



**RETAIL FOOD ESTABLISHMENT
INSPECTION REPORT**
State Form 57480 (R2 / 4-25)
INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION

Release Date

10 Days

Date

7-31-26

No. of Risk Factor/Intervention Violations

7

Time In

Time Out

No. of Repeat Risk Factor/Intervention Violations

1

Establishment	Address	City/State	Zip Code	Telephone
Wings Etc.	1439 North Cass Street	Wabash, Indiana	46992	(260) 225-0441
License/Permit #	Permit Holder	Purpose of Inspection	Est. Type	Risk Category
3	Bryan Burcroff	Routine	Restaurant	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

Mark "X" in appropriate box for COS and/or R

COS=corrected on-site during inspection R=repeat violation

Compliance Status		COS	R
Supervision			
1 IN OUT N/A N/O	Person in charge present, demonstrates knowledge, and performs duties		
2 IN OUT N/A N/O	Certified Food Protection Manager		
Employee Health			
3 IN OUT N/A N/O	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4 IN OUT N/A N/O	Proper use of restriction and exclusion		
5 IN OUT N/A N/O	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices			
6 IN OUT N/A N/O	Proper eating, tasting, drinking, or tobacco products use		
7 IN OUT N/A N/O	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
8 IN OUT N/A N/O	Hands clean & properly washed		
9 IN OUT N/A N/O	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10 IN OUT N/A N/O	Adequate handwashing sinks properly supplied and accessible		
Approved Source			
11 IN OUT N/A N/O	Food obtained from approved source		
12 IN OUT N/A N/O	Food received at proper temperature		
13 IN OUT N/A N/O	Food in good condition, safe, & unadulterated		
14 IN OUT N/A N/O	Required records available: molluscan shellfish identification, parasite destruction		
Protection from Contamination			
15 IN OUT N/A N/O	Food separated and protected		
16 IN OUT N/A N/O	Food-contact surfaces; cleaned & sanitized		

Compliance Status		COS	R
17 IN OUT N/A N/O	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety			
18 IN OUT N/A N/O	Proper cooking time & temperatures		
19 IN OUT N/A N/O	Proper reheating procedures for hot holding		
20 IN OUT N/A N/O	Proper cooling time and temperature		
21 IN OUT N/A N/O	Proper hot holding temperatures		
22 IN OUT N/A N/O	Proper cold holding temperatures		
23 IN OUT N/A N/O	Proper date marking and disposition		X
24 IN OUT N/A N/O	Time as a Public Health Control; procedures & records		
Consumer Advisory			
25 IN OUT N/A N/O	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations			
26 IN OUT N/A N/O	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances			
27 IN OUT N/A N/O	Food additives: approved & properly used		
28 IN OUT N/A N/O	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
29 IN OUT N/A N/O	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.

GOOD RETAIL PRACTICES

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

Mark "X" in box if numbered item is not in compliance

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

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

Person In Charge (Signature)

[Signature]

Laura Sieber

Date:

7-31-26

Inspector (Signature)

Follow-up: YES NO (Circle one) Follow-up Date:



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OUTDOOR FOOD OPERATION & MOBILE RETAIL FOOD ESTABLISHMENT

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Compliance Status	COS	R	Compliance Status	COS	R
57 IN OUT N/A N/A Outdoor Food Operation			58 IN OUT N/A N/A Mobile Retail Food Establishment		

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken wings	33°	Chili	163°		
Cheese	35°	Peppers	37°		
Cheeseburger	154°	Chicken	135°		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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:
23/214	- No date marking on sauces. (PF)	
23/215	- Outdated food in walk-in cooler - discarded by Manager. (P)	COS
47/287	- Resurface counter cutting boards in kitchen. (C) (repeat)	8/31/26
33/181	- ATOSA freezer needs defrosted. (C)	8/31/26
15/175	- Uncovered foods in freezer. (C)	
38/421	- Back door in kitchen needs new bottom seal. (C)	8/31/26
43/183	- Ice scoops laying on top of fountain drink machine and on top of ice machine - exposed to contamination. (C)	COS

Person In Charge (Signature)

Ryan Laune Fildes

Date: 7-31-26

Inspector (Signature)

Date: 7-31-26



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Complete by Date:

Published Comment

Person In Charge (Signature)

Date:

Inspector (Signature)

Date: