

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 04/01/2018 thru 04/30/2018

Establishment	Date	Critical	NonCritical	Repeat	Narrative
AFC SUSHI	04/11/18	3	3	0	<ul style="list-style-type: none"> <li>Person In Charge Could Not List Symptoms Or Illnesses For Restricted Employees Illnesses</li> <li>Employee Did Not Wash Hands Before Putting A New Pair Of Gloves On.</li> <li>Sanitizer In Spray Bottle Was Being Held Below The 75 Degree Minimum. Should Be 75 Degrees Or Higher For Proper Concentration.</li> <li>Fish Being Thawed On Counter Instead Of In Cooler Or Under Running Water.</li> <li>Sauces For Sushi Are In Containers With No Marking For Content</li> <li>Hand Washing Sink Not Be Maintained In Working Order.</li> </ul>
BAINBRIDGE ELEMENTARY SCHOOL	04/11/18	1	1	0	<ul style="list-style-type: none"> <li>Rodent Bait Station Not Covered Or Tamper-Resistant</li> <li>Mop Not Hung To Dry</li> </ul>
BERT AND BETTY'S KITCHEN	04/04/18	1	2	0	<ul style="list-style-type: none"> <li>Chicken Breast Not Properly Date Marked; Meatloaf Held Over The 7 Days Allowed.</li> <li>No Internal Temperature Device To Appropriately Measure Internal Temperatures.</li> <li>General Cleaning In And Around Equipment In Kitchen And Storage Area. Also, In Cabinets And Along Bottoms Of The Refrigerators And Freezers.</li> </ul>
BUFFALO WILD WINGS	04/12/18				<ul style="list-style-type: none"> <li>Follow-Up Inspection For 02/16/2018 - All Violations Corrected Except 413 Air Gap</li> </ul>
CASA GRANDE	04/30/18				<ul style="list-style-type: none"> <li>Follow Up From 3/13/2018 - Sections 189C, 413Nc, 291Nc Not Corrected - All Other Items Corrected</li> </ul>
CASEY'S GENERAL STORE # 3007	04/03/18				<ul style="list-style-type: none"> <li>Follow Up - All Violations For Previous Inspection Have Been Corrected</li> </ul>
CASEY'S GENERAL STORE # 3307	04/11/18	1	1	0	<ul style="list-style-type: none"> <li>Spray Bottle Not Marked With Common Name Of Substance</li> <li>Mop Not Hung To Dry.</li> </ul>
CASEY'S GENERAL STORE #1948	04/27/18	3	2	2	<ul style="list-style-type: none"> <li>Hand Sink Was Used For Purposes Other Than Hand Washing.</li> <li>Sanitizer In 3 Bay Sink Was To Weak.</li> <li>Meatballs Were Held Past The 7 Days Allowable Date Marked To Be Thrown Out 04/18/2018.</li> <li>Mop Was Sitting On The Floor And Not Hanging Up To Dry.</li> <li>Dumpster Has No Lids On It, They Must Be Sealed And Tight Fitting.</li> </ul>
CLOVERDALE ELEM/MID SCHOOL	04/05/18	1	2	0	<ul style="list-style-type: none"> <li>2 Milk Cooler Thermometers Out Front Need To Be Replaced Or Repaired.</li> <li>Back Door #11 For Storage Area Has An Air Gap Along The Bottom Right Corner.</li> <li>Concentration Of Sanitizer In Buckets In Kitchen Sinks Were To Weak.</li> </ul>

