

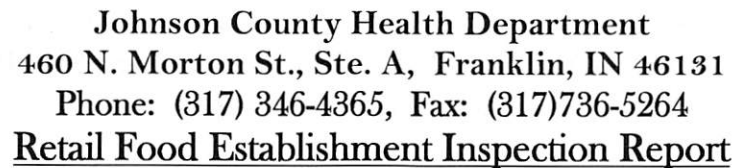
Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

Establishment name Jimmy Johns	Telephone Number () Establishment	Date of Inspection 3/5/25	ID# 2585
Establishment address 233 Lorws Blvd	() Owner	Follow-up 3/7/25	
Owner Greenwood, IN	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Release Date	
Owner address		Summary of Violations: C <u>0</u> NC <u>0</u> R <u>0</u>	
Person in charge		Menu Type (See back of page) 1 <u> </u> 2 <u> </u> 3 <u>X</u> 4 <u> </u> 5 <u> </u>	
Responsible person's email			
Certified food handler X Not available			

- 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"

[illegible]

Received by (name and title printed): X Austin Gundrum		Inspected by (name and title printed): Terry D. Bayless
Received by (signature): H. R.		Inspected by (signature): Terry D. Bayless
cc:	cc:	cc:



establishment The Knuckle Sandwich		telephone 317-422-5767	Date of Inspection 3/11/2025
Establishment address 5116 N SR 135, Greenwood, IN 46106		Summary of Violations 0C, 1NC, 0R	
Owner Linda Milton		Follow-up No	Release Date 3/21/2025
Person - in - Charge Linda Milton <u>Lcm_cafe57@yahoo.com</u>	Certified Food Handler Paige Wieringa 6/28/27 22376471		Purpose: Routine
Establishment Identification # 2655	County Johnson	District D5	Menu Type 4-Extensive handling

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

Linda Milton, Establishment Representative



Betsy
3/27

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 7-24, Indiana Retail Food Establishment Sanitation Requirements. The time limit for correction of each violation is specified in the narrative portion of this report.

establishment Kroger J #735		telephone 317-530-3086	Date of Inspection 3/26/2025
Establishment address 5961 North SR 135, Greenwood IN 46142		Summary of Violations 0C5NC	
Owner Kroger Business License		Follow-up No	Release Date 4/6/2025
Person - in - Charge Hannah Hannah.jenkins@stores.kroger.com	Certified Food Handler		Purpose: Routine
Establishment Identification # 2008	County Johnson	District D5	Menu Type 4-Extensive handling

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

Sec#	C/NC	R?	Violation Observed:	To be Corrected by:
324	NC		Hand sink located in the produce room leaks at the drain connection	Corrected at time of inspection
218	NC		The following door gaskets are split/worn <ul style="list-style-type: none">- Meat walk in cooler door gasket- Grocery walk in freezer door gasket- Private selection deli door gasket	4/16/25
187	C		Observed the following internal food temperatures: <ul style="list-style-type: none">- Sliced ham and turkey at 50°F located in the sandwich cooler- Sliced beef baloney @48°F- Sliced roast beef at 51°F located in the cooler behind the sandwich cooler	Recommend discarding PHF
324	NC		Mop sink atmospheric vacuum breaker is leaking	4/25/25
295	NC		1. The bottom of the three door cooler where corn is stored is soiled 2. The ceiling around the pick-up walk in cooler 1 is dusty	3/30/25
218	NC		Lights are out in the hot food warmer	3/30/25
			Notes: <ul style="list-style-type: none">- Few flies in the Starbucks area around the drain- Ensure all thermometers are easily seen- Detail clean under all equipment	

Establishment Representative

Inspector: Cass Hall, PHS
(317) 346-4379 call@co.johnson.in.us



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

Beta
3/19



Based on an inspection this day, the item(s) noted below identify violation(s) 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 Kroger J #909		telephone 317-887-5745		Date of Inspection 3/17/2025	
Establishment address 3100 Meridian Parke Dr., Greenwood IN 46142			Summary of Violations 0C5NC		
Owner Chris Farrar			Follow-up No		Release Date 3/27/2025
Person - in - Charge Chris Farrar		Certified Food Handler		Purpose: Routine	Menu Type 4-Extensive handling
Establishment Identification # 434		County Johnson	District D5		
Email: Christopher.farrar@stores.kroger.com					

