



Retail Food Establishment
Inspection Report

State Form 57480
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date: 06/15/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 9

Date: 06/05/2025

Time In 10:31 am

No. Repeat Risk Factor/Intervention Violations 1

Time Out 11:28 am

Establishment Wingstop	Address 10302 Prosperity Circle Unit 102	City/State Camby/IN	Zip Code 46113	Telephone 463-252-0050
License/Permit # 2279	Permit Holder OM CS Camby Wings Inc	Purpose of Inspection Routine	Est Type Retail Food Establishment	Risk Category 3
Certified Food Manager Yash Rath	ServSafe	Exp. 11/24/2026		

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	OUT	Proper cooking time & temperatures									
Employee Health														19	N/O	Proper reheating procedures for hot holding				
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting							20	IN	Proper cooling time and temperature									
4	IN	Proper use of restriction and exclusion							21	N/O	Proper hot holding temperatures									
5	IN	Procedures for responding to vomiting and diarrheal events							22	IN	Proper cold holding temperatures									
Good Hygienic Practices														23	IN	Proper date marking and disposition				
6	N/O	Proper eating, tasting, drinking, or tobacco products use							24	IN	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	IN	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	OUT	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	Yash Rath	Date:	06/05/2025
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/O	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		
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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		
41	IN	Wiping cloths: properly used & stored		
42	IN	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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	IN	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	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	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
Parially cooked fries/Walk-in cooler	37-40°F	Raw chicken wings/Reach-in cooler	38°F	Fried breaded chicken/Fryer basket	180°F

Person in Charge Yash Rathii

Date: 06/05/2025

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:
10-359-(a),(b),(c) Risk: Pf COS: No Repeat:	Hand sinks of cook line are soiled. (a) A handwashing sink must be maintained so that it is accessible at all times for employee use . (b) A handwashing sink may not be used for purposes other than handwashing . (c) An automatic handwashing sink may be used in accordance with manufacturer"s instruction.	06/05/2025
16-307-(a)or(c) Risk: P COS: No Repeat:	Observed an accumulation of black residue on ice chute of Coca Cola beverage station. Observed an accumulation of white residue on drain line of ice machine. (a) Equipment food contact surfaces and utensils must be cleaned: (1) except as specified in subsection (b), before each use with a different type of raw animal food , such as: (A) meat; (B) poultry; or (C) fish; (2) each time there is a change from working with raw foods to ready-to-eat foods; (3) between uses with raw fruits and vegetables and TCS food ; (4) before using or storing a food temperature measuring device; and (5) at any time during the operation when contamination may have occurred. (c) Except as specified in subsection (d), if used with TCS food, equipment food contact surfaces and utensils must be cleaned throughout the day at least every four (4) hours.	06/05/2025
18-201-(a)(6) Risk: Pf COS: No Repeat:	Partially cooked fries on racks of walk-in cooler were not marked with its date or time of preparation. (6) prepared and stored according to written procedures that: (A) have obtained prior approval from the regulatory authority; (B) are maintained in the retail food establishment and are available to the regulatory authority on request; (C) describe how the requirements specified under subdivisions (1) through (5) are to be monitored and documented by the owner or operator of the retail food establishment, and the corrective actions to be taken if the requirements are not met; (D) describe how the foods, after initial heating, but before complete cooking, are to be marked or otherwise identified as foods that must be cooked as specified under subdivision (4) before being offered for sale or service ; and (E) describe how the foods, after initial heating but before cooking as specified under subdivision (4) are to be separated from ready-to-eat foods as specified under section 175(a) of this rule.	06/05/2025
40-151- Risk: Core COS: No Repeat:	Employees working with exposed food, clean equipment and utensils, and unwrapped single-service or single-use articles without wearing a hair restraint.	06/05/2025
49-306-(b)&(c) Risk: Core COS: No Repeat:	Observed an accumulation of debris and standing liquid on drip tray of tea dispenser. Observed an accumulation of Coca Cola beverage syrup on shelving of cabinet. (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.	06/05/2025
51-348-(a) Risk: P COS: Yes Repeat:	Observed hose in basin of mop sink. (a) An air gap between the potable water supply outlet and flood level rim of the plumbing fixture, equipment, or non-food equipment must be at least twice the diameter of the water supply inlet and may not be less than one (1) inch (twenty-five (25) millimeters).	06/05/2025
55-443-(a),(b) Risk: Core COS: No Repeat: 3	Observed an accumulation of debris on floor drain lid of ice machine. Observed an accumulation of grease and food debris on floor drain of cook line. Observed an accumulation of grease on floor under fryers (repair order in place per manger for leaking fryer). (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.	06/05/2025

Person in Charge Yash Rathii

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55-447-(a) Risk: Core COS: No Repeat:	Wet mop heads were stored in mop sink basin . (a) After use, mops must be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.	06/08/2025
56-445-(a)or(b) Risk: Core COS: No Repeat:	Observed an accumulation of grease 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.	06/12/2025

Summary of Violations: P: 2 Pf: 2 Core: 5

Published Comment

Reviweded regulatory changes.

Person in Charge Yash Rath

Date: 06/05/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO (Circle one)