



**Retail Food Establishment
Inspection Report**

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

Release Date: 07/21/2025

Hendricks County Health Department

Telephone (317) 745-9217

No. Risk Factor/Interventions Violations

5

Date: 07/11/2025

Time In 11:20 am

Time Out 12:04 pm

No. Repeat Risk Factor/Intervention Violations

1

Establishment
Bob's Indian Kitchen

Address
618 E. Main Street

City/State
Brownsburg/IN

Zip Code
46112

Telephone
317-652-3833

License/Permit #
2226

Permit Holder
Bob's Indian Kitchen

Purpose of Inspection
Routine

Est Type
Retail Food Establishment

Risk Category
3

Certified Food Manager
Bhaveshkumar Patel

ServSafe

Exp.
09/28/2028

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	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	N/O	Proper hot holding temperatures				
5	IN	Procedures for responding to vomiting and diarrheal events			22	IN	Proper cold holding temperatures				
Good Hygienic Practices					23	OUT	Proper date marking and disposition				X
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	N/A	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			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	OUT	Food-contact surfaces; cleaned & sanitized	X	X							

Person in Charge Bhavesh Patel

Date: 07/11/2025

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	IN	Proper cooling methods used; adequate equipment for temperature control		
34	N/A	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	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
Yoghurt dessert - front counter cooler	41.0	Yoghurt - front counter cooler	41.0	Tandoori chicken - walk-in cooler	41.0
Chickpea dish - front counter cooler	51.2				

Person in Charge Bhavesh Patel

Date: 07/11/2025

Inspector: BRIAN PORTWOOD

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:
10-429-(a) Risk: Pf COS: No Repeat:	Soap dispenser in men's restroom not operational. (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.	07/11/2025
15-175-(a)(1)(A),(a)(1)(B),(a)(1)(C) Risk: P COS: Yes Repeat:	(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 .	07/11/2025
16-307-(e) Risk: Core COS: Yes Repeat: 2	Observed food debris on knives stored on magnetic strip used for storing clean knives. (e) Except when dry cleaning methods are used as specified under section 310 of this rule, surfaces of utensils and equipment contacting food that is not a TCS food must be cleaned: (1) at any time when contamination may have occurred; (2) at least every twenty-four (24) hours for iced tea dispensers and consumer self-service utensils, such as tongs, scoops, or ladles; (3) before restocking consumer self-service equipment and utensils, such as condiment dispensers and display containers; and (4) in equipment, such as ice bins and beverage dispensing nozzles, and enclosed components of equipment, such as: (A) ice makers; (B) cooking oil storage tanks and distribution lines; (C) beverage and syrup dispensing lines or tubes; (D) coffee bean grinders; and (E) water vending equipment: (i) at a frequency specified by the manufacturer; or (ii) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.	07/11/2025
20-211-(a),(b),(c),or(d) Risk: P COS: Yes Repeat:	Chickpea dish made on 7/10/2025 was holding an internal temperature of 51.2 degrees Fahrenheit in a large tub covered with a lid 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.	07/11/2025
23-214-(a),(b),or(c) Risk: Pf COS: Yes Repeat:	None of the pans of prepared food in the walk-in cooler were date marked. (a) Except when packaging food using a reduced oxygen packaging method as specified under section 218 of this rule, and except as specified in subsection (e), refrigerated, ready-to-eat TCS food prepared on-premises and held in a retail food establishment for more than twenty-four (24) hours must be clearly marked to indicate the date or day by which the food must be consumed on the premises, sold, or discarded when held at a temperature of not more than forty-one (41) degrees Fahrenheit, five (5) degrees Celsius for a maximum of seven (7) days. The day of preparation is counted as day one (1). (b) Except as specified in subsections (e) and (f), refrigerated, ready-to-eat TCS food prepared and packaged by a food processing plant must be clearly marked, at the time the original container is opened in a retail food establishment and if the food is held for more than twenty-four (24) hours, to indicate the date or day by which the food must be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified in subsection (a) and the following apply: (1) The day the original container is opened in the establishment is counted as day one (1). (2) The day or date marked by the establishment may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on food safety. (c) A refrigerated, ready-to-eat TCS food or portion of a refrigerated TCS food that is subsequently combined with additional ingredients or portions of food must retain the date marking of the earliest or first prepared ingredient.	07/11/2025

Summary of Violations:

P: 2

Pf: 2

Core: 1

Person in Charge Bhavesh Patel

Date: 07/11/2025

Inspector: BRIAN PORTWOOD

Follow-up Required:

YES

NO

(Circle one)