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

Sec#	C/NC	R?	Violation Observed:	To be Corrected by:
218	NC		Dairy Cooler door gasket is split/worn	4/17/25
295	NC		<ul style="list-style-type: none">- Customer display coolers where raw meat is stored, shelving racks are soiled- The area around the cutting board located on a metal table, located in the meat room, is soiled- Two door McCall cooler, located in meat room, door gaskets are soiled	3/21/25
255	NC		<ul style="list-style-type: none">- A few thermometers located in the customer display cooler with cheese are not functioning- A few thermometers located in the customer display cooler with produce are not functioning	3/31/25
410	NC		Chicken hot holding "home chef" display unit light shield not observed	3/19/25
430	NC		Ceiling tiles appear to have water damage located by aisle 17	4/17/25
			Notes: <ul style="list-style-type: none">- Observed private pre-sliced selection sharp cheddar cheese at 45°F and angus roast beef at 48°F, manager stated the products were prepared and put on the shelves at 11:00 a.m. 3/17/25- Observed a few coolers stocked with products above the "fill line"	

[Signature]

[Signature]

Inspected by: Cassi Hall, EHS
(317) 346-43731 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

B. J. 3/1

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 Le Peep	Telephone Number () Establishment () Owner	Date of Inspection 3-6-25	ID# 2673
Establishment address 46143 210 S. Emerson Ave Greenwood, 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 3-16-25
Owner Ali Hesaraki		Summary of Violations: C 4 NC 5 R	
Owner address 1862 Halifax St Carmel IN 46032		Menu Type (See back of page) 1 2 3 4 5	
Person in charge Elia Elainna Elliott - FOM manager			
Responsible person's email greenwood@lepeepindy.com			
Certified food handler Not provided			

• 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
191	C		date marking absent on multiple food products in walk-in cooler & prep cooler near dish washing area corrective action - all food products stored 24hrs or longer shall have a date marking to indicate when food was prepared or container was opened	3-6-25
173	C		raw chicken stored above pork & salmon in prep cooler near dish washing area CA: raw animal products shall be stored with raw chicken at bottom, then storing food according to final cook temperatures with ready-to-eat food & low & cook temps. stored at the top	
294	C		mechanical dish machine sanitizing at 10ppm, 50ppm minimum - no chlorine or quat test strips provided	
431	NC		floor next to wall soiled under tables with and near deli slicer	3-16-25

Received by (name and title printed): Elainna Elliott	Inspected by (name and title printed): Mia Papageorge, EHS
Received by (signature): Elainna Elliott	Inspected by (signature): Mia Papageorge
cc:	cc:

NARRATIVE REPORT

[illegible]



JOHNSON COUNTY HEALTH DEPARTMENT
RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT

460 N. MORTON ST. STE A
FRANKLIN, IN 46131
Office 317-346-4365 Fax 317-736-5264

Belm
3/31

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 <i>Luca Pizza Di ROMA</i>	Telephone Number () Establishment () Owner	Date of Inspection <i>3/25/25</i>	ID# <i>1493</i>
Establishment address <i>250 S. SR. 135 Greenwood IN 46142</i>	Purpose: 1. <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <i>Yes</i>	Release Date <i>4/4/25</i>
Owner <i>Jonny</i>		Summary of Violations: <i>C 5 NC 10 R 3</i>	
Owner address		Menu Type (See back of page) <i>1 2 3 4 5</i>	
Person in charge <i>Feliciano Miranda</i>			
Responsible person's email <i>(Sent Safe)</i>			
Certified food handler <i>John Gaston (Exp 6/8/28)</i>			

• 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
109	C		Firm was ordered to close at approximately 12:38 pm due to a sewage backup at the three bay sink floor sink and floor trough drain in dough preparation area	In-progress Called for emerg. service
187	C		Sliced cheesecake measured 45°F while inside the front counter display cooler	Call for service on unit
438	C		Toxic spray bottles were not labeled	Corrected
426	NC		Spent cooking grease (apparent) was noted on the ground near dumpster pad	3/25/25
295	NC		Inside top of ice maker spoiled	4/1/25
190	NC		Previously cooked spaghetti measured 57°F while covered	Corrected

