



**Retail Food Establishment
Inspection Report**

State Form 57480
**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION**

Release Date: 09/22/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

12

Date: 09/12/2025

Time In 9:46 am

Time Out 10:50 am

No. Repeat Risk Factor/Intervention Violations

2

Establishment
Hometown Station

Address
5871 Liberty Pkwy

City/State
Clayton/IN

Zip Code
46118

Telephone
317-539-4200

License/Permit #
1603

Permit Holder
Clayton Petroleum, Inc

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
3

Certified Food Manager
Kulwinder Singh

CFPM

Exp.
03/04/2028

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	Compliance Status			COS	R
Supervision					17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food				
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties			Time/Temperature Control for Safety						
2	IN	Certified Food Protection Manager			18	N/O	Proper cooking time & temperatures				
Employee Health					19	N/A	Proper reheating procedures for hot holding				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			20	N/A	Proper cooling time and temperature				
4	IN	Proper use of restriction and exclusion			21	IN	Proper hot holding temperatures				
5	IN	Procedures for responding to vomiting and diarrheal events			22	IN	Proper cold holding temperatures				
Good Hygienic Practices					23	OUT	Proper date marking and disposition				X
6	N/O	Proper eating, tasting, drinking, or tobacco products use			24	N/A	Time as a Public Health Control; procedures & records				
7	IN	No discharge from eyes, nose, and mouth			Consumer Advisory						
Preventing Contamination by Hands					25	N/A	Consumer advisory provided for raw/undercooked food				
8	N/O	Hands clean & properly washed			Highly Susceptible Populations						
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			26	N/A	Pasteurized foods used; prohibited foods not offered				
10	IN	Adequate handwashing sinks properly supplied and accessible			Food/Color Additives and Toxic Substances						
Approved Source					27	N/A	Food additives: approved & properly used				
11	IN	Food obtained from approved source			28	IN	Toxic substances properly identified, stored, & used				
12	N/O	Food received at proper temperature			Conformance with Approved Procedures						
13	IN	Food in good condition, safe, & unadulterated			29	N/A	Compliance with variance/specialized process/HACCP				
14	N/A	Required records available: molluscan shellfish identification, parasite destruction			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.						
Protection from Contamination											
15	IN	Food separated and protected									
16	OUT	Food-contact surfaces; cleaned & sanitized									

Person in Charge Jitender Kaur

Date: 09/12/2025

Inspector: YOCELI PALAFOX

Follow-up Required: YES **NO** (Circle one)



Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
1603

Date:
09/12/2025

Establishment
Hometown Station

Address
5871 Liberty Pkwy

City/State
Clayton/IN

Zip Code
46118

Telephone
317-539-4200

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

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	N/A	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	IN	Food properly labeled; original container		
----	----	---	--	--

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	OUT	Wiping cloths: properly used & stored		
42	N/A	Washing fruits & vegetables		

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	IN	Gloves used properly		

Utensils, Equipment and Vending

47	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		X
48	OUT	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean		

Physical Facilities

50	IN	Hot & cold water available; adequate pressure		
51	IN	Plumbing installed; proper backflow devices		
52	IN	Sewage & waste water properly disposed		
53	IN	Toilet facilities: properly constructed, supplied, & cleaned		
54	OUT	Garbage & refuse properly disposed; facilities maintained		
55	OUT	Physical facilities installed, maintained, & clean		X
56	OUT	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 observed

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
Breaded chicken strips/Hot holding case	163°F	Fried chicken/Hot holding case	153°F	Chitterlings/Hot holding case	138°F
Corn dog/Reach-in cooler	40°F	Sausage/Reach-in cooler	40°F		

