

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 12/01/2017 thru 12/31/2017

Establishment	Date	Critical	NonCritical	Repeat	Narrative
ANTHONY'S PIZZERIA - COATESVILLE	12/07/17	1	1	0	<ul style="list-style-type: none"> No Date Marking On Sausage, Sliced Cheese, Sliced Ham Or Lasanga, Air Gap In Bottom Of Door In Front And In Corner Of Back Door.
ARBYS #7114	12/19/17				<ul style="list-style-type: none"> Follow-Up For 10/23/2017 Inspection - Sections 409 And 431 Not Corrected, Requesting More Time. Cleared To Open
ARBYS #7137	12/15/17				<ul style="list-style-type: none"> Cleared To Open
BAINBRIDGE TAP	12/07/17	3	3	0	<ul style="list-style-type: none"> Improper Date Marking On Cheese, Fish And Pork In Coolers And Freezers. Cottage Cheese, Pork And Cheese Slices All Held At 44 Degrees In Walk-In, Should Be At 41 Degrees Or Below. Ice Baffle On Ice Machine Is Not Clean To Sight And Touch. No Thermometer In Prep Fridge Also Needs To Replace Thermometer In Walk-In Cooler Not Thawing Chicken Properly. Mops Were Not Hanging Up To Dry.
BRIDGES CRAFT PIZZA AND WINE BAR	12/07/17	0	4	0	<ul style="list-style-type: none"> Hand Washing Sink Not Used Properly In Bar Area. Not Wearing Hair Restraint When Cooking Food. Clean Dishes Were Being Dried Off Should Be Left To Air Dry. Test Strips Not Available For Sanitizer. Follow-Up For 11/08/2017 Inspection - Violation Corrected.
BUFFALO WILD WINGS	12/19/17				<ul style="list-style-type: none"> Follow-Up For 11/08/2017 Inspection - Violation Corrected.
CASEY'S GENERAL STORE # 3007	12/21/17	0	1	0	<ul style="list-style-type: none"> Thermometers Not Provided For Coolers Under Sub Line And Pizza Station
CLOVERDALE TRAVEL PLAZA	12/20/17				<ul style="list-style-type: none"> Follow-Up For 11/21/2017 Inspection - Sections 191, 438, 342, 295, 138 Were All Corrected.
DOLLAR GENERAL STORE # 12179	12/07/17	0	3	0	<ul style="list-style-type: none"> No Lid On Womens Trash Can. Air Gap In Back Stock Room Door. No Thermometers In Freezers Or Back Cooler.
DOWNTOWN MARATHON	12/13/17	0	6	0	<ul style="list-style-type: none"> No Thermometer In Freezer For Ice Cream. Bleach Is Being Stored With Drinks In Back Stock Room. Fans In Cooler Are Covered In Dust Accumulation. No Test Strips Available For Sanitizer. Mops Not Hung Up To Dry. General Cleaning Needs To Be Done Throughout Establishment On Floors And Walk-In Cooler Area.

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GREAT CHINA BUFFET	12/19/17				<ul style="list-style-type: none"> Follow-Up For 11/02/17 Inspection - Sections 191, 439, 295, And 256 Corrected.
HADER'S BAR & GRILL	12/21/17				<ul style="list-style-type: none"> Follow Up From 11/9/2017 - All Violations Corrected
HICKORY VALLEY FARMS	12/21/17				<ul style="list-style-type: none"> No Violations
INTERNATIONAL AUTOMOTIVE COMPANY	12/19/17				<ul style="list-style-type: none"> Follow-Up For 11/28/2017 Inspection - All Items Corrected.
JACKSON FAMILY RESTAURANT	12/20/17	6	6	5	<ul style="list-style-type: none"> Person In Charge Wasn'T Able To Answer Questions On Thawing, Cooling And Illness Procedures. The Food In The Warmer Was Being Held At 130 Degrees, Should Be At 135 Degrees Or Above. Date Marking Was Not Done On Raw Meats, Sliced Cheese And Chicken Salad. Spray Bottle With Chemical Was Not Labeled In Back Stock Area. Rodent Traps Must Be Covered In The Establishment. Ice Machine Baffle And Drink Nozzles Were Not Clean To Sight And Touch. Thermometers For Equipment Are Not Measuring Temperatures Accurately. Air Gap In Back Delivery Door, Along Bottom And Side Of Door. Uncovered Foods In Walk-In Cooler And Freezer In Kitchen, Should Be Covered. Ice Build Up Along Door Flaps, Side Of Door And On Floor In Walk-In Freezer. Lids On Dumpster Were Not Down And Tight Fitting. General Cleaning Needs To Be Done In Kitchen Under Fryers And On Floor, In The Dishwashing Room On Ceiling And Throughout Establishment.
JACKSON STREET MARATHON	12/29/17	2	7	0	<ul style="list-style-type: none"> Sandwiches In Cooler Were Past The Expiration Date. They Were Thrown Out. Ice Baffle Was Not Clean To Sight And Touch. Returnable Merchandise To Vendors Must Be In A Segregated Area. No Thermometer In Sandwich Cooler, Milk Cooler And Freezer In Back. Freezer Needs To Be Maintained To Keep The Build Up Of Ice Off Of The Shelving And Walls. No Test Strips To Show Concentration Of Sanitizer. Vents And Intakes Have A Build Up Of Dirt And Dust On Them. Ceiling Tiles Missing In The Stock Room And Women'S Bathroom. They Must Be Replaced. General Cleaning Of Floors In The Walk-In Cooler, Behind Equipment And In Cabinets In Establishment.

