



**Retail Food Establishment
Inspection Report**

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

Release Date: 07/23/2026

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

3

Date: 07/13/2026

Time In 1:40 pm

Time Out 3:12 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

Kelly Moore

ServSafe

Exp.

04/20/2028

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	N/O	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	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	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	OUT	Adequate handwashing sinks properly supplied and accessible				X	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	OUT	Food-contact surfaces; cleaned & sanitized				X							

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 Carrie Steele, Kelly Moore

Date: 07/13/2026

Inspector: BRIAN PORTWOOD

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 #
1688

Date:
07/13/2026

Establishment
Bob Evans Restaurants LLC #351

Address
1076 N Green St

City/State
Brownsburg/IN

Zip Code
46112

Telephone
317-858-3991

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	IN	Proper cooling methods used; adequate equipment for temperature control		
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		
----	----	---	--	--

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	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	IN	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		
----	-----	------------------------	--	--	----	-----	----------------------------------	--	--

TEMPERATURE OBSERVATIONS

(in degrees Fahrenheit)

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Chicken salad - prep cooler	35.7	Liquid egg - prep cooler	36.7	Salsa - prep cooler	30.2
Ham - prep cooler	32.8	Diced tomato - prep drawer	31.5	Sausage - prep drawer	41
Grits - steam table	195.1	Sausage gravy - steam table	191.5	Mashed potatoes - steam table	194.5
Cut lettuce - kitchen salad prep cooler	39.4	Bleu cheese - kitchen salad prep cooler	40.9	Sausage gravy - walk-in cooler	38.6
Turkey - walk-in cooler	39.7	Stuffing - walk-in cooler	38.5	Coleslaw - walk-in cooler	39.1
Sliced turkey - walk-in cooler	40.3	Coleslaw - server area salad cooler	46.4	Diced tomato - server area salad cooler	47.5
Cut lettuce - server area salad cooler	48.4	Shredded cheese - server area salad cooler	50.6	Half & half - server area salad cooler	49.5
Milk - server area salad cooler	46.4	Chicken noodle soup - server area steam table	172.4	Vegetable stew - server area steam table	177.4

Person in Charge Carrie Steele, Kelly Moore

Date: 07/13/2026

Inspector: BRIAN PORTWOOD

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 #
1688

Date:
07/13/2026

Establishment
Bob Evans Restaurants LLC #351

Address
1076 N Green St

City/State
Brownsburg/IN

Zip Code
46112

Telephone
317-858-3991

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:
10-429-(a) Risk: Pf COS: Yes Repeat:	Soap not provided at hand sink next to ice machine. (a) Each handwashing sink or group of two (2) adjacent handwashing sinks must be provided with a supply of hand cleaning: (1) liquid; (2) powder; or (3) bar soap.	07/13/2026
16-299-(a)(1),(a)(2),(a)(3),(a)(4), Risk: P COS: Yes Repeat:	Concentration of sanitizing solution in the server area sanitizer bucket registered 0 ppm on a quaternary ammonium test strip. (a) A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation, at contact times specified under section 318(a)(3) of this rule, must meet the criteria specified under section 461 of this rule and be used in accordance with the EPA registered label use instructions, and as follows: (3) A quaternary ammonium compound solution must: (A) have a minimum temperature of seventy-five (75) degrees Fahrenheit, twenty-four (24) degrees Celsius; (B) have a concentration as specified under section 461 of this rule and as indicated by the manufacturer's use directions included in the labeling; and (C) be used only in water with five hundred (500) ppm hardness or less, or in water having a hardness not greater than specified by the EPA registered label use instructions.	07/13/2026
22-213-(a)(2),(b) Risk: P COS: Yes Repeat:	Coleslaw, diced tomato, cut lettuce, shredded cheddar, half & half, and milk in the server area salad cooler were holding internal temperatures of 46.4, 47.5, 48.4, 50.6, 49.5, and 46.4 degrees Fahrenheit respectively. Operator voluntarily discarded these items. (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.	07/13/2026

Summary of Violations: P: 2 Pf: 1 Core: 0

Person in Charge Carrie Steele, Kelly Moore

Date: 07/13/2026

Inspector: BRIAN PORTWOOD

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