Received by (name and title printed):

Feliciano Miranda

Inspected by (name and title printed):

Andrew Miller, EHS

Received by (signature):

Inspected by (signature):

Andrew Miller

cc:

cc:

cc:

NARRATIVE REPORT

Greenwood

Establishment Name			Address	Inspection Date
Luca Pizzeria			250 S. SR. 135 IN 46142	3/25/25
Section#	C/NC	R	REMARKS	TO BE CORRECTED BY
			with a lid inside the walk-in-cooler (WIC)	I
295	C		Table slicer unit was soiled	3/25/25
430	NC	✓	Mirror above pizza preparation table is cracked/damaged	4/4/25
430	NC	✓	(AM)	I
254	NC		Metal stem probe food thermometer (60°F to 220°F) is not accurate or calibrated	Corrected
				I
399	NC		Ceiling tiles above pizza oven at front line, are damaged/worn	4-10-25
				I
218	NC		Door seal torn on one door cooler, by sauce table	4-25-25
				I
245	NC		Sanitizer rags not in sanitizer bucket (i.e. wet rags)	Corrected
				I
334	C		No air gap provided on drive-up window soda station ice bin drain line	4-4-25
				I
385	NC	✓	Exterior dumpster (AM trash) lid open/up	3/25/25
218	NC	✓	Wood pizza paddle is cracked	3/25/25
			Notes:	
			① Firm needs training SOP on proper cooling methods using a calibrated food thermometer (i.e. for spaghetti noodles)	
			② Chlorine test papers provided by firm had an expiration date of 7-1-2019.	
			③ Firm may only re-open when all drains are	
Received By (Name & Title)			Inspected By (Name & Title)	Page 2 of 2
J. Smith			Andrew Miller, EHS	



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

Betsy
3/17
✓

Based on an inspection this day, the item(s) noted below identify violation(s) 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 Luciana's Mexican Restaurant		telephone 317-743-8925		Date of Inspection 3/10/2025	
Establishment address 1133 N SR 135, Greenwood IN 46142			Summary of Violations 2C 5NC		
Owner			Follow-up Yes		Release Date 3/20/2025
Person - in - Charge		Certified Food Handler Daniel Lagunas 10/23/28		Purpose: Routine	
Establishment Identification # 2220		County Johnson		District D5	
Email: leticiatecuapetla@gmail.com					

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

Sec#	C/NC	R?	Violation Observed:	To be Corrected by:
449	C		Observed open rodent bait blocks under storage room shelving	3/10/25
187	C		Observed queso stored in a metal pan with lid located in the two door warmer unit internal temperature at 99°F	Discarded at time of inspection
Note:			Observed one toxic spray bottle not labeled	
190	NC		Observed many potentially hazardous food products cooling in an ice bath without the ice to the top of the product line	corrected
218	NC		Observed one large damaged metal strainer with handle located above three bay sink	3/10/25
431	NC		<ul style="list-style-type: none"> - Ceiling located above cook line is dusty/soiled - Ceiling vent located in storage room is dusty - Ceiling vent located in the bar area is dusty - Back of the produce walk in condenser is dusty 	3/20/25
310	NC		Hood vents not tight fitting (one is missing)	3/13/25
Note:			Bar in-use utensils stored in stagnant water	
341	NC		Sanitizer is being used in replace of hand soap at the hand sink by the ice machine	3/10/25
Note:			Kitchen dish machine observed in adequate range for hot temperature sanitizing, observed chlorine being used for machine <ul style="list-style-type: none"> - Hot temperature test kit is needed 	

Establishment Representative

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

Leticia R

Cassi Hall

Elizabeth Penisse



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


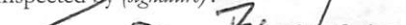
Beth
3/31



1. Routine

- 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): L. M. Spencer		Inspected by (name and title printed): Terry D. Bayless
Received by (signature): 		Inspected by (signature): 
cc:	cc:	cc:

