

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 01/01/2018 thru 01/31/2018

Establishment	Date	Critical	NonCritical	Repeat	Narrative
BAINBRIDGE TAP	01/19/18				<ul style="list-style-type: none"> Follow-Up To 12/07/2017 Inspection - Sec. 191 Not Corrected, All Other Violations Correted.
C BAR C EXPO CENTER	01/20/18	2	5	1	<ul style="list-style-type: none"> Food In Freezer Was Not Properly Labeled. Cheese Sauce In Dispenser At 125 Degrees, Shoule Be At 135 Degrees. No Thermometer To Check Internal Temperature. Season In Container Not Labeled From Original Container. No Hair Restraints Were Being Worn By The Employees On The Grill. Air Gap In Back Storck Room Door That Exits Outside. Ice Scoop Was Placed Down Inside The Ice With The Handle In The Ice.
CASEY'S GENERAL STORE # 2823	01/18/18				<ul style="list-style-type: none"> Follow Up From 11/09/2017 - All Violations Corrected
DOWNTOWN MARATHON	01/16/18				<ul style="list-style-type: none"> Follow-Up For 12/13/17 Inspection - Section 291 & 431 Not Corrected, Everything Else Has Been Corrected.
GREAT CHINA BUFFET	01/29/18	7	3	4	<ul style="list-style-type: none"> Thailand Chicken At 131 Degrees, Egg Rolls At 132 Degrees On Buffet Line Should Be At 135Degrees. Cooked Chicken Breast, Egg Rolls Were Not Date Marked In Walk-In Cooler. No Sanitizer For The Dish Machine. Will Use 3-Bay Sink To Wash Equipment And Utensils. Dishes Used Throughout Kitchen Were Not Sanitized Before Use. Prep Table Contains Holes That Are Not Sealed Properly, Will Need To Fill Holes In So Food Can Not Get Down Into Them. Slicer In The Kitchen Was Not Clean To Sight Or Touch. Paint Was Stored Above Food Items In Back Stock Room. No Thermometer To Take Internal Temperatures Of Foods. Floors, Walls And Ceiling Need General Cleaning In Back Kitchen. Under The Fryers Has Whole Pieces Of Foods Not Picked Up. Test Strips Were Not Supplied For Sanitizer.

The Putnam County Health Department and Indiana State Department of Health is authorized by law to ensure that foods are safe, wholesome and sanitary; regulated products are honestly and accurately represented; and, these products along with food establishments permitted in Putnam County are in compliance with the county and state laws and regulations. Inspections are done following ordinance, 2005-4-4-2 Retail Food Establishment & Bed and Breakfast Establishment Ordinance, and state rule, 410-IAC 7-24 Retail Food Establishment Sanitation Requirements. These laws and regulations are designed to provide a more comprehensive approach to protecting the customer from contaminated food and food borne illness.

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 01/01/2018 thru 01/31/2018

Establishment	Date	Critical	NonCritical	Repeat	Narrative
GREENCASTLE MINI MART	01/30/18	5	8	1	<ul style="list-style-type: none"> Person In Charge Could Not Answer Questions That Related To Symptoms Of Illnesses Not Allowed Around Food Preparation. Hands Were Not Washed In Between Taking Money And Preparing Food. Cheddar Cheese And Pepper Jack Cheese Slices Were Kept Over The Allowable 7 Day Date Mark. Cheese Slices Were Thrown Out Because Of Them Being Over The Allowable 7 Day Date Mark. Ice Machine Baffle Was Not Clean To Sight And Touch. No Paper Towels Available For Drying Hands At Hand Washing Sink. No Thermometers To Take Temperatures For Freezer Units. Employee Not Wearing Hair Restraint When Working With Food. Freezer Seal Is Broken, Not Allowed To Properly Shut. In Back Supply Room And Warewashing Room, The Rafters And Studs Are Exposed To All Equipment. M&M'S Box And Stand Has Been Set Directly On The Floor. Cleaning Needs To Be Done In Cabinets And In And Around Food Equipment. Air Gap In Back Loading Door, Along The Top And 4 Holes That Are Not Filled In From A Removed Mechanism.
HATCHET HOUSE BBQ - MOBILE	01/20/18	3	1	0	<ul style="list-style-type: none"> Cheese, Pork, Brisket Was Probed Below 135 Degrees. Should Be 135 Degrees Or Above When Hot Holding Items. No Sanitizer Available To Clean Equipment And Utensils. No Hot Water Available To Wash Hands. No Test Strips Available For Sanitizer.
JACKSON FAMILY RESTAURANT	01/17/18				<ul style="list-style-type: none"> Follow-Up To 12/20/2017 Inspection - Section 438, 449, 256, 218 Are Corrected. Remaining Violations Not Corrected.
KATIE'S CONCESSION	01/20/18	1	1	0	<ul style="list-style-type: none"> Sanitizer Concentration Was Not Strong Enough. Personal Food Was Being Stored With Food For Service At Event.
KBL & CO	01/20/18	0	1	0	<ul style="list-style-type: none"> No Hair Restraints Worn By Employees Prepping Food.
KONA ICE OF BLOOMINGTON	01/20/18	0	1	0	<ul style="list-style-type: none"> Operating Without A Valid Permit.
KOUNTRY TIME FOODS	01/20/18	1	1	0	<ul style="list-style-type: none"> Did Not Wash Hands In Between Tasks. Hats Were Not Being Worn When Preparing Foods.

