



**Retail Food Establishment
Inspection Report**

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

Release Date: 09/28/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

4

Date: 09/18/2025

Time In 10:10 am

No. Repeat Risk Factor/Intervention Violations

0

Time Out 11:12 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

Routine

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

Employee Health

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

Good Hygienic Practices

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

Preventing Contamination by Hands

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

Approved Source

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

Protection from Contamination

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

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

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

Consumer Advisory

25	IN	Consumer advisory provided for raw/undercooked food		
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Highly Susceptible Populations

26	N/A	Pasteurized foods used; prohibited foods not offered		
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Food/Color Additives and Toxic Substances

27	N/A	Food additives: approved & properly used		
28	IN	Toxic substances properly identified, stored, & used		

Conformance with Approved Procedures

29	N/A	Compliance with variance/specialized process/HACCP		
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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 Thomas Allen

Date: 09/18/2025

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	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	OUT	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	IN	Physical facilities installed, maintained, & clean		
56	OUT	Adequate ventilation & lighting; designated areas used	X	

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
Battered raw chicken/Reach-in cooler	40°F	Mac & cheese/Reach-in cooler drawer	40°F	Cubed ham/Reach-in cooler drawer	41°F
Slivered onions/Prep-top cooler	23°F	Raw sausage patties/Reach-in cooler	36°F	Chicken noodle soup/Walk-in cooler	38°F
Hashbrown/Walk-in cooler	36°F	Chicken noodle soup/Hot holding well service counter	186°F	Egg wash/Prep-top cooler	38°F
Green beans/Hot holding well	200°F	Sausage gravy/Hot holding well	187°F		

Person in Charge Thomas Allen

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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: Yes Repeat:	Observed an accumulation of dry food debris on hand sink adjacent to ice machine. (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.	09/18/2025
38-450-(a)(1),(a)(2),or(a)(4) Risk: Core COS: No Repeat:	Observed four small flies around drain line of pre-rinse spray sink and two small flies on ceiling tiles of kitchen. (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: (1) routinely inspecting incoming shipments of food and supplies; (2) routinely inspecting the premises for evidence of pests; and (4) eliminating harborage conditions.	10/18/2025
49-309-(a) Risk: Core COS: No Repeat:	Observed an accumulation of dry food debris on exterior of reach-in cooler and freezer doors at cook line. Observed an accumulation of debris and dust on sides of hot box units. Observed an accumulation of debris around seal of drain line at pre-rinse spray sink. (a) Non-food contact surfaces of equipment must be cleaned at a frequency necessary to preclude accumulation of soil residues.	09/19/2025
56-438-(a)or(b) Risk: Core COS: Yes Repeat:	Phone charger stored next to prep-top cooler holding toppings. (a) Dressing rooms or areas must be designated and used if employees regularly change their clothes in the establishment. (b) Lockers or other suitable facilities must be provided and used for the orderly storage of employee clothing and other possessions.	09/18/2025

Summary of Violations: P: 0 Pf: 1 Core: 3

Person in Charge Thomas Allen

Date: 09/18/2025

Inspector: YOCELI PALAFOX

Follow-up Required: YES ☐ NO ☒ (Circle one)