



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

Betsy
3/22

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 AFC Sushi	Telephone Number () Establishment () Owner	Date of Inspection 3-19-24	ID# 2002
Establishment address 970 N Morton St. Franklin	Purpose: 1. Routine	Follow-up -	Release Date 3-29-24
Owner		Summary of Violations: C 0 NC 2 R	
Owner address	2. Follow-up	Menu Type (See back of page) 1 2 3 4 X 5	
Person in charge	3. Complaint		
Responsible person's email	4. Pre-Operational		
Certified food handler Ngun Thival (7114128)	5. Temporary		
	6. HACCP		
	7. Other (list)		

• 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
174	NC		Bulk food containers not labeled.	Corrected
218	NC		Ambient air temp was observed @ 43°F inside 3 door cooler ↳ cooler needs turned down or repaired.	
Note: Date mark all ready to eat P.H.F products.				

Received by (name and title printed): Ngun	Inspected by (name and title printed): Cass Hall
Received by (signature): <i>Ngun</i>	Inspected by (signature): <i>Cass Hall</i>
cc:	cc:



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Beth 3/18

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Establishment name AFC Sushi	Telephone Number () Establishment () Owner	Date of Inspection 3-14-24	ID# 2301
Establishment address 2202 Independence Dr.	Owner	Follow-up Yes	Release Date 3-24-24
Owner	Purpose: 1. Routine	Summary of Violations:	
Owner address	2. Follow-up	C <u>1</u> NC <u>0</u> R <u>0</u>	
Person in charge	3. Complaint	Menu Type (See back of page)	
Responsible person's email	4. Pre-Operational	1 <u> </u> 2 <u> </u> 3 <u> </u> 4 <u>X</u> 5 <u> </u>	
Certified food handler Ceiling (exp. 1/15/27)	5. Temporary		
	6. HACCP		
	7. Other (list)		

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Section #	C/NC	R	Narrative	To Be Corrected by
187	C		Observed the following internal food temperature ① Tuna stored in 2 door prep cooler @ 47°F thermometer stored inside unit showed the ambient air temperature @ 50°F • shall be 41°F or less	Viol. discard
			Note: Crab stored in 2 door prep cooler @ 43°F	
			discard all p.H.F stored inside cooler	
			foods to be discarded	

Received by (name and title printed): Zing Hleisung	Inspected by (name and title printed): CASSI HULL
Received by (signature): <i>Zing Hleisung</i>	Inspected by (signature): <i>Cassi Hull</i>
cc:	cc:



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*Benny
3/18*

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>Arby's</i>	Telephone Number () Establishment () Owner	Date of Inspection <i>3/13/24</i>	ID# <i>769</i>
Establishment address <i>114 N. SR 135 Greenwood IN 46142</i>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <i>—</i>	Release Date
Owner		Summary of Violations: <i>C 1 NC 2 R</i>	
Owner address		Menu Type (See back of page)	
Person in charge		<i>1 2 3 <input checked="" type="checkbox"/> 4 5</i>	
Responsible person's email			
Certified food handler <i>Amy Bennett</i>			

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Section #	C/NC	R	Narrative	To Be Corrected by
<i>411</i>	<i>NC</i>		<i>lightning inside walk-in freezer is insufficient</i>	
<i>309</i>	<i>NC</i>		<i>mechanical ventilation is not working inside restrooms</i>	
<p><i>NOTE: (i) Hand sinks are not used for hand washing</i> <i>(ii) floor tiles in dry storage is fixed.</i> <i>(iii) ice is used for holding temperature in one of the cooler unit. there's a work order for broken cooler unit.</i> <i>(iv) light inside walk-in freezer will be replaced soon.</i> <i>(v) work order is put in to fix atmospheric vacuum breaker with Y-shape.</i></p>				

Received by (name and title printed): <i>Amy Bennett</i>	Inspected by (name and title printed): <i>Paul Betton ETS</i>
Received by (signature): <i>Amy Bennett</i>	Inspected by (signature): <i>Paul Betton</i>
cc:	cc:



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*Bellevue
3/11/24*

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>Big Mo BBQ</i>	Telephone Number () Establishment () Owner	Date of Inspection <i>3/8/24</i>	ID# <i>2772</i>
Establishment address <i>1285 N. S.R. 135 ^{ste 3} Greenwood</i>	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up <i>Yes</i>	Release Date <i>3/18/24</i>
Owner <i>Thuan Mai</i>		Summary of Violations: C <u>2</u> NC <u>7</u> R _____	
Owner address <i>IN 46142</i>	Responsible person's email	Menu Type (See back of page) 1 _____ 2 _____ 3 _____ 4 <input checked="" type="checkbox"/> 5 _____	
Person in charge <i>Thuan Mai</i>			
Certified food handler <i>Thuan Mai</i>			

