Retail Food Establishment Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date:	07/17/2026	Hendricks County Health Department Telephone (317) 745-9217

No. Risk Factor/Interventions Violations	2	Date:	07/07/2026
		Time In	9:59 am
No. Repeat Risk Factor/Intervention Violations	2	Time Out	10:31 am

Establishment	Address	City/State	Zip Code	Telephone
Sonic #6111	8060 Upland Bend	Camby/IN	46113	317-856-5777

License/Permit #	Permit Holder	Purpose of Inspection	Est Type	Risk Category
1066	Drive-In of Evansville, Inc.	Routine	Retail Food Establishment	2

Certified Food Manager Exp.

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 observered 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	N/A	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	N/O	Hands clean & properly washed		
9	N/O	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	N/O	Food received at proper temperature		
13	IN	Food in good condition, safe, & unadulterated		
14	N/A	Required records available: molluscan shellfish identification, parasite destruction		
	Protection from Contamination			
15	IN	Food separated and protected		
16	IN	Food-contact surfaces; cleaned & sanitized		
17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
	Time/Temperature Control for Safety			
18	N/O	Proper cooking time & temperatures		
19	N/O	Proper reheating procedures for hot holding		
20	N/O	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	N/A	Time as a Public Health Control; procedures & records		
	Consumer Advisory			
25	N/A	Consumer advisory provided for raw/undercooked food		
	Highly Susceptible Populations			
26	N/A	Pasteurized foods used; prohibited foods not offered		
	Food/Color Additives and Toxic Substances			
27	N/A	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		
	Conformance with Approved Procedures			
29	N/A	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.

Person in Charge Miley Sabin Date: 07/07/2026

Inspector: YOCELI PALAFOX Follow-up Required: YES NO (Circle one)

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1066	07/07/2026

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GOOD RETAIL PRACTICES

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

Mark "X" in appropriate box for COS and/or R — COS-corrected on-site during inspection — R-repeat violation

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

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

Outdoor Food Operation & Mobile Retail Food Establishment

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 observered — N/A-not applicable — COS-corrected on-site during inspection — R-repeat violation

			COS	R				COS	R
57	N/A	Outdoor Food Operation			58	N/A	Mobile Retail Food Establishment		

TEMPERATURE OBSERVATIONS (in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chili/Steam well	146*F	Corn dog/Hot holding	160*F	Tater tots/Hot holding	153*F
Chicken nuggets/Hot holding	166*F	Corn dog/Reach-in cooler	39*F	Chili/Walk-in cooler	36*F

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	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:
37-222-(a),(b) Risk: Core COS: No Repeat: 2	No written notification of the precense of food allergens available for unpackaged foods. (b) The person-in-charge shall notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items served or sold to the consumer.	07/21/2026
51-363-(a)(2) Risk: Core COS: No Repeat: 2	Observed leak at drain line leading to sanitizing bay. (a) A plumbing system must be: (2) maintained in good repair.	07/21/2026

Summary of Violations: P: 0 Pf: 0 Core: 2

Person in Charge: Miley Sabin — Date: 07/07/2026

Inspector: YOCELI PALAFOX — Follow-up Required: YES NO (Circle one)