

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 03/01/2018 thru 03/31/2018

Establishment	Date	Critical	NonCritical	Repeat	Narrative
ALMOST HOME RESTAURANT	03/28/18	4	3	1	<ul style="list-style-type: none"> <li>Shredded Cheese, Blue Cheese And Cottage Cheese All Probed Above 41 Degrees.</li> <li>Meatloaf Held Past The Due Date Of 7 Days. Pepper Jack Cheese Not Labeled</li> <li>Ice Baffle And Front Drink Nozzles Not Clean To Sight And Touch.</li> <li>Dispensing Bottles Of Pink And Blue Liquid Not Labeled.</li> <li>Front To-Go Fridge And The Espresso Fridge Have No Thermometers.</li> <li>Labels On To-Go Items Need To Be Updated With A List Of Ingredients And Quantity.</li> <li>Containers Of Flour In Baking Area And Rice In Storage Room Not Labeled</li> </ul>
CASA GRANDE	03/13/18	4	2	2	<ul style="list-style-type: none"> <li>No One In Charge During Inspection</li> <li>Cooked Chicken Was Not Being Cooled Properly</li> <li>Clear Spray Bottle With Yellowish Liquid Not Marked With Common Name</li> <li>Rear Exit Door Around Push Bar Has Holes That Could Allow Insects To Enter</li> <li>Raw Chicken In Prep Table Cooler And Walk In Cooler Not Covered</li> <li>Test Kit Provided Was Water Damaged And Not Able To Measure Concentration Of Sanitizer</li> </ul>
CHIYODA USA CORPORATION - BUILDING 1	03/26/18				<ul style="list-style-type: none"> <li>Cleared To Open</li> </ul>
CHIYODA USA CORPORATION - BUILDING 7	03/28/18				<ul style="list-style-type: none"> <li>Cleared To Open</li> </ul>
COMPLETELY NUTS & CANDY COMPANY	03/28/18	0	1	0	<ul style="list-style-type: none"> <li>Sugar, Brown Sugar And Powdered Sugar Not Labeled In Containers.</li> </ul>
CONSPIRE: CONTEMPORARY CRAFT	03/27/18	1	2	0	<ul style="list-style-type: none"> <li>No Paper Towels To Dry Hands In The Bathroom.</li> <li>Evidence Of Pest Droppings In The Back Of The Building. Needs To Have A Pest Managements System In Place.</li> <li>Scoops Are Being Placed Down Inside The Containers, Handles Go Directly Down Into The Tea.</li> </ul>
DAYS INN	03/29/18	2	0	0	<ul style="list-style-type: none"> <li>No Manager On Site During Inspection</li> <li>Omelette And Gravy Held In Refrigerator Not Properly Date Marked</li> </ul>

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KJH PETROLEUM	03/07/18	7	6	2	<ul style="list-style-type: none"> <li>· Manager Was Not Able To Provide Correct Employee Illness Procedures.</li> <li>· Employee Put Gloves On To Serve Food And Didn'T Wash Hands Before.</li> <li>· Nozzles On Pop Machine Were Dirty To Sight And Touch.</li> <li>· Chicken Strips In Hot Line Were Probed At 125 Degrees. Should Be At 135 Degrees Or Above.</li> <li>· Chicken Was Set Out Not Temperature Controlled While Thawing.</li> <li>· Did Not Use Sanitizer To Wipe Down Counters, Also Did Not Know How To Properly Make Sanitizer Solution.</li> <li>· Thermometers Need To Be Placed In All Coolers And Deep Freeze Units.</li> <li>· Large Container Of Flour Not Marked With Common Name.</li> <li>· Employees Were Not Wearing Proper Hair Restraints.</li> <li>· Cup That Was Being Used For Scooping Flour Was Down Inside Of The Flour.</li> <li>· General Cleaning Needs To Happen Throughout The Establishment Along Walls And Under Equipment.</li> <li>· Cardboard On Floor Is Being Used To Catch Debris And Grease And Can Not Be Easily Cleaned Nightly.</li> <li>· Hole In The Ceiling Above The Fryer Hood Vent Exposing Roof And Materials Above.</li> </ul>
KWIK MART	03/29/18	2	0	1	<ul style="list-style-type: none"> <li>· Breakfast Sandwiches Being Hot Held Probed At 115 Degrees, Should Be 135 Degrees</li> <li>· Clear Spray Bottle With Purple Liquid Not Labeled</li> </ul>
LIFESPRING CHURCH FOOD PANTRY	03/14/18				<ul style="list-style-type: none"> <li>· Approved To Open.</li> </ul>

