



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 #
1687

Date:
05/30/2025

Establishment
Bob Evans Restaurants LLC #117

Address
8350 Windfall Ln

City/State
Camby/IN

Zip Code
46113

Telephone
317-856-6312

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	OUT	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/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	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
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	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		
56	IN	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
Chili/Hot well service counter	180°F	Potato soup/Hot well service counter	160°F	Green beans/Walk-in cooler	38°F
Gravy/Walk-in cooler	40°F	Raw breaded chicken strips/Reach-in cooler	36°F	Sour cream/Prep-top cooler	36°F
Pre-cooked slivered onions/Prep-top cooler	26°F	Pre-cooked beef/Reach-in cooler drawer	47°F	Cubed ham/Reach-in cooler drawer	36°F
Raw chicken/Reach-in cooler	37°F	Maccaroni and cheese/Reach-in cooler drawer	41°F	Green beans/Hot holding well	167°F
Sausage links/Hot holding well	147°F				

Person in Charge Nicole Smith

Date: 05/30/2025

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:	Container of pre-cooked beef in reach-in cooler drawer with temperature of 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.	05/30/2025
37-176-(a) Risk: Core COS: Yes Repeat:	No label on clear container with sugar at shelving of service counter. (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.	05/30/2025
38-450-(a)(3) Risk: Pf COS: No Repeat:	Several small flies were observed in warewashing and service counter area. (a) The premises must be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests must be controlled to eliminate their presence on the premises by: (3) using methods, if pests are found, such as trapping devices or other means of pest control as specified under sections 459, 467, and 468 of this rule; and	05/30/2025
55-443-(a),(b) Risk: Core COS: No Repeat:	Observed an accumulation of black and pink residue on floor drain 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.	05/30/2025

Summary of Violations: P: 1 Pf: 1 Core: 2

Published Comment

Reviewed regulatory changes.

Person in Charge Nicole Smith

Date: 05/30/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

☒ YES

☐ NO (Circle one)