



**Retail Food Establishment
Inspection Report**

State Form 57480
**INDIANA DEPARTMENT OF HEALTH
FOOD PROTECTION DIVISION**

Release Date: 08/11/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations 0

Date: 08/01/2025

Time In 9:25 am

No. Repeat Risk Factor/Intervention Violations 0

Time Out 10:20 am

Establishment
Bob Evans Restaurants LLC #117

Address
8350 Windfall Ln

City/State
Camby/IN

Zip Code
46113

Telephone
317-856-6312

License/Permit #
1687

Permit Holder
Bob Evans Restaurants LLC

Purpose of Inspection
Other

Est Type
Retail Food Establishment

Risk Category
3

Certified Food Manager
Thomas Allen

ServSafe

Exp.
05/31/2028

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

1	Person-in-charge present, demonstrates knowledge, and performs duties		
2	Certified Food Protection Manager		

17	Proper disposition of returned, previously served, reconditioned & unsafe food		
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Time/Temperature Control for Safety

3	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	Proper use of restriction and exclusion		
5	Procedures for responding to vomiting and diarrheal events		

18	Proper cooking time & temperatures		
19	Proper reheating procedures for hot holding		
20	Proper cooling time and temperature		
21	Proper hot holding temperatures		
22	Proper cold holding temperatures		
23	Proper date marking and disposition		
24	Time as a Public Health Control; procedures & records		

Good Hygienic Practices

6	Proper eating, tasting, drinking, or tobacco products use		
7	No discharge from eyes, nose, and mouth		

25	Consumer advisory provided for raw/undercooked food		
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Consumer Advisory

Preventing Contamination by Hands

8	Hands clean & properly washed		
9	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	Adequate handwashing sinks properly supplied and accessible		

26	Pasteurized foods used; prohibited foods not offered		
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Highly Susceptible Populations

11	Food obtained from approved source		
12	Food received at proper temperature		
13	Food in good condition, safe, & unadulterated		
14	Required records available: molluscan shellfish identification, parasite destruction		

27	Food additives: approved & properly used		
28	Toxic substances properly identified, stored, & used		

Food/Color Additives and Toxic Substances

15	Food separated and protected		
16	Food-contact surfaces; cleaned & sanitized		

29	Compliance with variance/specialized process/HACCP		
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Conformance with Approved Procedures

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.

Person in Charge Nicole Smith

Date: 08/01/2025

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	Pasteurized eggs used where required		
31	Water & ice from approved source		
32	Variance obtained for specialized processing methods		

Food Temperature Control

33	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		
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Prevention of Food Contamination

38	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		

Proper Use of Utensils

43	In-use utensils: properly stored		
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	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
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 & waste water 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		

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	Outdoor Food Operation			58	Mobile Retail Food Establishment		
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TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

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:
Risk: COS: Repeat:		

Summary of Violations:

P: _____

Pf: _____

Core: _____

Published Comment

Met with manager, Rentokil (pest company) and Bob Evans representatives to discuss ongoing pest activity. Follow up inspection not completed today. Rentokil advised looking at HVAC vents due to areas in which pests were observed. Activity is still present in dry storage area, office, warewashing area, and service counter. Bob Evans representative stated that they will be regrouting all kitchen areas next week as a preventative measure. They stated they will be following up in a couple of days to provide findings.

Person in Charge Nicole Smith

Date: 08/01/2025

Inspector: YOCELI PALAFOX

Follow-up Required:

YES

NO

(Circle one)