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MARVIN'S	03/01/18	4	8	0	<ul style="list-style-type: none"> <li>• Manager Was Not Able To Give Correct Information For Employee Illness Procedures.</li> <li>• Cutting Table Has Many Cuts And Missing Chunks Out Of It. Also Flat Sheet Pans That Are Warped And Cracked Must Be Replaced.</li> <li>• Ice Baffle Not Clean To Sight And Touch.</li> <li>• Hamburger Mix Probed At 43 Degrees On Pan #1, 48 Degrees On Pan #2, And Pan #3 At 49 Degrees. Cheese On Prep Table Was Probed At 54 Degrees, Ham Slices Were At 48 Degrees All Cold Hold Items Should Be At 41 Degrees Or Below.</li> <li>• Throughout Kitchen, Dining Area, Basement And Bathroom Cleaning Needs To Take Place. Also Under Fryers All The Way To The Wall Must Be Cleared Of Food And Debris.</li> <li>• Multiple Thermometers Missing In Freezers And Fridge.</li> <li>• Employee Was Not Wearing Hair Restraint While Preparing Food.</li> <li>• Multiple Seals Need To Be Replaced In Deep Freezers And Stand Up Fridge.</li> <li>• Air Gap In South And North Exit Doors, They Must Be Sealed.</li> <li>• Storing Products Under Drink Lines In Dining Area.</li> <li>• Coving In The Kitchen Needs To Be Installed And Replaced In Some Areas.</li> <li>• Salt Container Not Labeled For Use From Original Container.</li> </ul>
MCCLURE OIL #46	03/28/18				<ul style="list-style-type: none"> <li>• Follow-Up Inspection For 02/13/18 - All Items Corrected Except 295 &amp; 291.</li> </ul>
NEW PROVIDENCE FOOD PANTRY	03/06/18	1	1	0	<ul style="list-style-type: none"> <li>• Toxic Spray Chemicals Were Stored Next To The Food Products.</li> <li>• Mops Were Propped Up Against The Wall, Need To Be Hung Up To Dry.</li> </ul>
PIERSON'S PIZZA DEN, LLC	03/08/18	2	2	0	<ul style="list-style-type: none"> <li>• Prime Rib In Fridge Was At 45 Degrees And Lasagna Was Probed At 43.8 Degrees Should Be Held At 41 Degrees Or Below.</li> <li>• Prime Rib Ready-To-Eat Was Not Date Marked.</li> <li>• Hole In Wall Under The Hand Washing Sink Is Exposing Studs And Pipes Also Exposed To Moisture.</li> <li>• Ceiling In Back Stock Room Has Multiple Areas Of Water Damage, Ceiling Is Not Smooth And Easily Cleanable.</li> </ul>
PUTNAM COUNTY EMERGENCY FOOD PANTRY	03/06/18				<ul style="list-style-type: none"> <li>• No Violations</li> </ul>
PUTNAM INN	03/02/18				<ul style="list-style-type: none"> <li>• Inspected Stand-Up Grab-N-Go Cooler, Labels And Thermometers - Approved To Use As Of 03/02/2018</li> </ul>
SILVER LADY SALOON & STAGE	03/07/18				<ul style="list-style-type: none"> <li>• Completed A Walk-Thru; Approved To Open.</li> </ul>

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TAP HOUSE 24	03/27/18	3	3	0	<ul style="list-style-type: none"> <li>· Cheese Slices Were Being Held At 46 Degrees, Should Be At 41 Or Below.</li> <li>· Cheese Slices Not Date Marked When They Were Open From Original Package.</li> <li>· Ice Machine Baffle Was Not Clean To Sight And Touch.</li> <li>· Large Whole Cuts Of Meat Were Set In The Sink To Thaw. They Were Not Being Properly Thawed Under Running Water.</li> <li>· Missing Panel Of Ceiling In Back Of Kitchen, Needs To Be Replaced.</li> <li>· Intake Vents Have Accumulated Dust In The Back Kitchen Area.</li> </ul>

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