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Section #	C/NC	R	Narrative	To Be Corrected by
433	NC		ilet mop not hung up	3/8/24
430	NC		Ceiling tiles damaged in dish area (and near serving window)	3/18/24
291	NC		No Chlorine test strips	3/8/24
200	C		No Chlorine sanitizer noted/ provided for three bay sink	3/8/24
430	NC		No floor drain cover provided for drain inside utility room	3/12/24
415	C		Evidence of rodent (like) pellets seen inside clean bowl and on shelving in storage room	3/8/24
177	NC		Hood stored on the walk-in-cooler floor.	3/8/24
295	NC		Inside kitchen microwave soiled (kitchen) (Am)	3/8/24
239	NC		Ice scoop left inside ice maker	3/8/24

Received by (name and title printed): <i>Thuan Mai</i>	Inspected by (name and title printed): <i>Andrew Miller, EHS</i>
Received by (signature): <i>Thuan Mai</i>	Inspected by (signature): <i>Andrew Miller</i>
cc:	cc:



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Bekem
3/18

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 BIG Woods	Telephone Number () Establishment () Owner	Date of Inspection 3/13/24	ID# 2047
Establishment address 1800 E King St. Franklin, IN	Purpose: 1. Routine 2. Follow-up 3. Complaint 4. Pre-Operational 5. Temporary 6. HACCP 7. Other (list)	Follow-up —	Release Date 3/23/24
Owner		Summary of Violations: C 0 NC 9 R	
Owner address	Menu Type (See back of page)	Menu Type (See back of page)	
Person in charge TYLER Pedrazoli		Menu Type (See back of page)	
Responsible person's email TERESA HAZLORAN	Menu Type (See back of page)		
Certified food handler KEVIN BERANER	Menu Type (See back of page)		

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Section #	C/NC	R	Narrative	To Be Corrected by
346	NC	✓	HAND SINK BY OFFICE —	(corrected)
347	NC		HAND SOAP NOT AVAILABLE — DISPOSABLE TOWELS NOT AVAILABLE	3/13/24
218	NC	✓	2 DOOR REFRIGERATOR NEAR WASH - IN COOLER DOOR GASKET WORN/SPLIT	4/20
399	NC	✓	FLOOR IN AREAS OF KITCHEN	REPAIR 5/1
431	NC		WORN/NOT CLEAN	→ 3/20
425	NC	✓	MOPS NOT HUNG UP AT MOP SINK	— 3/18
411	NC	✓	Ceiling LIGHT OUT IN KITCHEN	— 4/11
431	NC	✓	MENS/WOMENS RESTROOMS — Ceiling	3/20
309	NC		EXHAUST COVERS NOT CLEAN / EXHAUSTS NOT FUNCTIONING	
			NOTE CLEANING SYSTEM CONNECTED TO FAUCET BY mop SINK	✓

Received by (name and title printed): Tyler Pedrazoli, Kitchen Manager	Inspected by (name and title printed): Bob Smith ETS
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>[Signature]</i>
cc:	cc:



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Betsy
3/26

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 Blue Cactus Taco & Tequila Bar	Telephone Number (317) 914-8819	Date of Inspection 3-25-24	ID# 2349
Establishment address 188 W. Jefferson St. Franklin, IN 46131	Owner Jose Murillo	Follow-up YES	Release Date 4-5-24
Owner address 1167 Ridgewood Meadows Franklin	Person in charge	Summary of Violations: C 1 NC 7 R	
Responsible person's email	Purpose: 1. Routine	Menu Type (See back of page)	
Certified food handler Ismael Murillo ServSafe exp 3/17/26	2. Follow-up	1 2 3 4 X 5	
	3. Complaint		
	4. Pre-Operational		
	5. Temporary		
	6. HACCP		
	7. Other (list)		

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Section #	C/NC	R	Narrative	To Be Corrected by
187	C		- internal food temperatures of queso & refried beans on steam table & hot-holding table not 135°F or more (beans @ 116°F, queso @ 132°F)	3/25
174	NC		- bulk flour container not labeled	3/25
393	NC		- dumpster drain plug not provided	4/14
425	NC		- mops not hung up to dry in between uses	3/31
346	NC		- hand soap & toilet tissue not provided in employee's restroom	3/26
218	NC		- table under stove is rusty	4/14
295	NC		- shelving for cleaning products soiled	3/26
190	NC		- quick chill method not utilized for queso	3/26
			- recommend cooling queso in a shallow pan to cool quickly in walk-in cooler, no lid cover	
Note:			- internal food temperatures of some potentially hazardous foods @ 42-43°F, not at 41°F or less in large 3 door cooler	

Received by (name and title printed): Jose Murillo	Inspected by (name and title printed): Mia Papageorge / Bob Smith
Received by (signature): <i>Jose Murillo</i>	Inspected by (signature): <i>Mia Pap / Bob Smith</i>
cc:	cc:



