





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 #
1766

Date:
07/03/2025

Establishment
Wings, Etc.

Address
8188 Upland Way

City/State
Camby/IN

Zip Code
46113

Telephone
317-727-8979

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/O	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	OUT	Personal cleanliness	X	
41	IN	Wiping cloths: properly used & stored		
42	N/O	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	X
48	IN	Warewashing facilities: installed, maintained, & used; test strips		
49	OUT	Non-food contact surfaces clean	X	

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	IN	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		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Raw bacon/Reach-in cooler drawe	48°F	Sliced tomatoes/Prep-top cooler	38°F	Hard boiled eggs/Prep-top cooler	38°F
Grilled chicken/Hot holding	153°F	Pre-cooked chicken wings/Walk-in cooler	38°F	Tomato based salsa/Walk-in cooler	36°F
Diced tomatoes/Walk-in cooler	37°F	Raw chicken wings/Reach-in cooler	40°F		

Person in Charge Mackenzie Trout

Date: 07/03/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)



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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:
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Raw beef patties and raw bacon in reach-in cooler drawer were holding an internal temperature of 48-47 degrees Fahrenheit. (a) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under section 216 of this rule, and except as specified under subsections (b) and (c), TCS food must be maintained: (2) at forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less. (b) Raw shell eggs that have not been treated to destroy all viable Salmonellae must be stored in refrigerated equipment that maintains an ambient air temperature of forty-five (45) degrees Fahrenheit, seven (7) degrees Celsius, or less.	07/03/2025
37-176-(a) Risk: Core COS: Yes Repeat:	White bulk container of sugar was not labeled with its common name. (a) Except for containers holding food that can be readily and unmistakably recognized, such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the retail food establishment, including: (1) cooking oils; (2) flour; (3) herbs; (4) potato flakes; (5) salt; (6) spices; and (7) sugar; must be identified with the common name of the food.	07/04/2025
40-151- Risk: Core COS: Yes Repeat:	Employee working with exposed food, clean equipment and utensils, and unwrapped single-service or single-use articles without wearing a hair restraint.	07/04/2025
47-226-(a)(1) Risk: P COS: Yes Repeat:	Clear containers at wire shelving of warewashing area cracked. (a) Except for wood used as specified in section 232(c) of this rule, materials used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food, and under normal use conditions must be: (1) safe;	07/03/2025
47-287-(a) Risk: Core COS: Yes Repeat: 4	Cutting board of prep-top cooler is heavily scored. (a) Surfaces, such as cutting blocks and boards, that are subject to scratching and scoring must be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they cannot be resurfaced.	07/04/2025
49-309-(a) Risk: Core COS: Yes Repeat:	Observed an accumulation of food debris on skid of up-right reach-in freezer. (a) Non-food contact surfaces of equipment must be cleaned at a frequency necessary to preclude accumulation of soil residues.	07/03/2025
55-443-(a),(b) Risk: Core COS: Yes Repeat:	Observed an accumulation of debris on wall of floor drain at bar. (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.	07/13/2025
55-447-(a) Risk: Core COS: Yes Repeat:	Wet mophead was stored on floor and mopbucket near mop sink . (a) After use, mops must be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.	07/04/2025
56-445-(a)or(b) Risk: Core COS: No Repeat:	An accumulation of grease was observed on 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.	07/13/2025

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Follow-up Required: YES ☐ NO ☒ (Circle one)



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Summary of Violations: P: 2 Pf: 0 Core: 7

Published Comment

Reviewed regulatory changes. Provided handouts.

Person in Charge Mackenzie Trout

Date: 07/03/2025

Inspector: YOCELI PALAFOX

Follow-up Required: YES

☒ NO (Circle one)