



RETAIL FOOD ESTABLISHMENT INSPECTION REPORT
 State Form 57480 (R2 / 4-25)
 INDIANA DEPARTMENT OF HEALTH
 FOOD PROTECTION DIVISION

Release Date **9/14/25** Date **09/14/25**
 No. of Risk Factor/Intervention Violations **3** Time In
 Time Out
 No. of Repeat Risk Factor/Intervention Violations **1**

Establishment **NOT JUST GYROS** Address **177 S. Van Buren** City/State **Nashville** Zip Code **47448** Telephone
 License/Permit # Permit Holder **Matthew Mattox** Purpose of Inspection **Follow up** Est. Type Risk Category **3**

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

Compliance Status			COS	R
Supervision				
1	IN	Person in charge present, demonstrates knowledge, and performs duties		
2	IN	Certified Food Protection Manager		
Employee Health				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	IN	Proper use of restriction and exclusion		
5	IN	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	IN	Proper eating, tasting, drinking, or tobacco products use		
7	IN	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	IN	Hands clean & properly washed		
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	IN	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	IN	Food obtained from approved source		
12	IN	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	IN	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination				
15	IN	Food separated and protected		✓
16	IN	Food-contact surfaces; cleaned & sanitized		

Compliance Status			COS	R
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	IN	Proper cooking time & temperatures		
19	IN	Proper reheating procedures for hot holding		
20	IN	Proper cooling time and temperature		
21	IN	Proper hot holding temperatures		
22	IN	Proper cold holding temperatures		✓
23	IN	Proper date marking and disposition		
24	IN	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	IN	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	IN	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	IN	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures				
29	IN	Compliance with variance/specialized process/HACCP		

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Mark "X" in box if numbered item is not in compliance Mark "X" in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R
Safe Food and Water				
30		Pasteurized eggs used where required		
31		Water & ice from approved source		
32		Variance obtained for specialized processing methods		
Food Temperature Control				
33		Proper cooling methods used; adequate equipment for temperature control		
34		Plant food properly cooked for hot holding		
35		Approved thawing methods used		
36		Thermometers provided & accurate		
Food Identification				
37		Food properly labeled; original container		
Prevention of Food Contamination				
38		Insects, rodents, & animals not present		
39		Contamination prevented during food preparation, storage & display		
40		Personal cleanliness		
41		Wiping cloths: properly used & stored		
42		Washing fruits & vegetables		

Compliance Status			COS	R
Proper Use of Utensils				
43		In-use utensils: properly stored		
44		Utensils, equipment & linens: properly stored, dried, & handled		
45		Single-use/single-service articles: properly stored & used		
46		Gloves used properly		
Utensils, Equipment and Vending				
47		Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48		Warewashing facilities: installed, maintained, & used; test strips		
49	✓	Non-food contact surfaces clean		R
Physical Facilities				
50		Hot & cold water available; adequate pressure		
51		Plumbing installed; proper backflow devices		
52		Sewage & wastewater properly disposed		
53		Toilet facilities: properly constructed, supplied, & cleaned		
54		Garbage & refuse properly disposed; facilities maintained		
55	✓	Physical facilities installed, maintained, & clean		R
56		Adequate ventilation & lighting; designated areas used		

Person In Charge (Signature) **MATTHEW MATTOX** X *[Signature]* Date: **9/14/2025**
 Inspector (Signature) **TIPFANY PETIT** *[Signature]* Follow-up: **YES** NO (Circle one) Follow-up Date:



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FOOD PROTECTION DIVISION

License/Permit #

Date

9/4/2025

Establishment

Address

City/State

Zip Code

Telephone

Not Just Gyros

177 S Van Buren

Nashville

47448

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number

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.

Complete by Date:

189a.2.

Food must be protected from contamination by storing
CORE where it is not exposed to splash, dust or other
contam (uncovered pan in freezer)

Corrected
9/4/2025

309

CORE Non food contact surfaces of equipment must be cleaned at
a frequency to avoid accumulation of soil. (Floor in prep area)

9/6/2025

213P

Cold food must be held at under 41° or less
(food in Thomson Refrigerator)

Corrected
9/4/2025

Published Comment

Hand wash sink working w/ hot water.

TCS Food in Thomson refrig. moved to Igloo refrig.

Person In Charge (Signature)

Date: 9/4/2025

Inspector (Signature)

Date: 9/4/2025



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Establishment: NOT JUST GYROS, Address: 177 S Van Buren, City/State: NASHVILLE, Zip Code: 47448, Telephone: [blank]

OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

Circle designated compliance status (IN, OUT, N/A) for each numbered item. Mark "X" in appropriate box for COS and/or R. IN=in compliance, OUT=not in compliance, N/A=not applicable. COS=corrected on-site during inspection, R=repeat violation.

Compliance Status for item 57 (Outdoor Food Operation) and item 58 (Mobile Retail Food Establishment). Both marked as N/A with COS and R boxes.

TEMPERATURE OBSERVATIONS

Table with 6 columns: Item/Location, Temp, Item/Location, Temp, Item/Location, Temp. Handwritten entries include: 16 LOD Ref/FREEZER (40'), Bourbon Sauce (40'), Banana Peppers (40'), THOMSON REF/FREEZER (49'), Grape Jelly (45'), Sliced cheese (41').

OBSERVATIONS AND CORRECTIVE ACTIONS

Table with 3 columns: Item Number, Description (Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements...), Complete by Date.

Person In Charge (Signature)

Handwritten signature of the person in charge.

Date: 9/4/25

Inspector (Signature)

Handwritten signature of the inspector.

Date: 9/4/25