

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 10/01/2017 thru 10/31/2017

Establishment	Date	Critical	NonCritical	Repeat	Narrative
ALDI STORE #12	10/23/17	1	1	0	<ul style="list-style-type: none"> Spray Bottle With Cleaner Not Labeled. General Cleaning Needs To Be Done In Bathrooms And In Walk-In Freezer And Coolers.
ALMOST HOME INC	10/24/17	1	0	0	<ul style="list-style-type: none"> Two Spray Bottles With Clear Liquid Not Marked With Common Name Of Liquid
ANTHONY'S PIZZERIA - GREENCASTLE	10/03/17				<ul style="list-style-type: none"> Follow Up To Inspection On 08/29/2017 - All Items Fixed.
ARBYS #7114	10/23/17	0	2	0	<ul style="list-style-type: none"> Back Stock Area Has Exposed Ceiling Joists. Walk-In Freezer Has Ice Built Up On Floor And Back Wall.
AREA 30 CAREER CENTER	10/25/17				<ul style="list-style-type: none"> No Violations
BAINBRIDGE ELEMENTARY SCHOOL	10/31/17				<ul style="list-style-type: none"> No Violations
BAINBRIDGE IMPROVEMENT SOCIETY	10/17/17				<ul style="list-style-type: none"> No Violations
BP CLOVERDALE	10/24/17	3	5	0	<ul style="list-style-type: none"> Spray Bottles Not Labeled Hand Washing Sink Used For More Than Hand Washing. Potentially Hazardous Foods Held At 60 Degrees Should Be Holding At 41 Degrees Or Lower, Unaware Fridge Had Broken. No Thermometer For Prep Fridge. No Test Strips Available. Mops Were Not Hanging Up To Dry. No Lids On Trash Cans In Womens Bathroom. Back Stock Area Needs General Cleaning Done To Walls And Floors. Also, Repairs Made To Ceiling Tiles.
CAMPFIELDS KETTLE CORN	10/13/17				<ul style="list-style-type: none"> No Violations
CASA GRANDE	10/04/17				<ul style="list-style-type: none"> Follow Up For 09/12/2017 - Sec 385, 351, 415 Not Corrected. Gave 2 Weeks To Complete.
CASA GRANDE	10/05/17				<ul style="list-style-type: none"> Follow-Up On 09/12/2017 - Rcvd Pest Mgmt Report Sec 415 Complete.
CASA GRANDE	10/26/17				<ul style="list-style-type: none"> No Violations
CATHERINE KNOWLING	10/17/17				<ul style="list-style-type: none"> No Violations
CENTRAL ELEMENTARY	10/25/17				<ul style="list-style-type: none"> No Violations
CHANDLER'S FARM	10/31/17				<ul style="list-style-type: none"> No Violations
CHARLIE'S BEEFCAKE BURGERS	10/24/17				<ul style="list-style-type: none"> No Violations
CINNAMON GIRLS	10/20/17				<ul style="list-style-type: none"> No Violations
CLOVERDALE VALUE MARKET	10/24/17	1	0	0	<ul style="list-style-type: none"> Sanitizer Not Being Used In The Produce Department For Food Contact Equipment.

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CVS/PHARMACY #6687	10/11/17				<ul style="list-style-type: none"> No Violations
DEER MEADOW PRIMARY SCHOOL	10/26/17				<ul style="list-style-type: none"> No Violations
DEPAUW UNIVERSITY - BLEND	10/03/17				<ul style="list-style-type: none"> Follow Up To 08/25/2017 - All Violations Were Corrected
DON JULIO MEXICAN RESTAURANT	10/11/17				<ul style="list-style-type: none"> Follow Up For Inspection On 09/21/2017; 433 Not Corrected
DON JULIO MEXICAN RESTAURANT	10/25/17				<ul style="list-style-type: none"> Follow-Up To 09/25/2017 Inspection - All Items Corrected.
DQ GRILL & CHILL	10/02/17	4	5	0	<ul style="list-style-type: none"> Written Illness Poilcy Didn'T Contain Pathogen Information. Cheese In Walk-In Cooler Was Dated 09/18. Tongs And Spatula Had Cracked And Melted Areas Breaking Off Of Handles. Sanitizing Solution In Buckets Throughout The Store Weren'T Strong Enough. No Hot Water Available At The Hand Washing Sink In Ice Cream Work Area. No Paper Towels Available At The Hand Washing Sink In Ice Cream Area. Cold Holding Units Throughout The Facility Did Not Have Thermometers. Hair Restraints Were Not Worn By Employees Preparing Ice Cream. Restroom Facilities Did Not Have Self Closing Doors.
DQ GRILL & CHILL	10/26/17				<ul style="list-style-type: none"> Follow-Up Inspection To 10/02/2017 -Section 120, 192, 294 And 342 Corrected.
EL CANTARITO MEXICAN GRILL	10/24/17				<ul style="list-style-type: none"> Followup To Inspection On 08/28/2017 - All Items Corrected.
FILLMORE ELEMENTARY	10/25/17	1	0	0	<ul style="list-style-type: none"> Clear Spray Bottle With Yellowish Substance Not Labeled Wtih Common Name Of Substance
FLUTTERING DUCK	10/12/17				<ul style="list-style-type: none"> Follow-Up For 09/06/2017 Inspection - Item Corrected.
GREENCASTLE HIGH SCHOOL	10/26/17				<ul style="list-style-type: none"> No Violations
GREENCASTLE MIDDLE SCHOOL	10/26/17	0	1	0	<ul style="list-style-type: none"> There Was No Lid On The Trash Can In The Bathroom.
HARVEST MOON B&B	10/13/17				<ul style="list-style-type: none"> Cleared To Open
KJH PETROLEUM	10/11/17				<ul style="list-style-type: none"> Follow Up For Inspection On 08/30/2017. Everything Is Corrected.
MACHETES	10/31/17	1	3	0	<ul style="list-style-type: none"> Date Marking On Products In Freezer And Fridge Are Not Consistent On Opened Products. Hand Washing Sink Being Used For More Then Hand Washing. Lemons Stored In Container Stored In Ice Chest Of Pop Machine With Ice For Customers. Mops Not Hung Up To Dry.
MOORES BAR & GRILL	10/12/17				<ul style="list-style-type: none"> Follow-Up For 09/06/2017 Inspection - Item Corrected.

