





# 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:  
07/03/2025

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 | IN | Food properly labeled; original container |  |  |
|----|----|-------------------------------------------|--|--|

### Prevention of Food Contamination

|    |     |                                                                    |  |   |
|----|-----|--------------------------------------------------------------------|--|---|
| 38 | OUT | Insects, rodents, & animals not present                            |  | X |
| 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           |  | X |
| 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 |  |  |
|----|-----|------------------------|--|--|----|-----|----------------------------------|--|--|

## TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

| Item/Location | Temp | Item/Location | Temp | Item/Location | Temp |
|---------------|------|---------------|------|---------------|------|
|---------------|------|---------------|------|---------------|------|

Person in Charge Thomas Allen

Date: 07/03/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

**YES**

NO (Circle one)



# 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:  
07/03/2025

Establishment  
Bob Evans Restaurants LLC #117

Address  
8350 Windfall Ln

City/State  
Camby/IN

Zip Code  
46113

Telephone  
317-856-6312

## 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: |
|------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|
| 38-450-(a)(3)<br>Risk: Pf<br>COS: No<br>Repeat: 3    | Several small flies were observed on ceiling tiles of back kitchen and throughout wall, ceiling, and light fixtures of service counter.<br><br>(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:<br>(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                                                                                      | 06/17/2025        |
| 55-443-(a),(b)<br>Risk: Core<br>COS: No<br>Repeat: 3 | Observed standing water and debris on floor of service counter for beverage station.<br><br>Observed debris is on wall of floor drain adjacent to 3-compartment sink.<br><br>Observed an accumulation of dry food debris on floor at back corner of dish machine.<br><br>(a) A physical facility of a retail food establishment must be cleaned as often as necessary to keep it clean .<br><br>(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: 0 Pf: 1 Core: 1

Person in Charge Thomas Allen

Date: 07/03/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO (Circle one)