



Retail Food Establishment Inspection Report

State Form 57480

INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date:

10/18/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

12

Date: 10/08/2026

Time In 10:34 am

Time Out 11:19 am

No. Repeat Risk Factor/Intervention Violations

5

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

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	N/O	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	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	OUT	Adequate handwashing sinks properly supplied and accessible		X

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	OUT	Food separated and protected		X
16	OUT	Food-contact surfaces; cleaned & sanitized		

17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food		
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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		
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Highly Susceptible Populations

26	N/A	Pasteurized foods used; prohibited foods not offered		
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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		
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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 Mandy Harney

Date: 10/08/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



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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

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/O	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
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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/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	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	IN	Non-food contact surfaces clean		

Physical Facilities

50	IN	Hot & cold water available; adequate pressure		
51	OUT	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		X

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		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Raw chicken/Reach-in cooler	40°F	Sausage/Prep-top cooler	36°F	Sausage patties/Walk-in cooler	34°F
Raw chicken wings/Walk-in cooler	26°F	Chicken gizzards/Hot holding case	135°F	Bone-in chicken/Hot holding case	165°F
Cat fish/Hot holding case	172°F				

Person in Charge Mandy Harney

Date: 10/08/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

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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:
10-432-(a) Risk: Core COS: No Repeat: 3	Handwashing signs were not observed at hand sinks throughout establishment. (a) A sign or poster that notifies food employees to wash their hands must be : (1) posted at all handwashing sinks used by food employees; and (2) clearly visible to food employees.	10/22/2026
15-175-(a)(1)(A),(a)(1)(B),(a)(1)(C) Risk: P COS: Yes Repeat:	Observed package of raw bacon stored on package of egg rolls at reach-in cooler of kitchen. Observed package of raw bacon stored on tray of sausage patties. (a) Food must be protected from cross-contamination by the following: (1) Separating raw animal foods during storage, preparation, holding, and display from: (A) raw, ready-to-eat food, including other raw animal food, such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food, such as fruits and vegetables; (B) cooked ready-to-eat food; and (C) fruits and vegetables before they are washed. (2) Except when combined as ingredients, separating types of raw animal foods from each other, such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (A) using separate equipment for each type, or arranging each type of food in equipment so that cross-contamination of one (1) type with another is prevented; and (B) preparing each type of food at different times or in separate areas.	10/08/2026
16-307-(e) Risk: Core COS: No Repeat:	Observed pink and black residue on kick plate of ice machine. (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.	10/09/2026
37-221-(a),(b)(1),(b)(2),(b)(3),(b)(4) Risk: Core COS: No Repeat: 3	Pre-packaged foods such as chicken salad sandwiches, tuna salad sandwiches, and banana/chocolate pudding cups at reach-in cooler of service counter did not have a list of ingredients, name and place of business, manufacturer, or distributor. (a) Food packaged in a retail food establishment must be labeled as specified in law, including the following: (1) IC 16-42-1. (2) IC 16-42-2. (3) 410 IAC 7-5. (4) 21 CFR 101. (5) 9 CFR 317. (b) Label information must include all the following: (1) The common name of the food or, absent a common name, an adequately descriptive identity statement. (2) If made from at least two (2) ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives if contained in the food. (3) An accurate declaration of the net quantity of contents. (4) The name and place of business of the manufacturer, packer, or distributor. (6) Except as exempted in the Federal Food, Drug, and Cosmetic Act 414(q)(3) through 414(q)(5), nutrition labeling as specified in 21 CFR 101 and 9 CFR 317 Subpart B. (7) For salmonid fish containing canthaxanthin or astaxanthin as a color additive, the labeling of the bulk fish container, including a list of ingredients, displayed on the retail container or by other written means, such as a counter card, that discloses the use of canthaxanthin or astaxanthin. (c) Bulk food, either packaged or unpackaged, that is available for consumer self dispensing and not intended for immediate consumption must be prominently labeled with either of the following in plain view of the consumer: (1) The manufacturer's or processor's label that was provided with the food. (2) A card, sign, or other method of notification that includes the information specified under subsection (b)(1), (b)(2), (b)(5), and (b)(6). (d) Bulk, unpackaged food, such as bakery products and unpackaged foods portioned to consumer specifications, need not be labeled if: (1) a health, nutrient content, or other claim is not made; and (2) the food is manufactured or prepared on the premises of the retail food establishment or at a food processing plant owned by the same person and regulated by the food regulatory agency that has jurisdiction.	10/22/2026

Person in Charge Mandy Harney

Date: 10/08/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



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47-286-(a),(b),or(c)

Risk: Core

COS: No

Repeat: 3

Door seal of walk-in freezer is torn.

Observed an accumulation of ice on compressor of walk-in freezer and walk-in cooler.

Heating light bulbs for the back area of the hot holding case are not provided.

(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.

10/22/2026

51-363-(a)(2)

Risk: Core

COS: No

Repeat:

Handle of sprayer at 3-compartment sink is in poor repair.

(a) A plumbing system must be:

(2) maintained in good repair.

10/22/2026

54-392-(a)or(b)

Risk: Core

COS: No

Repeat:

Observed large unit of used cooking oil without a lid/cover at back of establishment. Unit contains used cooking oil, water, and debris.

(a) Receptacles and waste handling units for refuse, recyclables, and returnables used with materials containing food residue and used outside the retail food establishment must be designed and constructed to have tight fitting lids, doors, or covers.

(b) Receptacles and waste handling units for refuse and recyclables, such as a compactor, must be installed so that accumulation of debris and rodent or insect attraction or harborage, or both, are minimized. These units must be installed so that effective cleaning is facilitated around and, if the unit is not installed flush with the base pad, under the unit.

10/22/2026

54-402-(a)

Risk: Core

COS: No

Repeat:

Observed food wrappers and empty beverage bottles throughout grass behind grease units.

(a) A storage area and enclosure for refuse, recyclables, or returnables must be clean and maintained free of unnecessary items, as specified under section 453 of this rule.

10/10/2026

55-407-(a)

Risk: Core

COS: No

Repeat: 3

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.

10/22/2026

55-443-(a),(b)

Risk: Core

COS: No

Repeat:

Observed dry food debris on walls of kitchen.

(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.

10/10/2026

55-453-(a)

Risk: Core

COS: No

Repeat:

Observed soiled stacked unused equipment at dry storage area of kitchen.

(a) The premises must be free of:

(1) items unnecessary to the operation or maintenance of the establishment, such as equipment that is nonfunctional or no longer used;

and

(2) litter.

10/29/2026

56-445-(a)or(b)

Risk: Core

COS: No

Repeat: 3

Observed an accumulation of dust on hood and its hood filters.

(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.

10/22/2026

Summary of Violations:

P: 1

Pf: 0

Core: 11

Person in Charge Mandy Harney

Date: 10/08/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)