91	10/0
	AIR GAP SELV	10T CLEAN 1011	0/5
	SPOT / WORN ON PI		122
KATZHEN 3 door			100
286 OPD WATER PONDED	1POUD IN BASE	A BAZKBAR 10/	a
BOOK COOPER			
176 COD + BULK CONTAINS	R OF SUGAR NOT	LABRICH - 1011	
CONTAINER LT.	d citapping	nation in the state of the state of the state of	
Received by (name and title printed):	Inspec	ed by (name and title printed):	
Jennifer Liva	Inspec	BOD SMITH ENS	
Received by (signature):		ed by (signature):	
Dennifer Lira		Silsmy	
сс: сс:	cc:		
			9
		Page 1 o	f

## **NARRATIVE REPORT**

Establish			Address FCANKLTA	15 Inspection Date
EL	PV	<u> </u>	Address Frankling  1904 NORTHWOOD PLAZA	9/25/25
Section#	_	1 I	REMARKS	CORRECTED BY
443 (	OPP)	×	FLOOR WORN, NOT CLEAN IN CL ANERS UF KITCHEN, BACK BAR FLOOR	ean 10/1/25
407 (	000)		AMPRIS UF KITCHEN, BACK BAR FLOOR	REPAIR 10/2
			NOT CLEAN	
				, , , , , , , , , , , , , , , , , , , ,
443	P	<b>&gt;</b>	CETLING NOT CLEAN IN APPROF KITCH	ter 10/2
		Ш	some cotling titles missing to	
			BACK KITCHEN ROOMS	,
306 0	500	~	WARK-IN COOLER- SHELLING NOT CLEAN	10/2
388 C	500	Ш	RUSTED, FAM QUARDS NOT CLEAR	
				, , ,
363	Gie)	-×	Mens / PROPER ROSTROUMS (BACK)	1014
			HANDSINK FAVOT LAKS	
		Ш		
		Ш		
		Ш		
		_		<del>                                     </del>
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Received B	l Iv (Name	8 T	itle) Inspected By (Name & Title)	
7	2N N .	Çe	Inspected By (Name & Title)  Pal Smith BHS	Page A of A



95 S. DRAKE ROAD FRANKLIN IN 46131

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

26

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-2, Indiana Retail Food
Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishm	ZO ent addre	ss	1224	Telephone Number  ( ) Establishment  ( ) Owner	Ply 125	ID# 1537
-	00 N	m	ORTON FRANKLIM, IN	Purpose:	Follow-up Releas	e Date
Owner A /	4.1.	<b>m</b> 1		1. Routine		14/25
V	A STATE OF THE PARTY OF THE PAR	Rd	erane	2. Follow-up	Summary of Violat	ions:
Owner add	lress			3. Complaint	0 /	10 00
	ber her	nabha	mai asserolais. "Ao seascodibero ane contrody	4. Pre-Operational	IP /QPF	12 COME
Person in c		0	gods farestricted firstnere mest service.	5. Temporary	<u> </u>	a a
GI	00		MO story suppressed when modes are	6. HACCP	airelas cookaas cos m	on seeming 2.7
Responsibl	e person's	emai		7. Other (list)	Menu Type (See l	back of page)
Certified fo	ood handle		Romo (Servisage la		123	4 2 5
	L ITEMS A N(S) REPEA		ENTIFIED IN THE CHECKLIST AND NARRATIV FROM PREVIOUS INSPECTIONS ARE DENOTED IN TH	VE COLUMNS MARKED "PHE "SUMMARY OF VIOLATIONS" AND	IN THE NARRATIVE BELOW	AS-
Section #	# 6400	100		Narrative		To Be Corrected by
216	PF (	D	TIME AS CONTROL		SOT	9/6/25
				MALLY COOKED	PIZZAS	200000
			AT FRONT COUNT	PER (WRITTEN	PROCEDURES NO	(seen)
306	COR	A	TOP DRIP Edge of	E TO MAKOR	INSIDE	9/6
200	Conc	No.	NOT CLEAN	300 111111610	4 9400	1110
246	PF	6	METAL STEM PRUBETY	IPE THERMOMETER	R REGISTERI	My Coppered
			0-220°F NOT ACC	CURAGE, dig		(9/4)
		Lan	NOT FUNCTIONING	espulsia a aport notisticità a	u sessan wiri to anilba	0/-
173	P	8	EMPLOYER TOUCHER	19 BREAD STIC	K BARR	715
	The state of	1 61	HANDED (NOT USING	g Tongs or del	I (15) 00 19920	(5)
328	CORE	26	KNIVES NOT DIE RE	NSOL PMODELY	CHANDLOS TO	WARD 9/6
200	20.6	~	CUSTOMER ) AT CUSTO	NSOS PROPERLY	OFT OFTINK	7/2
			STATION			
(NOS	e)	×	some emproyees not	-	ESTRAINT	
				HIRD HOT WATE	E SANITIZA	TTON
(NO)	Ne)		Remperature Adea	VATE 1600F OR	more on	(OK)
		1	PLATE / WENSEL SURF	THERE (WAS 167.		
Received b	y (name an		Printed): DMO MANDGER	Inspec	sted by (name and title printed	
Received b	y (signatur	e):		Inspec	Bol San At	
cc:			cc:	cc:		
		-				1
						Page 1 of