Person in Charge Jitender Kaur

Date: 09/12/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
1603

Date:
09/12/2025

Establishment
Hometown Station

Address
5871 Liberty Pkwy

City/State
Clayton/IN

Zip Code
46118

Telephone
317-539-4200

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:
16-307-(e) Risk: Core COS: No Repeat:	Observed an accumulation of pink and black residue on kickplate of ice machine. Observed an accumulation of black residue on ice chute of beverage station at sales floor. (e) Except when dry cleaning methods are used as specified under section 310 of this rule, surfaces of utensils and equipment contacting food that is not a TCS food must be cleaned: (1) at any time when contamination may have occurred; (2) at least every twenty-four (24) hours for iced tea dispensers and consumer self-service utensils, such as tongs, scoops, or ladles; (3) before restocking consumer self-service equipment and utensils, such as condiment dispensers and display containers; and (4) in equipment, such as ice bins and beverage dispensing nozzles, and enclosed components of equipment, such as: (A) ice makers; (B) cooking oil storage tanks and distribution lines; (C) beverage and syrup dispensing lines or tubes; (D) coffee bean grinders; and (E) water vending equipment; (i) at a frequency specified by the manufacturer; or (ii) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.	09/13/2025
23-214-(a),(b),or(c) Risk: Pf COS: Yes Repeat:	Corn dogs and pork egg rolls at reach-in cooler of kitchen did not have a discard date. (a) Except when packaging food using a reduced oxygen packaging method as specified under section 218 of this rule, and except as specified in subsection (e), refrigerated, ready-to-eat TCS food prepared on-premises and held in a retail food establishment for more than twenty-four (24) hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius for a maximum of seven (7) days. The day of preparation is counted as day one (1). (b) Except as specified in subsections (e) and (f), refrigerated, ready-to-eat TCS food prepared and packaged by a food processing plant must be clearly marked, at the time the original container is opened in a retail food establishment and if the food is held for more than twenty-four (24) hours, to indicate the date or day by which the food must be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in subsection (a) and the following apply: (1) The day the original container is opened in the establishment is counted as day one (1). (2) The day or date marked by the establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. (c) A refrigerated, ready-to-eat TCS food or portion of a refrigerated TCS food that is subsequently combined with additional ingredients or portions of food must retain the date marking of the earliest or first prepared ingredient.	09/12/2025
41-185-(athruf) Risk: Core COS: No Repeat:	Observed wet wiping cloths on bulk container of seasoned flour and cooking equipment. (a) Cloths in use for wiping food spills from tableware and carry-out containers that occur as food is being served must be: (1) kept dry; and (2) used for no other purpose. (b) Cloths in use for wiping counters and other equipment surfaces must be: (1) held between uses in a chemical sanitizer solution at a concentration specified under section 299 of this rule; and (2) laundered daily as specified under section 320(d) of this rule. (c) Cloths in use for wiping surfaces in contact with raw animal foods must be kept separate from cloths used for other purposes. (d) Dry wiping cloths and the chemical sanitizing solutions specified in subsection (b)(1) in which wet wiping cloths are held between uses must be free of food debris and visible soil. (e) Containers of chemical sanitizing solutions specified in subsection (b)(1) in which wet wiping cloths are held between uses must be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles. (f) Single-use disposable sanitizer wipes must be used in accordance with EPA approved manufacturer's label use instructions.	09/12/2025
47-286-(a),(b),or(c) Risk: Core COS: No Repeat: 4	Door seal of walk-in freezer is torn. Observed an accumulation of ice on condenser of walk-in freezer. Ice cream freezer with ambient temperature of 67 degrees Fahrenheit due to car crash damage. All ice cream is melted. (discarded) (a) Equipment must be maintained in a state of repair and condition that meets the requirements specified under sections 226 through 272 of this rule. (b) Equipment components, such as: (1) doors; (2) seals; (3) hinges; (4) fasteners; and (5) kick plates; must be kept intact, tight, and adjusted in accordance with manufacturer's specifications. (c) Cutting or piercing parts of can openers must be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.	09/26/2025