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CLOVERDALE HIGH SCHOOL	04/05/18	3	1	0	<ul style="list-style-type: none"> <li>Ice Machine Baffle Has Build Up On It, Needs To Be Cleaned On A Regular Basis.</li> <li>Cold Holding Units In Front Of Kitchen Temping Above 41 Degrees. Needs To Be Maintained At 41 Degrees Or Below.</li> <li>Water Hose For Ice Machine Drain Is Running Out Directly Onto The Floor And Out And Around Of The Ice Machine</li> <li>Coving Is Missing And Needs To Be Replaced By The Walk-In Cooler In Kitchen.</li> </ul>
CLOVERDALE TRAVEL PLAZA	04/23/18	5	5	6	<ul style="list-style-type: none"> <li>Managers Could Not List Symptoms Or Illnesses For Restricted Employees</li> <li>Coleslaw On Salad Bar Was At 51 Degrees, Should Be At 41 Degrees Or Lower.</li> <li>Diced Ham And Multiple Containers With Food Not Date Marked Properly</li> <li>Spray Bottles In Kitchen Were Not Marked With What Was Inside Of Them.</li> <li>Raw Chicken Was Placed Above Other Food Products.</li> <li>No Thermometer In The Grab-N-Go Fridge On The Gas Station Side.</li> <li>Air Gaps In Multiple Doors Need To Be Repaired In The Entire Building.</li> <li>Dust And Dirt Is Built Up In The Walk-In Cooler And Needs To Be Cleaned.</li> <li>Ice Build Up In The Walk-In Freezer And On The Food Items, Needs Cleaned</li> <li>General Cleaning Under The Drink Lines Inside Of The Shelving Units Needs Done</li> </ul>
DAYS INN	04/30/18				<ul style="list-style-type: none"> <li>No Violations</li> </ul>
DEER MEADOW PRIMARY SCHOOL	04/03/18				<ul style="list-style-type: none"> <li>No Violations</li> </ul>
DON JULIO MEXICAN RESTAURANT	04/03/18				<ul style="list-style-type: none"> <li>No Violations</li> </ul>
FAMILY DOLLAR STORE #26430	04/30/18				<ul style="list-style-type: none"> <li>Follow Up From 2/21/2018 Inspection - All Violations Corrected</li> </ul>
FILLMORE ELEMENTARY	04/04/18				<ul style="list-style-type: none"> <li>No Violations</li> </ul>
FLUTTERING DUCK	04/06/18	3	3	0	<ul style="list-style-type: none"> <li>Meat Slicer And Ice Baffle Not Clean To Sight And Touch.</li> <li>Chemical Sanitizer Concentration Not Strong Enough</li> <li>Beef (03-23), Kraut(03-27), Pepperoni And Sausage (03/25) And Sliced Cheese (03-22) All Held Passed The Date Mark Allowed.</li> <li>Bar Fridge With O J Has No Thermometer.</li> <li>Back Hallway Docking Door Has An Air Gap Along The Bottom.</li> <li>Server Helping Prep Food Not Wearing Hair Restraint.</li> </ul>
GENO'S KETTLE CORN	04/13/18	0	1	0	<ul style="list-style-type: none"> <li>No Test Strips Available To Test Sanitizer.</li> </ul>

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GLADYS BLEVINS	04/27/18	0	3	0	<ul style="list-style-type: none"> <li>Food Must Be Stored On Skids Up Off Of The Ground.</li> <li>No Thermometers For Deep Freezers Or Fridges.</li> <li>Toilet Receptacle Must Be Covered For Bathroom.</li> </ul>
GREAT CHINA BUFFET	04/04/18				<ul style="list-style-type: none"> <li>Dishwasher Follow-Up - Machine Not Properly Working, Will Start Using 3 Bay Sink Until Mechanic Comes In To Fix Water Temperature For Dishwasher.</li> </ul>
GUCKENHEIMER SERVICES LLC @ ASCENA	04/03/18				<ul style="list-style-type: none"> <li>No Violations</li> </ul>
HOLIDAY INN EXPRESS	04/27/18	0	2	0	<ul style="list-style-type: none"> <li>Hair Restraints Were Not Worn By Employees Prepping Food.</li> <li>Broken Seal On Deep Freeze Unit, Ice Build Up. Needs To Be Repaired</li> </ul>
KJH PETROLEUM	04/04/18				<ul style="list-style-type: none"> <li>Follow- Up For Inspection 03/07/2018 - All Violations Have Been Corrected.</li> </ul>
LOU'S DINER	04/27/18	6	2	2	<ul style="list-style-type: none"> <li>Employee And Managers Could Not List The Symptoms Or Illnesses For Restricted Employees Illnesses</li> <li>Employees Not Washing Hands When Preparing Food And Between Changing Tasks And Gloves</li> <li>Ham On Cold Hold Bar Was Probed At 58 Degrees, Cheese Slices At 62 Degrees; Shredded Cheese At 57 Degrees, Meatballs At 54 Degrees. All Should Be Held At 41 Degrees Or Lower.</li> <li>Multiple Items Moved From The Freezer Were Not Date Marked Correctly From The Point That They Were Pulled Out And Thawed To Continue The Usage Process</li> <li>Bottle In The Kitchen Not Marked With Common Name Of Substance</li> <li>Raw Pork And Raw Hamburger Were Stored Above Ready To Eat Foods.</li> <li>Frozen Fish Were In A Bucket Thawing On The Counter.</li> <li>Mops Were Not Hung Up To Dry.</li> </ul>
MACHETES	04/04/18	4	3	2	<ul style="list-style-type: none"> <li>Sour Cream In Prep Bar Probed At 60 Degrees, Should Be 41 Degrees Or Lower</li> <li>Food Items In Cooler Not Properly Date Marked And/Or Exceeded Date Marked</li> <li>Hamburger Being Thawed Improperly</li> <li>Some Items Held In Cooler Not Covered Properly</li> <li>Employee Preparing Food Not Wearing Proper Hair Restraint</li> <li>Mop Not Hung To Dry</li> <li>Broken Floor Tiles In Kitchen</li> </ul>
MARVIN'S	04/12/18				<ul style="list-style-type: none"> <li>Follow-Up Inspection For 03/01/2018 - Section 295, 256, 138, 178, 174, 118 Corrected - All Other Violations Still In Progress Of Remediation. Will Return In 2 Weeks For Another Follow-Up.</li> </ul>