The Putnam County Health Department and Indiana State Department of Health is authorized by law to ensure that foods are safe, wholesome and sanitary; regulated products are honestly and accurately represented; and, these products along with food establishments permitted in Putnam County are in compliance with the county and state laws and regulations. Inspections are done following ordinance, 2005-4-4-2 Retail Food Establishment & Bed and Breakfast Establishment Ordinance, and state rule, 410-IAC 7-24 Retail Food Establishment Sanitation Requirements. These laws and regulations are designed to provide a more comprehensive approach to protecting the customer from contaminated food and food borne illness.

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 01/01/2018 thru 01/31/2018

Establishment	Date	Critical	NonCritical	Repeat	Narrative
LARRY WYNDHAM	01/20/18	5	0	0	<ul style="list-style-type: none"> Employee Did Not Wash Hand In Between Tasks. Employee Used Their Bare Hands To Touch Food After Handling Money. Did Not Reheat Their Cheese Properly For Use. Cheese Was At 102 Degrees Should Be Hot Holding At 135 Degrees. Clear Spray Bottle Was Not Labeled With What Was Inside.
LOYAL ORDER OF MOOSE #1592	01/18/18				<ul style="list-style-type: none"> Follow-Up For Inspection 12/07/2017- All Items Corrected Except For Section 433.
MARATHON #211	01/26/18				<ul style="list-style-type: none"> Follow-Up For 12/01/2017 Inspection - All Items Corrected Except For Section 291, Incorrect Strips Purchased.
RANDALL'S PIZZA NICHE	01/18/18	0	3	0	<ul style="list-style-type: none"> Mop Was Not Hanging Up To Dry. Ceiling Tiles Missing And Water Damaged Tiles Need To Be Replaced. Hole In Wall Under Sink Needs To Be Patched And Closed Up.
RED ROOF LIQUOR	01/16/18				<ul style="list-style-type: none"> Follow-Up For 12/13/2017 Inspection - Section 191 Not Corrected, All Other Violations Have Been Corrected.
ROADHOUSE	01/20/18	2	2	0	<ul style="list-style-type: none"> Sanitizer Concentration Was To Weak. No Hot Water To Wash Hands Properly. Thermometer Broken For Inside Freezer, Needs To Replace. Juice In Fridge Not Labeled From Original Container.
SW CONCESSION	01/20/18	1	0	0	<ul style="list-style-type: none"> Container Of Raw Meat Was Placed In Cooler On Top Of Other Foods And Was Leaking On Other Packages And Food.

The Putnam County Health Department and Indiana State Department of Health is authorized by law to ensure that foods are safe, wholesome and sanitary; regulated products are honestly and accurately represented; and, these products along with food establishments permitted in Putnam County are in compliance with the county and state laws and regulations. Inspections are done following ordinance, 2005-4-4-2 Retail Food Establishment & Bed and Breakfast Establishment Ordinance, and state rule, 410-IAC 7-24 Retail Food Establishment Sanitation Requirements. These laws and regulations are designed to provide a more comprehensive approach to protecting the customer from contaminated food and food borne illness.

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 01/01/2018 thru 01/31/2018

Establishment	Date	Critical	NonCritical	Repeat	Narrative
THE FAIRWAY FAMILY RESTAURANT	01/04/18	5	6	1	<ul style="list-style-type: none"> • Cook Touched Ready-To-Eat Toast With Barehands And Served To Customer. • Ice Machine Drain Hose Was Running Into The Handwashing Sink In The Back Of Establishment. • Proper Reheating Procedures Were Not Being Followed When Reheating Mashed Potatoes For Consumption. • Chopped Steak And Chicken Salad Were Held Past The Seven Days Allowable For Consumption. Also Sliced Cheese Was Not Properly Date Marked When Packaged. • Sanitizer In The Server Station Was Too Weak. • No Thermometers For Some Of The Equipement In The Establishment. • No Thermometers Available To Take Internal Temperatures Of Food. • Bulk Food Containers Not Labeled With What Is Inside. • Air Gap In Back Door Of Establishment, The Seal Needs To Be Replaced. • No Hair Restraint Was Worn When Cooking Food. • Lids Not On Trash Can In Employee Bathroom Or In Women'S Bathroom.
THE PIZZA DIVA, LLC	01/20/18				<ul style="list-style-type: none"> • No Violations
YE OLE INN	01/18/18	3	5	0	<ul style="list-style-type: none"> • Sausage, Green Chili Peppers, And Cheese Not Properly Date Maked. • Toxic Chemicals In Spray Bottles Not Labeled, Behind Bar And In Back Stock Room. • Ice Baffle In Ice Machine Was Not Clean To Sight And Touch. • No Disposable Towels Available For Hand Washing Station. • No Thermometers In Equipment To Measure Temperature Of Potentially Hazardous Foods. • Air Gap In Front Door Along Side And Bottom, Back Door Along The Bottom Of Door. • No Test Strips Available To Test Sanitizer Concentration. • Mop Was Not Being Hung Up To Dry When Not In Use.

The Putnam County Health Department and Indiana State Department of Health is authorized by law to ensure that foods are safe, wholesome and sanitary; regulated products are honestly and accurately represented; and, these products along with food establishments permitted in Putnam County are in compliance with the county and state laws and regulations. Inspections are done following ordinance, 2005-4-4-2 Retail Food Establishment & Bed and Breakfast Establishment Ordinance, and state rule, 410-IAC 7-24 Retail Food Establishment Sanitation Requirements. These laws and regulations are designed to provide a more comprehensive approach to protecting the customer from contaminated food and food borne illness.