Person in Charge Jitender Kaur

Date: 09/12/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
1603

Date:
09/12/2025

Establishment
Hometown Station

Address
5871 Liberty Pkwy

City/State
Clayton/IN

Zip Code
46118

Telephone
317-539-4200

48-281-(a) Risk: Pf COS: No Repeat:	(a) A test kit or other device that accurately measures the concentration in ppm of sanitizing solutions must be provided.	09/07/2025
49-306-(b)&(c) Risk: Core COS: No Repeat:	Observed an accumulation of grease on wheels and interior of fryer. Observed an accumulation of grease and food debris on rolling cart of warewashing area. (b) The food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations. (c) Non-food contact surfaces of equipment must be kept free of an accumulation of: (1) dust; (2) dirt; (3) food residue; and (4) other debris.	09/19/2025
54-403-(a),(b),(c) Risk: Core COS: No Repeat:	Observed an accumulation of grease and food debris on grease handling unit. (a) Receptacles and waste handling units for refuse, recyclables, and returnables must be thoroughly cleaned in a way that does not contaminate: (1) food; (2) equipment; (3) utensils; (4) linens; or (5) single-serve and single-use articles. (b) Wastewater must be disposed of as specified under section 382 of this rule. (c) Soiled receptacles and waste handling units for refuse, recyclables, and returnables must be cleaned as needed to prevent them from: (1) developing a buildup of soil; or (2) becoming attractants for insects and rodents.	09/14/2025
55-407-(a) Risk: Core COS: No Repeat: 4	Cardboard was observed on ceiling vent of kitchen. (a) Except as specified in subsection (b), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use must be: (1) smooth, durable, and easily cleanable for areas where retail food establishment operations are conducted; (2) closely woven and easily cleanable carpet for carpeted areas; and (3) nonabsorbent for areas subject to moisture, such as: (A) food preparation areas; (B) walk-in refrigerators; (C) warewashing areas; (D) toilet rooms; (E) mobile retail food establishment servicing areas; and (F) areas subject to flushing or spray cleaning methods.	09/26/2025
55-411-(a)or(b) Risk: Core COS: No Repeat:	Coving behind cooking equipment is no longer sealed to wall allowing for an accumulation of grease and food debris. (a) In retail food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures must be coved and closed to not larger than one thirty-second (1/32) of an inch (one (1) millimeter). (b) The floors in retail food establishments in which water flush cleaning methods are used must be provided with drains and be graded to drain, and the floor and wall junctures must be coved and sealed.	09/26/2025
55-443-(a),(b) Risk: Core COS: No Repeat:	Observed an accumulation of grease on wall of warewashing area. (a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean . (b) Cleaning must be done during periods when the least amount of food is exposed, such as after closing. This requirement does not apply to cleaning that is necessary due to a spill or other accident.	09/13/2025
55-447-(a) Risk: Core COS: No Repeat:	Observed wet mops stored in mop bucket and in crate. (a) After use, mops must be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.	09/19/2025
56-445-(a)or(b) Risk: Core COS: No Repeat:	Observed an accumulation of dust on filters of hood. (a) Intake and exhaust air ducts must be cleaned and have filters changed so they are not a source of contamination by: (1) dust; (2) dirt; and (3) other materials. (b) If vented to the outside, ventilation systems may not create a: (1) public health hazard; (2) nuisance; or (3) unlawful discharge.	09/19/2025

Person in Charge Jitender Kaur

Date: 09/12/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Hendricks County Health Department
Telephone (317) 745-9217

License/Permit #
1603

Date:
09/12/2025

Establishment
Hometown Station

Address
5871 Liberty Pkwy

City/State
Clayton/IN

Zip Code
46118

Telephone
317-539-4200

Summary of Violations: P: 0 Pf: 2 Core: 10

Published Comment

Reviewed complaint with manager.

Complaint # 12148

Person in Charge Jitender Kaur

Date: 09/12/2025

Inspector: YOCELI PALAFOX

Follow-up Required: YES

☒ NO (Circle one)