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JIMMY JOHNS	12/18/17	0	2	0	<ul style="list-style-type: none"> No Label On The Bulk Container Holding Sugar. Lid On Trash Dumpster Outside Was Off, Should Be Down On Top Of Dumpster.
LOU'S DINER	12/01/17	3	3	1	<ul style="list-style-type: none"> Gravy Cooling At 90 Degrees For Over 2 Hours, Should Be At 70 Degrees Within Two Hours. Improper Date Marking On Pulled Pork In The Walk-In Cooler. Drink Nozzles And Ice Baffle Not Clean To Sight And Touch. No Thermometer For Walk-In Freezer. Improper Cooling Methods For Foods That Are Being Repurposed. Mops Are Not Being Hung Up To Dry When Not In Use.
LOU'S DINER	12/20/17				<ul style="list-style-type: none"> Follow-Up For 12/01/2017 Inspection - Section 295 And 256 Were Corrected.
LOYAL ORDER OF MOOSE #1592	12/07/17	3	5	0	<ul style="list-style-type: none"> Did Not Wash Hand When Changing Tasks. No Date Marking On Cheese Slices That Had Been Pre-Cut. Ice Baffle Was Not Clean To Sight Or Touch For Bar And Kitchen Use. Food Thermometer Was Broken And Couldnt Test Temperatures. No Hair Restraints Were Being Worn While Cooking Food. No Test Strips For Sanitizer In Kitchen Or Bar. Mops Are Not Being Hung Up To Dry. Hole In Base Of Wall In Kitchen Needs To Be A Smooth And Cleanable Surface.
MACHETES	12/07/17				<ul style="list-style-type: none"> Follow-Up For 10/31/2017 Inspection - All Violations Corrected.
MARATHON #211	12/01/17	0	4	0	<ul style="list-style-type: none"> Air Gap In Front Doors Of Establishment. Single Use Items Stored Under Drink Lines. No Test Strips Are Being Used For Sanitizing Food Contact Surfaces. Mops Are Not Being Hung Up To Dry.
MCPHERSONS MARKET	12/07/17				<ul style="list-style-type: none"> Follow-Up For 09/26/17 Inspection - All Violations Are Corrected.
MONICAL'S PIZZA	12/29/17	2	1	0	<ul style="list-style-type: none"> Date Marking Needs To Be Done On All Potentially Hazardous Products When Held Over 24 Hours. Nozzles On Drink Machine Not Clean To Sight And Touch. Mops Not Being Hung Up When Not In Use.
PUTNAM PETROLEUM	12/20/17	1	0	0	<ul style="list-style-type: none"> Follow Up - Lunch Meat And Hotdogs In Cooler Pass Sell By Date

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RED ROOF LIQUOR	12/13/17	2	2	2	<ul style="list-style-type: none"> · No Date Marking On Chicken In Freezer Or Cheese Slices In Fridge. · Consumer Advisory Not On Menu For Establishment. · No Thermometers In Freezers Or Small Fridge In Bar Area. · Mops Are Not Hung Up To Dry.
SCHWANS HOME SERVICE, INC.	12/05/17				<ul style="list-style-type: none"> · No Violations
SUBWAY #1143	12/19/17				<ul style="list-style-type: none"> · Follow-Up To 11/27/2017 Inspection - All Violations Corrected.
US PETRO INC. - GREEN MART	12/19/17				<ul style="list-style-type: none"> · Follow-Up For 11/07/2017 Inspection - All Violations Have Been Corrected.

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