Phone: (317) 346-4365, Fax: (317)736-5264 Retail Food Establishment Inspection Report



Retail 1 God Establishment Hispection 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	111/2-11/21/21	telephone	Date of Inspection 9/24/2025	
Four Seasons		317-859-1985	317-859-1985	
Establishment address	Summary of Violations			
1140 N State Road 1	2P, 0PF, 3Core			
Owner		Follow-up	Release Date	
George	No	10/4/2025		
Person - in - Charge	Certified Food Handl	ler	Purpose:	Menu Type
Margarita	Nick	Potamousis		4-Extensive handling
margaritabg@comcast.net			Routine	
Establishment Identification #	County	District		
0324	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:
221	Core	х	<ol> <li>Bulk sugar container lid is broken/damaged</li> <li>Observed damaged spatulas</li> </ol>	10/3/25
443	Core		Grout is missing in many areas of the kitchen	11/3/25
213	P		Observed the following internal food temperatures inside walk in cooler:  1. Stuff peppers made 9/23 @ 49*F  2. Meatballs made 9/23 @ 44*F  3. Rice made 9/22 @ 46*F	Recommend discarding TCS Food
421	Core	X	Back screen door is not tight fitting	11/3/25
Note	Р		Observed raw ground beef stored above coleslaw located in walk in cooler	9/24/25
186	P		Observed food prep employee wash their single use gloves to reuse	Corrected
			Notes:  1. Continue to detail clean (walls, ceiling, ceiling vents, and floor)  2. Cook line sanitizer bucket observed at 0 ppm  3. Display cooler door is in disrepair (applesauce @ 43*F)	

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Inspected by: Cassi Hall, EHS



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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 parrative portion of this report.

Establishment name		Telephone Number		Date of Inspection
Fruitful Fr	og	740-402-3993		9/22/2025
Establishment address	Summary of Violations	:		
114 E Jeffer	00	C, 0Pf, 0P		
Owner			Follow-up	Release Date
	No	10/2/2025		
Email- a	nn@fruitfulfrog.com			
Person in charge	Certified food handler		Purpose	Menu Type
Ann Buie	Ann Buie 360	Learn2Serve exp		3-Extensive handling
	6/6	6/29	Routine	
Establishment Identification #	County	District	7	
2866	Johnson	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/P/Pf	R	Narrative	To Be Corrected by:
			No violations observed	
173			Note- employees observed using bare hand contact to cut and measure cut fruit to make smoothies and juice	

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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		telephone	telephone	
Gary's Dam Bait Shop		Inspection		
		9/19/2025		
Establishment address	Summary of V	iolations		
592 W Center Cross Street Edin	0,0,0			
Owner	Follow-up	Release Date		
			No	9/29/2025
Person - in - Charge	Certified Fo	od Handler	Purpose:	Menu Type
		1- Limited menu		
Establishment Identification #	County	District	Routine	
2870	Johnson	D5		