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MOORES BAR & GRILL	04/06/18	4	4	1	<ul style="list-style-type: none"> <li>Person In Charge Could Not List The Symptoms And Illnesses For Restricted Employee Illnesses</li> <li>Ice Baffle Not Clean To Sight And Touch.</li> <li>Sauerkraut (3-21), Sliced Beef (03-26), Shredded Cheese (03/22) All Passed The 7 Days Allowable. Blocks Of Cheese, Eggs And Ham Prepped For Salad Not Date Marked When Prepared.</li> <li>Green Spray Bottle Not Marked With Common Name Of Substance</li> <li>Hand Washing Sink Was Used To Hold Food Service Equipment.</li> <li>Deep Freezers, Cooler For O J At Bar And Prep Fridge In Kitchen All Have No Thermometers.</li> <li>Seals On The Back Stockroom Deep Freezers Not Properly Maintained</li> <li>Grease Build Up Under Fryers And On Floor. Food Debris Behind Grease Trap Under Hand Washing Sink. Plastic Container On Floor Next To Grill Has Food And Grease Inside, All Areas Need General Cleaning</li> </ul>

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NO. 1 CHINESE RESTAURANT	04/09/18	7	7	1	<ul style="list-style-type: none"> <li>• Manager Could Not List The Symptoms Or Illnesses For Restricted Employee Illnesses.</li> <li>• Employee Drinking Hot Tea With No Covered Cups, Left Set On The Counter In Kitchen.</li> <li>• Hand Washing Sink By The Cooks Counter Was Not Accessible For Hand Washing. The Other Hand Sink Was Not Being Used At All, Using The 3-Bay Sink Instead.</li> <li>• Not Using Proper Sanitizer To Clean Tables In Seating Area. Not Able To Make A Bucket Of Sanitizer With Correct Concentration Levels</li> <li>• The Chicken And Beef On The Top Of The Cold Hold Table Was Probing Internally At 44.9 Degrees. Under The Cold Table The Dumplings Had An Internal Temperature Of 45.6 Degrees. Should Be Internally At 41 Degrees Or Below.</li> <li>• Egg Rolls, Dumplings And Crab Rangoon Were Held Longer Than 24 Hours With No Date Markings.</li> <li>• Sesame Seeds On Counter Not Labeled With Common Name On Container.</li> <li>• Chicken Was Placed Above Beef In The Freezer On Open Flat Trays.</li> <li>• Air Gap In Back Screen Door Along The Side.</li> <li>• Scoops For The Sugar And Rice Were Down Inside Of The Food,</li> <li>• No Test Strips For The Bleach Sanitizer Used To Wash In The 3 Bay Sink.</li> <li>• Build Up Of Grease And Debris On Food Contact Surfaces Needs To Be Maintained And Cleaned On A Regular Basis.</li> <li>• General Cleaning Needs To Be Done Under The Fryers And Prep Tables. Also In Corners Along Equipment And Storage Areas.</li> <li>• Food, Drinks And Other Personal Items Were Used All Throughout The Store Not In Designated Areas All Mixed In With The Business Food Products.</li> <li>• No Violations</li> </ul>
NORTH PUTNAM HIGH SCHOOL	04/11/18				
NORTH PUTNAM MIDDLE SCHOOL	04/11/18	0	1	0	<ul style="list-style-type: none"> <li>• Floor In Utility Room Cracked Or Broken</li> </ul>
PAPA JOHNS PIZZA #1489	04/27/18	1	1	0	<ul style="list-style-type: none"> <li>• Manager Could Not List The Symptoms Or Illnesses For Restricted Employee Guidelines</li> <li>• Food Product Inside Of A Container Was Not Marked With Common Name Of Substance</li> </ul>