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 McDonald's	Telephone Number () Establishment () Owner	Date of Inspection 8/4/25	ID# 903
Establishment address 2252 US375 GREENWOOD,	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up	Release Date
Owner IN		Summary of Violations:	
Owner address		C <u>0</u> NC <u>3</u> R <u> </u>	
Person in charge		Menu Type (See back of page)	
Responsible person's email		1 <u> </u> 2 <u> </u> 3 <u>X</u> 4 <u> </u> 5 <u> </u>	
Certified food handler X			

- CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"
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[illegible]

Received by (name and title printed): X Juan Xolo General Manager		Inspected by (name and title printed): Terry D. Bayless	
Received by (signature): X 		Inspected by (signature): 	
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

Prkay
3/17

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 Meijer #132	Telephone Number () Establishment () Owner	Date of Inspection 3/6/25	ID# 636
Establishment address 150 S. Martin dr Greenwood IN 46142	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up —	Release Date 3/19/25
Owner		Summary of Violations: 1 NC 7 R	
Owner address		Menu Type (See back of page) 1 2 3 4 5	
Person in charge			
Responsible person's email			
Certified food handler Rebecca Miller			

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

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Section #	C/NC	R	Narrative	To Be Corrected by
430	NC		Exhausted hood plates are soiled	3/11
431	NC		Couple of door seals are soiled at the double door cooler unit at the deli.	3/10
218	NC		(i) Door seal at meat freezer is worn.	3/18
			(ii) Deli walk-in cooler entrance door siding is worn.	
309	NC		vent at men's restroom is soiled, both employee restroom & customer restrooms.	3/11
411	NC		Couple of double door lights are not satisfactory.	
309	NC		(i) Air vent inside walk-in cooler at main deli cooler is soiled	
			(ii) Air vent inside walk-in cooler at fruit storage is soiled	
			(iii) Seafood walk-in cooler air vent is soiled	
431	NC		(i) Seafood walk-in cooler drain drain is soiled.	3/18
			(ii) Floor & walls inside walk-in cooler at fruit storage is soiled.	
336	C		there's a y-valve connection at mop sink at deli area & bakery area.	

Received by (name and title printed):

- Austin Rutan

Inspected by (name and title printed):

Paul Betiku ETS

Received by (signature):

Inspected by (signature):

Paul Betiku.

cc:

cc:

cc:



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

Belinda
3/24

Based on an inspection this day, the item(s) noted below identify violation(s) 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	Menards	telephone	317-882-2703	Date of Inspection	3/19/2025
Establishment address	300 S Marlin Drive <i>Greenwood</i>	Summary of Violations	0C0NC		
Owner	Menards	Follow-up	No	Release Date	3/29/2025
Person - in - Charge	Certified Food Handler	Purpose:	Menu Type		
	N/A	Routine	1- Limited menu		
Establishment Identification #	County	District			
1245	Johnson	D5			
grwdfrend@menards.com attention k					

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

Sec#	C/NC	R?	Violation Observed:	To be Corrected by:
			No items noted at time of inspection	
			Notes:	
			- A few cans of Old El Paso Red Enchilada Sauce lacks a best by date	
			- Observed a dent in the seal of Del Monte Garlic and Herb Chunky Pasta Sauce.	

Establishment Representative

Inspected by: *Casey Hall* LHS
(317) 346-5264 casey.hall@johnson.in.us

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 <i>mas curi</i>	Telephone Number () Establishment () Owner	Date of Inspection <i>3/24/25</i>	ID# <i>223</i>
Establishment address <i>236 E. Meridiana Greenwood IN</i>	Purpose: 1. <u>Routine</u> 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up	Release Date
Owner		Summary of Violations:	
Owner address		C <u>0</u> NC <u>2</u> R <u> </u>	
Person in charge		Menu Type (See back of page)	
Responsible person's email		1 <u> </u> 2 <u>X</u> 3 <u> </u> 4 <u> </u> 5 <u> </u>	
Certified food handler <i>Ashley m. Nier</i>			

- 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"

[illegible]

Received by (name and title printed): x Ashley Cassin - owner		Inspected by (name and title printed): Terry D Bayless
Received by (signature): x Ashley Cassin		Inspected by (signature): Terry D Bayless
cc:	cc:	cc: