



**Retail Food Establishment
Inspection Report**

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

Release Date: 07/03/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

5

Date: 06/23/2026

Time In 10:08 am

Time Out 11:19 am

No. Repeat Risk Factor/Intervention Violations

0

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					17	IN	Proper disposition of returned, previously served, reconditioned & unsafe food								
1	IN	Person-in-charge present, demonstrates knowledge, and performs duties			Time/Temperature Control for Safety										
2	IN	Certified Food Protection Manager			18	IN	Proper cooking time & temperatures								
Employee Health					19	N/O	Proper reheating procedures for hot holding								
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			20	IN	Proper cooling time and temperature								
4	IN	Proper use of restriction and exclusion			21	IN	Proper hot holding temperatures								
5	IN	Procedures for responding to vomiting and diarrheal events			22	IN	Proper cold holding temperatures								
Good Hygienic Practices					23	IN	Proper date marking and disposition								
6	N/O	Proper eating, tasting, drinking, or tobacco products use			24	IN	Time as a Public Health Control; procedures & records								
7	IN	No discharge from eyes, nose, and mouth			Consumer Advisory										
Preventing Contamination by Hands					25	IN	Consumer advisory provided for raw/undercooked food								
8	IN	Hands clean & properly washed			Highly Susceptible Populations										
9	IN	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed			26	N/A	Pasteurized foods used; prohibited foods not offered								
10	IN	Adequate handwashing sinks properly supplied and accessible			Food/Color Additives and Toxic Substances										
Approved Source					27	N/A	Food additives: approved & properly used								
11	IN	Food obtained from approved source			28	IN	Toxic substances properly identified, stored, & used								
12	N/O	Food received at proper temperature			Conformance with Approved Procedures										
13	IN	Food in good condition, safe, & unadulterated			29	N/A	Compliance with variance/specialized process/HACCP								
14	N/A	Required records available: molluscan shellfish identification, parasite destruction			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.										
Protection from Contamination															
15	OUT	Food separated and protected		X											
16	IN	Food-contact surfaces; cleaned & sanitized													

Person in Charge Cathy Berry

Date: 06/23/2026

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	OUT	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
Baby carrots/Steam well	170°F	Gravy/Steam well	175°F	Mashed potatoes/Steam well	183°F
Rib tips/Reach-in cooler	41°F	Raw chicken breast/Reach-in cooler	36°F	Sliced tomatoes/Prep-top cooler	36°F
Mac & cheese/Reach-in cooler drawer	38°F	Turkey/Walk-in cooler	41°F	Chicken noodle soup/Walk-in cooler	40°F
Raw ground beef patties/Walk-in cooler	36°F	Gravy/Walk-in cooler	40°F		

Person in Charge Cathy Berry

Date: 06/23/2026

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:
15-175-(a)(1)(A),(a)(1)(B),(a)(1)(C) Risk: P COS: Yes Repeat:	Observed a flat of raw shell eggs stored on containers of sliced tomatoes at cook line. (a) Food must be protected from cross-contamination by the following: (1) Separating raw animal foods during storage, preparation, holding, and display from: (A) raw, ready-to-eat food, including other raw animal food, such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food, such as fruits and vegetables; (B) cooked ready-to-eat food; and (C) fruits and vegetables before they are washed. (2) Except when combined as ingredients, separating types of raw animal foods from each other, such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (A) using separate equipment for each type, or arranging each type of food in equipment so that cross-contamination of one (1) type with another is prevented; and (B) preparing each type of food at different times or in separate areas.	06/23/2026
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	07/07/2026
49-306-(b)&(c) Risk: Core COS: No Repeat:	Observed an accumulation of grease and dry food debris on sides of fryers and flat top grills at cook line. (b) The food contact surfaces of cooking equipment and pans must be kept free of encrusted grease deposits and other soil accumulations. (c) Non-food contact surfaces of equipment must be kept free of an accumulation of: (1) dust; (2) dirt; (3) food residue; and (4) other debris.	06/30/2026
51-363-(a)(2) Risk: Core COS: No Repeat:	Drain line seal of dish machine is torn. Leak observed at drain line of pre-rinse sink of warewashing area. (a) A plumbing system must be: (2) maintained in good repair.	06/30/2026
55-443-(a),(b) Risk: Core COS: No Repeat:	Observed an accumulation of grease and food debris throughout floor of cook line. Observed an accumulation of brown residue on floor behind soda machine lines of service counter. Observed an accumulation of white residue on floor drain of dish machine. (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.	06/24/2026

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

Person in Charge Cathy Berry

Date: 06/23/2026

Inspector: YOCELI PALAFOX

Follow-up Required:

☒ YES

NO (Circle one)