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PUTNAM INN	04/04/18	4	8	0	<ul style="list-style-type: none"> <li>Ice Machine Baffle And Drink Nozzles In Wait Station Not Clean To Sight And Touch.</li> <li>Sliced Ham And Shredded Cheese Was Not Properly Date Marked.</li> <li>Consumer Advisory Statement Not Listed On Menu.</li> <li>Spray Bottle With Chemical Inside Was Not Labeled.</li> <li>Chicken Seasoning Mix Was Not Labeled With Common Name.</li> <li>Employees Working With Food Not Wearing Hair Restraints.</li> <li>Excessive Ice Build-Up In Walk-In Freezer, Needs To Be Maintained.</li> <li>No Test Strips Available For Testing Sanitizer In Dishwasher.</li> <li>Walk-In Fridge Has Dust Accumulation On Fan Vents And Ceiling. Cart In Walk-In Cooler Has Food Build-Up And Debris On Surfaces.</li> <li>Plumbing System In Back Kitchen Area Needs To Be Maintained And Repaired To Good Working Condition.</li> <li>Coving Needs To Be Placed In The Kitchen Around All The Floors And Walls.</li> <li>General Cleaning Needs To Be Done In The Wait Area Under The Counter And In Cabinets. Also, In The Kitchen Under Equipment And Along The Wall Where The Wall And Floor Meet.</li> </ul>
PUTNAM INN	04/26/18				<ul style="list-style-type: none"> <li>Follow-Up For Inspection 04/04/2018-Sec. 404, 324, &amp; 138 Not Corrected. All Other Violations Have Been Fixed.</li> </ul>
PUTNAM PETROLEUM	04/13/18				<ul style="list-style-type: none"> <li>Follow Up - All Violations From Previous Inspection Corrected</li> </ul>
RED BARN FARMS	04/17/18				<ul style="list-style-type: none"> <li>No Violations</li> </ul>
ROACHDALE ELEMENTARY SCHOOL	04/04/18				<ul style="list-style-type: none"> <li>No Violations</li> </ul>
SPEEDWAY #6022	04/12/18				<ul style="list-style-type: none"> <li>Follow-Up Inspection For 02/16/2018 - All Violations Corrected.</li> </ul>
SPEEDWAY #8044	04/13/18	2	2	0	<ul style="list-style-type: none"> <li>Manager Could Not Give Me The Signs And Symptoms For When To Exclude A Sick Employee.</li> <li>Employee Was Making Sandwiches And Changed Gloves But Did Not Wash Hands In-Between.</li> <li>Employee Preparing Food Was Not Wearing A Hair Restraint.</li> <li>Behind The Pop Machines And Freeze Machines Is An Accumulation Of Dust And Dirt That Needs To Be Cleaned And Maintained.</li> <li>Follow Up From 2/21/2018 - All Violations Corrected</li> </ul>
TACO BELL CLOVERDALE	04/30/18				<ul style="list-style-type: none"> <li>Follow Up From 2/21/2018 - All Violations Corrected</li> </ul>

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TRIPLE M CONCESSIONS	04/13/18	1	3	0	<ul style="list-style-type: none"> <li>Gloves Were Worn To Take Money And Prepare Food Without Changing Gloves Or Washing Hands In Between Tasks.</li> <li>Freezer In Truck Has A Broken Seal Causing Ice Build Up Inside Of The Freezer.</li> <li>Box Of Food Was Stored Directly On The Floor. Food Must Be Stored At Least 6Inches Off Of The Ground.</li> <li>Hole In The Floor Of The Food Truck Is Exposing The Ground Outside And Needs To Be Repaired Before The Next Event The Truck Is Taken To.</li> </ul>
WAL-MART SUPERCENTER #902	04/24/18	0	3	0	<ul style="list-style-type: none"> <li>Thermometer For Bakery Freezer And In Produce Section Cooler Were Broken, Need To Be Replaced.</li> <li>Dust Accumulation In The Walk-In Coolers On The Vents And Fans.</li> <li>Ceiling Tile Missing In The Kitchen Prep Area For The Deli, Next To The Walk-In Cooler.</li> </ul>

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