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MORTON COUNTRY STORE	10/16/17	0	1	0	<ul style="list-style-type: none"> Well Water Report Not On File For Annual Reporting.
MORTON COUNTRY STORE	10/26/17				<ul style="list-style-type: none"> Follow-Up To 10/16/2017 Inspection - Fax Received For Well Water Sample, Section 327 Corrected.
MYERS MARKET	10/25/17	1	1	0	<ul style="list-style-type: none"> Ice Baffle And Drink Nozzles Not Clean To Sight Or Touch. More Frequent General Cleaning Of Food Contact Surfaces To Keep Accumulation Of Dirt And Debris Off Surfaces.
NORTH PUTNAM HIGH SCHOOL	10/31/17	0	2	0	<ul style="list-style-type: none"> Air Gaps In The Back Door Out Of Kitchen And Door That Is Adjacent To Kitchen Door. General Cleaning On Excessive Ice Built Up On Boxes Of Food In The Walk-In Freezer.
NORTH PUTNAM MIDDLE SCHOOL	10/31/17	1	1	0	<ul style="list-style-type: none"> Cheese In The Cooler Opened And Not Date Marked. No Lid On Bathroom Trash Can.
PAPA JOHNS PIZZA #1489	10/03/17				<ul style="list-style-type: none"> Follow Up For 09/07/2017 - Sec 413 Not Complete. Will Return In 2 Weeks.
PAPA JOHNS PIZZA #1489	10/12/17				<ul style="list-style-type: none"> Follow Up For 09/07/2017 Inspection - Air Gaps Corrected.
PIZZA HUT #022127	10/11/17	1	2	0	<ul style="list-style-type: none"> Ice Machine Baffle And Drink Nozzles Not Clean To Sight And Touch. Incorrect Testing Strips For Sanitizer. General Cleaning Under Equipment And On Floor. Under Drink Machine Residue Built Up On Pipes And Floor.
PIZZA HUT #022127	10/26/17				<ul style="list-style-type: none"> Follow-Up To 10/11/2017 Inspection - Sections 295 And 431 Not Corrected.
PUTNAM COUNTY SENIOR CENTER	10/04/17				<ul style="list-style-type: none"> No Violations
PUTNAM INN	10/24/17				<ul style="list-style-type: none"> No Violations
R & J PETRO	10/31/17	4	6	0	<ul style="list-style-type: none"> Person In Charge Not Able To Demonstrate Knowledge When Asked Questions By Inspector. Date Marking Not Present On Products In Fridge And Throughout Store. Toxic Chemicals Stored With Food Products And Food Equipment. Food Contact Utensils Not Cleaned Properly, Food Still On Contact Surfaces. No Test Strips In Establishment For Chemical Sanitizer. Hand Washing Sink Being Used For More Than Hand Washing. No Thermometers In Freezers In Food Prep Area. Bathroom Trash Can Did Not Have Lid On Trash Can. General Cleaning Needs To Be Done Throughout The Establishment. Mops Are Not Being Hung Up To Dry.

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RED ROOF LIQUOR	10/13/17				<ul style="list-style-type: none"> · Clear To Open New Kitchen After Remodel
RIDPATH PRIMARY SCHOOL	10/27/17	0	1	0	<ul style="list-style-type: none"> · General Cleaning In Walk-In Freezer Needs To Be Done To Prevent Build Up Of Ice.
ROACHDALE ELEMENTARY SCHOOL	10/31/17				<ul style="list-style-type: none"> · No Violations
SOUTH PUTNAM JR & SR HIGH SCHOOL	10/25/17				<ul style="list-style-type: none"> · No Violations
SPEEDWAY #8044	10/03/17				<ul style="list-style-type: none"> · Follow Up For 09/06/2017 - All Violations Were Corrected
SUBWAY #16208	10/24/17	1	1	0	<ul style="list-style-type: none"> · Spray Bottle Not Labeled Correctly. · Single Use Items Stored Under Drain Lines.
SUBWAY #35295	10/23/17	0	2	2	<ul style="list-style-type: none"> · Soda Nozzles Not Clean To Sight Or Touch. · Single Service Items Stored Under Drink Lines.
TAP HOUSE 24	10/24/17	2	1	0	<ul style="list-style-type: none"> · A Test Kit That Accurately Measures The Concentraiton Of The Sanitizing Solution Was Not Provided · Hand Washing Sink Was Being Used For Purposes Other Than Hand Washing · Soup Held In Cooler Not Date Marked Properly
TZOUANAKIS INTERMEDIATE SCHOOL	10/27/17	0	1	0	<ul style="list-style-type: none"> · General Cleaning Of Air Vents And The Walk-In Freezer Needs To Be Done To Prevent Build Up Of Dust And Ice.
WENDY'S #126	10/26/17				<ul style="list-style-type: none"> · Follow-Up To 09/20/2017 Inspection - Section 413 Not Corrected.

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