• 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:
			Note: all meat is approved because of what state said after last inspection with previous inspector.	
		-		

Inspeded b

317-868-6619 cfleener@JohnsonCounty.in.gov

Establishment Representative

95 S. DRAKE ROAD FRANKLIN IN 46131

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

		n Requirements. The time limit for correction			of this report.
Establishmen  1070  Owner  Owner addre  Person in ch  Responsible	levz nt address Count ess arge	y Rd 775 S. Nineveh IN 46164	Telephone Number  ( ) Establishment ( ) Owner  Purpose:  ( ) Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Summary of Violati  P  P  Menu Type (See b)	25/25 ons:  Core  1 1 2 2  ack of page)
Certified foo	d handler			123/	45
		Jce bucket of Cricked Some refrigerate are domaged down temperature dish machine construction of temperatures we temperatures with the chicken sal	e "SUMMARY OF VIOLATIONS" AND Narrative Uter top s und door s mechanical	edge is Leals Sanitizin Luct	To Be Corrected by  9/18/25  10/31/25  9 9/15/25  Corrected  Called for repair  and  will move
Received by Regeived by	(name and title  OWNG (signature):	Perton Berton Berton	A	eted by (name and title printed)  ndvew Mill  sed by (signature):  Undrew W	ler, EHS Ville



#### 95 S. DRAKE ROAD FRANKLIN IN 46131

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

Based on an inspection this day, the item(s) noted below identify violations 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.

						1	
Establishme #1554 Establishme	nt name	USt	Meijer #295 for St Franklin It by CO. LLC	Telephone Number  ( ) Establishment  ( ) Owner	Date of Inspection 9 / 10 / 25	1D# 2 <u>1</u> 58	
2390 Owner	NI	aort	on St 46131	Purpose:  1. Routing	Follow-up Release	Date	
	ons bare	ami	by CO. LLC	2. Follow-up 3. Complaint 4. Pre-Operational	Summary of Violation		
	Person in charge  Responsible person's email			5. Temporary 6. HACCP 7. Other (list)	C NC R Menu Type (See back of page)		
Certified foo	od handle	DA	RUI 5/24/28.		1 <u>2 √3</u>	_45	
• CRITICAL	ITEMS AF	E IDENT		VE COLUMNS MARKED "C" HE "SUMMARY OF VIOLATIONS" AND	IN THE NARRATIVE BELOW AS	S "R"	
Section #	-	-	TREVIOUS INSTECTIONS AND DENOTED IN T	Narrative	In the state of th	To Be Corrected by	
			there are no inspection.	violations fur	ring		
	bulania dog		the good top coolent and remaining of the St. pool of the St. pool of the sections to odd. I bood of the sections are sections to obtain the section of the sec	<ul> <li>Preparation process includes a size of their hor and cold helding order. Currency would also included</li> </ul>	unding of new angrensent seds. A wanter of two ore- assument no great day se	a gerenota <sup>TA</sup> es Enterotaven a biomesos	
				**		aldageosus	
		No can	Cock in St. secondings and compared reconstrol	Pool moosingardward	ana ing gara wa tina yanibing	e system of	
Received by	ne		red):	Inspec	ted by (name and title printed) All betieu t	etts	
Received by		:		Inspec	techby (signature):   BUKU		
cc:	T STATE OF	<del></del>	cc:	ce:	7 // //		





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	121.224	telephone	Date of Inspection	
Holiday Express Mar	athon	317-889-6514		9/22/2025
Establishment address	5	Summary of Violations		
560 N SR 135, G	2P, 8	2P, 3PF, 6Core		
Owner Solid Retail Ma	Follow-up No	Release Date 10/2/2025		
Person - in - Charge Marathon 135v@gmail.com	r	Purpose:	Menu Type 2-Limited menu	
Establishment Identification # 2462	County Johnson	District D5	Routine	

