



**Retail Food Establishment
Inspection Report**

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

Release Date: 06/23/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

4

Date: 06/13/2025

Time In 10:54 am

Time Out 12:23 pm

No. Repeat Risk Factor/Intervention Violations

0

Establishment

Bob Evans Restaurants LLC #351

Address

1076 N Green St

City/State

Brownsburg/IN

Zip Code

46112

Telephone

317-858-3991

License/Permit #

1688

Permit Holder

Bob Evans Restaurants LLC

Purpose of Inspection

Routine

Est Type

Retail Food Establishment

Risk Category

3

Certified Food Manager

Madison Alexander

ServSafe

Exp.

01/31/2026

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	IN	Proper reheating procedures for hot holding						
3	IN	Management, food employee and conditional employee; knowledge, responsibilities and reporting			20	OUT	Proper cooling time and temperature						X
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	OUT	Proper cold holding temperatures						X
Good Hygienic Practices					23	IN	Proper date marking and disposition						
6	IN	Proper eating, tasting, drinking, or tobacco products use			24	N/A	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	IN	Food separated and protected											
16	IN	Food-contact surfaces; cleaned & sanitized											

Person in Charge Kelly Moore

Date: 06/13/2025

Inspector: BRIAN PORTWOOD

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	OUT	Proper cooling methods used; adequate equipment for temperature control	X	
34	IN	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	IN	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	IN	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	IN	Physical facilities installed, maintained, & clean		
56	OUT	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
Iceberg lettuce - salad prep cooler	38.0	Bleu cheese - Salad prep cooler	39.9	Sausage gravy - walk-in cooler	38.8
Chili - walk-in cooler	41.0	Sausage - walk-in cooler	41.0	Cooked whole turkey - walk-in cooler	46.1
Sausage gravy 6/12 - walk-in cooler	41 - 46.2	Sausage - line topping prep cooler	65.9	Cut tomato - line topping prep cooler	65.2
Tuna salad - line topping prep cooler	66.0	Diced ham - line topping prep cooler	69.5	Cole slaw - server prep cooler	40.8
Cut tomato - server prep cooler	38.5	Stuffing - steam table	162.1	Mashed potatoes - steam table	171.7
Grits - server steam table	201.9	Chicken noodle soup - server steam table	189.1		

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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:
20-211-(a),(b),(c),or(d) Risk: P COS: Yes Repeat:	Sausage gravy and cooked whole turkey prepared on 6/12 were holding internal temperatures of 41 - 46.2 and 46.1 degrees respectively in the walk-in cooler. (a) Cooked TCS food must be cooled as follows: (1) Within two (2) hours, from one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, to seventy (70) degrees Fahrenheit, twenty-one (21) Celsius. (2) Within a total of six (6) hours, from not more than one hundred thirty-five (135) degrees Fahrenheit, fifty-seven (57) degrees Celsius, to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius. (b) TCS food must be cooled within four (4) hours to forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, or less if prepared from ingredients at ambient temperature, such as reconstituted foods and canned tuna. (c) Except as specified under subsection (d), a TCS food received in compliance with laws allowing a temperature above forty-one (41) degrees Fahrenheit, five (5) degrees Celsius, during shipment from the supplier as specified in section 162(b) of this rule must be cooled within four (4) hours to not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius. (d) Raw shell eggs must be received as specified under section 162(c) of this rule and immediately placed in refrigerated equipment that maintains an ambient air temperature of not more than forty-five (45) degrees Fahrenheit, seven (7) degrees Celsius.	06/13/2025
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Sausage, cut tomato, tuna salad, and diced ham were holding internal temperatures of 65.9, 65.2, 66.0, and 69.5 degrees Fahrenheit in the line prep cooler/counter. (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. (b) Raw shell eggs that have not been treated to destroy all viable Salmonellae must be stored in refrigerated equipment that maintains an ambient air temperature of forty-five (45) degrees Fahrenheit, seven (7) degrees Celsius, or less.	06/13/2025
33-212-(a) Risk: Pf COS: Yes Repeat:	Sausage gravy with a preparation date of 6/12 was holding an internal temperature of 41 - 46.2 degrees Fahrenheit in plastic pans with lids in the walk-in cooler. (a) Cooling methods shall be conducted under the time and temperature criteria specified under section 211 of this rule by using at least one (1) of the following methods based on the type of food being cooled: (1) Placing the food in shallow pans. (2) Separating the food into smaller or thinner portions. (3) Using rapid cooling equipment. (4) Stirring the food in a container placed in an ice water bath. (5) Using containers that facilitate heat transfer. (6) Adding ice as an ingredient. (7) Other effective methods.	06/13/2025
56-445-(a)or(b) Risk: Core COS: No Repeat:	Observed accumulation of dust on prep area hood filters. (a) Intake and exhaust air ducts must be cleaned and have filters changed so they are not a source of contamination by: (1) dust; (2) dirt; and (3) other materials.	06/14/2025

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

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Inspector: BRIAN PORTWOOD

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