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Beken 4/11

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 Bluff creek golf course	Telephone Number (317) 422-4736	Date of Inspection 3-28-24	ID# 820
Establishment address 2710 Old SR 37 Greenwood 46143	() Owner	Follow-up	Release Date 4-8-24
Owner Links Engineering LLC	Purpose: 1. Routine	Summary of Violations:	
Owner address	2. Follow-up	C <u>0</u> NC <u>1</u> MP <u>1</u> R <u>—</u>	
Person in charge Nic Barkley - owner	3. Complaint	Menu Type (See back of page)	
Responsible person's email bluffcreek.reservations@gmail.com	4. Pre-Operational	1 <u>—</u> 2 <u>✓</u> 3 <u>—</u> 4 <u>—</u> 5 <u>—</u>	
Certified food handler Nic Barkley (ServSafe XP) (5/19/25)	5. Temporary		
	6. HACCP		
	7. Other (list)		

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Section #	C/NC	R	Narrative	To Be Corrected by
197	NC		chest freezer in garage had an ambient air temperature of 14°F, bread not fully frozen	3-30
			Note: restrooms do not have an open front toilet seats	
			-facility shall deep clean & remove any unnecessary equipment before golf season, no later than memorial day (high) 2024	
			-food stored longer than 24 hours shall be date marked	

Received by (name and title printed): Nic Barkley	Inspected by (name and title printed): Mia Papageorge
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>[Signature]</i>
cc:	cc:



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*Belton
3/26*

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 Cheesecake Factory	Telephone Number () Establishment () Owner	Date of Inspection 3-21-24	ID# 1291
Establishment address Greenwood 1251 US 31N IN 46142	Purpose: 1. Routine	Follow-up No	Release Date 3-31-24
Owner	2. Follow-up	Summary of Violations: C 0 NC 4 R 2	
Owner address	3. Complaint	Menu Type (See back of page)	
Person in charge Bradley B	4. Pre-Operational	1 2 3 4 <input checked="" type="checkbox"/> 5	
Responsible person's email	5. Temporary		
Certified food handler Bradley B (exp 11/28/26)	6. HACCP		
	7. Other (list)		

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Section #	C/NC	R	Narrative	To Be Corrected by
218	NC	R	① deep fryer baskets (2) were damaged ② fry scoop is damaged ③ bread "duck bill" protective cover is damaged	3-26-24
295	NC		inside back of deep fryers heavily soiled	4/15/24
324	NC	R	① two apparent water leaks from water lines in bar area ② apparent water leak noted near bar dish machine ③ apparent water leak noted at kitchen dish machine ④ plumbing disconnected for kitchen dish area jetspray	3/24/24
430	NC		① produce and production walk-in coolers contain missing paint ② electrical boxes near kitchen dish machine were rusty & contain peeling paint	9-1-24

Received by (name and title printed): BRADLEY BASTEN / GM	Inspected by (name and title printed): Andrew Miller, EHS
Received by (signature): <i>[Signature]</i>	Inspected by (signature): <i>[Signature]</i>
cc:	cc: Mia Papayco



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Beta 3/28

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 Chilly Water Center Grove Taproom	Telephone Number (317) 360-9020	Date of Inspection 3-26-24	ID# 2765
Establishment address 1480 Olive Branch Park Ln. Ste 400 Greenwood 46143	Purpose: 1. Routine	Follow-up	Release Date 4-5-24
Owner Dan Krzywicki	2. Follow-up	Summary of Violations: C 2 NC 2 R	
Owner address 719 Virginia Ave Ste 105 Indianapolis 46203	3. Complaint		
Person in charge Mikhail - manager	4. Pre-Operational	Menu Type (See back of page)	
Responsible person's email dan@chillywaterbrewing.com	5. Temporary	1 2 <u>0</u> 3 4 5	
Certified food handler	6. HACCP		
	7. Other (list)		

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Section #	C/NC	R	Narrative	To Be Corrected by
347	NC		Observed no paper towels / Single lift towels @ hand sink located in backroom	3-26-24 - corrected
324	C		Observed a y-valve connected to the mop sink without an approved back-siphonage	
			↳ atmospheric vacuum breaker (AVB) is not approved for "downstream shut off"	
324	C		Observed a hose connected to the y-valve attached to mop sink with a spray nozzle affixed to the hose	
			↳ AVB is not an approved back-siphonage for continuous pressure.	
218	NC		apparent leaks from prep cooler & 2-door stand up beer cooler	4-14-24
Notes: (1) recommend relabeling chemical spray bottles (2) recommend storing cleaning chemicals separate from food/drink (3) back door left open (4) recommend storing utensils handle-up				

Received by (name and title printed): Mikhail Randall	Inspected by (name and title printed): Mia Papageorge
Received by (signature): <i>Mikhail Randall</i>	Inspected by (signature): <i>Mia Papageorge</i>
cc:	cc: <i>Casey J. Ball</i>