- 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:
206	P		Observed the internal food temperature of Ham, Egg, and Cheese Croissant @125*F  - Employee stated they were trying to reheat the sandwiches inside the warmer unit. They started this process at 12:00 p.m.	Discarded
279	PF		Observed no metal probe food thermometer (0*F-220*F)	
214	P		Observed no date marks on the ready to eat Deli Express Sandwiches located inside display cooler	
281	PF		Observed no chlorine test kit for sanitizer solution	
431	P		Hand sink located by three bay sink is soiled	
430	PF		No paper towels provided at hand sink located by 3 bay sink	
306	Core		The counter under the two soda stations is soiled	
442	Core		Walk in cooler ceiling is leaking - Light shield is filled with water	
363	Core		Water filter located on the back of the walk in cooler is leaking onto the floor	
189	Core		Storage room bottom shelves are not 6" off ground - Floor not easily cleanable	0
306	Core		Pepsi and Coca-Cola ice chutes are soiled	
421	Core		Front exterior doors are not tight fitting	
260	PF		Observed no thermometer in the Home City Ice freezer  - Employee coat stored on the bottom of unit - Ice build up - Not easily movable	ilinasii, a jihare

Inspected by: Cassi Hall, EHS (317) 346-4371 chall@johnsoncounty



95 S. DRAKE ROAD FRANKLIN IN 46131

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

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 HOUNL of Thai Establishment address Greenwood, 1 275 S. S.R. 135 46142  Owner  Owner address  Person in charge Supatta Walters  Responsible person's email	Telephone Number  ( ) Establishment  N ( ) Owner  Purpose:  1. Routine  2. Follow-up  3. Complaint  4. Pre-Operational  5. Temporary  6. HACCP  7. Other (list)	Follow-up Releas  Yes 9  Summary of Violate  P 9  Menu Type (See b)	core of page)
Certified food handler		123	4 5
CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARR			
• VIOLATION(S) REPEATED FROM PREVIOUS INSPECTIONS ARE DENOTED I	Narrative	ND IN THE NARRATIVE BELOW	To Be Corrected by
185 COR Wet ma not	in) Anitio		9/12/25
348 P NO 247 CAD O	m) drain)	ines	10/1/25
for see mo	ker or se	rver	1011
soda statio	n		1
286 Core Traulsen two	door freeze	en en	9/12/25
ambient therm	cometer no	<u>t</u>	
accurate unit	read Co.o.	7	1 -1 -1 -
306 Core Exterior side	soll bern	7	9/15/25
4.00	chanical or	xhaust	9/15/25
hood beltone	no souled	range for any collaboration	1,1
443 Core Tehel above	walk-in-	cooler	9/15/25
is "heavily"	oiled wit	W	
what appears	to be spe	nt grease	
307 core one don	eitchen pr	PANA	9/12/25
260 Core Three door	or potton	1000 talia	9/12/25
	sent and t	hermanos	er) 1
286 Core Strainer la	sket with	handle	9/12/25
Received by (name and title printed): Spatth S'halters		pected by (name and title printed	):
	Inc	Andrew Miller	-, EHS
Received by (signature): S watters	IIIS	pected by (signature):	27
сс: сс:	CC	A CONTRACTOR OF THE PARTY OF TH	

# NARRATIVE REPORT

Establish	ment N	ame	Address SR 135 Greenwood 175 S SR 135 IN 410147	Inspection Date
HOU	Se	0	f Thai 1275 S SR 135 IN 416147	9-12-15
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
			worn)	
443	COYE	,	Floors soiled under	10/3/25
			cookline	
442.	Core		mens restricom acor nanale	10/3/25
199	0		is toose	01010
2-1-1			contained dish machine	3/14/5
			TO whom motod print of Creeding	
			it time of inspection	
186	P		Food preparation employe	0)9(17/15
			was reusing gloves and	11-1-0
			washed hands at preparate	on
0011	1		two bay sink	10.10.1
234	Core		relood shelving moted	10/3/25
			near two bay sink	
Received By	(Name	S Ti	He) Watters Inspected By (Name & Title)	Page 2 of 2

State Form 48621 (R2 / 8-05)

andrew Miller

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		telephone		Date of	
Jenkin's Farm Market					
Establishment address	Summary of V	iolations			
5566 Indiana 252	0,0,0				
Owner			Follow-up	Release Date	
			No	9/29/2025	
Person - in - Charge	Certified Fo	od Handler	Purpose:	Menu Type	
				1- Limited menu	
Establishment Identification #	County	District	Routine		
2374	Johnson	D5			

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:
			No violations observed at time of inspection	
			_	

Inspected by: Caleb Fleener E.H.S.

317-868-8819 cfleener@JohnsonCounty.in.gov



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		Telephone Number		Date of Inspection	
K-Town Korean BBQ		9/30/2025			
Establishment address	Summary of Violations	:			
878 US 31 Gre	eenwood, IN 4614	42	3P,	3Pf, 4Core	
Owner	Follow-up	Release Date			
Bao X	iang Huang		Yes	10/10/2025	
Email- baoxian	g1987@hotmail.co	om			
Person in charge	Certified food handle	r	Purposc	Menu Type	
Unggul feri setiadi	Routine	4-Extensive handling			
Establishment Identification #	County	County District			
2739	Johnson	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/P/Pf	R	Narrative	To Be Corrected by:
213	P	R	The following internal temperatures were taken at the hot pot bar, the self-serve refrigeration unit: quail eggs and tofu at 57°F	Recommend cooling food to 41°F
210	Pf	R	Observed short ribs located in stagnant water in the 2 bay sink	Food moved to cooler
450	Pf	R	Excessive number of flying insects observed throughout the kitchen	9-30-25
443	Core		Floor under equipment throughout kitchen soiled	10-5-25
286	Core		Oven hood vent left most light not functioning	10-5-25
306	P	R	Meat slicer is soiled         - Machine must be taken apart, washed, rinsed, and sanitized minimum every four hours	9-30-25
281	Pf		No chlorine dish machine test strips available	9-30-25
431	Core		No kitchen handwashing sinks were clear and accessible, storing utensils	Corrected
359	Pf		Hot water knob on handwashing sink near mop sink not functioning	10-5-25
143	Pf		Employee observed washing hands in mop sink	9-30-25



(317) 868-8818 mpapageorge@co.johnson.in.us



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 parrative portion of this report

Establishment		telephone		Date of Inspection	
Kimu Asian	Restaurant	4-20		9/18/2025	
Establishment address			Summary of Violations	s	
	1280 US 31 Greenv	vood, IN	2 core		
Owner			Follow-up No	Release Date 9/282025	
Person - in - Charge	Certified Food Handle	Certified Food Handler		Menu Type 4-Extensive handling	
Establishment Identification # 1544	County Johnson	District D5	Routine		

- 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:
421	core	X	Back door entrance and exit is not tight fitting.	30 days
260b	core	X	Keep visible thermometers in all freezers and refrigerators.	9/19/25
			Note Kitchen is much better!	

Establishment Representative

tbayless@co.johnson.in.us





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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 Telephone Num				Date of Inspection
Kroger J #864		317-883-4140		9/15/2025
Establishment address	Summary of Violations:			
2200 Independence D	0P, 0Pf, 1C			
Owner			Follow-up	Release Date
Kroger Business License			No	9/25/2025
Email- jessi.sanders	@stores.kroger.co	om		
Person in charge	Certified food handler		Purpose	Menu Type
Jessi Sanders- Manager	Jessi Sanders ServSafe exp 2028			4-Extensive handling
Jason Cook- Assistant store leader		S=0	Routine	
Establishment Identification #	County	District	1	
922	Johnson	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/P/Pf	R	Narrative	To Be Corrected by:
442	Core	R	Excessive ice build-up in on ceiling in grocery walk-in freezer - Told by freezer employee repairs will take place end of September	10/1/25

Javan (sook

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