

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 08/01/2018 thru 08/31/2018

Establishment	Date	Critical	NonCritical	Repeat	Follow-Up	Narrative
ALMOST HOME RESTAURANT	08/23/18	5	6	5		<ul style="list-style-type: none"> • Manager Could Not Correctly Identify Reportable Food-Borne Illnesses • Ice Baffle Not Cleaned To Sight And Touch • Various Items In Food Prep Cooler Probed Higher Than 41 Degrees • Steak And Hamburger Patties Not Date Marked Or Labeled • Dispensing Bottles Of Pink Liquid Not Labeled. • Prep Cooler Was Missing Thermometer. • Containers Of Spices And Seasonings Were Not Labeled • Various Items In Freezers Were Not Covered • Food Employee Not Wearing A Hair Restraint • Excessive Ice Built Up In Stand Up Freezer • Floor Of Walk In Cooler Needs Cleaned
AMERICAN LEGION POST #281	08/14/18	1	1	0		<ul style="list-style-type: none"> • Ice Machine Baffle Not Clean To Sight. • Air Gap In Front Doors Needs To Be Repaired.
AREA 30 CAREER CENTER	08/17/18					<ul style="list-style-type: none"> • No Violations
BAINBRIDGE ELEMENTARY SCHOOL	08/15/18					<ul style="list-style-type: none"> • No Violations
BOBBY QUE'S LLC	08/18/18					<ul style="list-style-type: none"> • No Violations
C BAR C EXPO CENTER	08/31/18					<ul style="list-style-type: none"> • No Violations
CASEY'S GENERAL STORE # 3007	08/10/18	2	0	0		<ul style="list-style-type: none"> • Piece Of Half Eaten Pizza In The Back Walk-In Cooler On Shelf With Food Products • Gravy Was At 98 Degrees. Didn'T Take A Temp When Placed In Fridge, Was Not Sure How Long It Had Been Since It Was At 135 Degrees In The Cooling Process. Discarded.
CELTIC PRETZEL, LLC	08/18/18					<ul style="list-style-type: none"> • No Violations
CENTRAL ELEMENTARY	08/14/18					<ul style="list-style-type: none"> • No Violations
CLOVERDALE ELEM/MID SCHOOL	08/10/18	1	0	0		<ul style="list-style-type: none"> • Gravy Was Being Cooled Improperly.

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CLOVERDALE HIGH SCHOOL	08/10/18	1	1	0		<ul style="list-style-type: none"> Gravy Was Still At 90 Degrees In Cooler Wasn'T Sure What The Temperature Was When Placed In The Cooler. Needs To Be At 70 Degrees Or Below Within 2 Hours From 135 Degrees, Item Discarded. No Thermometer For Milk Cooler.
CROWN EQUIPMENT MICROMARKET	08/15/18					<ul style="list-style-type: none"> No Violations - Cleared To Open.
CROWN EQUIPMENT WAREHOUSE MICRO-MARKE	08/08/18					<ul style="list-style-type: none"> No Violations - Clear To Open
DEER MEADOW PRIMARY SCHOOL	08/17/18					<ul style="list-style-type: none"> No Violations
ECONO LODGE	08/27/18	0	1	0		<ul style="list-style-type: none"> Thermometers Needed In Coolers And Freezers
FILLMORE ELEMENTARY	08/14/18					<ul style="list-style-type: none"> No Violations
GREENCASTLE HIGH SCHOOL	08/16/18					<ul style="list-style-type: none"> No Violations
GREENCASTLE MIDDLE SCHOOL	08/17/18	0	1	0		<ul style="list-style-type: none"> Hand Washing Sinks Were Not Equipped With Hot Water;
HATCHET HOUSE BBQ	08/10/18	2	0	0		<ul style="list-style-type: none"> Ribs In Fridge Were At 50 Degrees Put In Last Night Should Be At 41 Degrees Or Below. Spray Bottle Was Not Labeled With What Was Inside.
JIMMY JOHNS	08/28/18					<ul style="list-style-type: none"> No Violations
KJH PETROLEUM	08/24/18	2	3	1	Y	<ul style="list-style-type: none"> Packaged Bologna Was Passed Expired Date Therefore Requiring It To Be Discarded. Bologna In Cooler Passed Expiration Date; Raw Chicken Held In Cooler In Plastic Tote Not Labeled Employee Removed Gloves To Wait On Customer, Washed Hands, And Then Put The Same Gloves Back On. Should Have Gotten Fresh Gloves. Mops Were Not Hung To Dry. Floor Around Fryer Had Excessive Grease Buildup.

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MACHETES	08/22/18	5	4	4		<ul style="list-style-type: none"> • Manager Could Not List Symptoms Or Illness For Proper Reporting • Hand Sinks Not Clean To Sight And Touch • Ground Beef Probed At 112 Degrees, Should Be At Least 135 Degrees; Manager Reheated Ground Beef To Proper Temperature. Sour Cream & Cheese Was Probed Higher Than 41 Degrees; Raw Chicken Held In Food Prep Cooler Probed At 46 Degrees. Prep Cooler Ambient Temperature Was At 47 Degrees, Should Be 41 Degrees Or Lower. • Cheese Sauce Not Labeled In Cooler; Ground Beef In Cooler Not Date Marked. • Toxic Chemiclas Were Stored With Food Items. • Various Coolers And Fgreezers Missing Thermometers • Items In Cooler And Freezer Not Covered Properly. • Trash Can In Women'S Restroom Missing Lid. • Broken Floor Tiles In Kitchen.

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MAMA NUNZ ITALIAN STEAKHOUSE	08/03/18	6	5	0		<ul style="list-style-type: none"> Ice Baffle Was Not Clean To Sight And Touch. Raw Beef Steaks Were Stored Above Ready-To-Eat Foods. Eggs And A Container Of Food Were Held Past The Date Marked On Container. Eggs And Container Of Food Were Thrown Out Because It Was Held Past The Date Allowable. Spray Bottle Of Cleaner Was Sitting On Top Of Food. Rodent Traps In Back Storage Area Were Open Traps, Need To Be Enclosed Traps. Sanitizer Was Not The Proper Concentration. Multiple Coolers And Freezers Do Not Have Thermometers Needs To Clean Out The Drawers Where The Utensils Are Kept Clean. Also In The Back Washroom Where Utensils And Equipment Are Stored To Prevent Any Splash And Dust To Accumulate On Them. Black Hose On Floor By Wait Station Is Leaking Onto The Floor General Cleaning Needs To Take Place In The Washroom Under The 3-Bay Sink, In The Corners Of The Room And On The Walls. The Backsplash Needs To Be Replaced So There Is No Chance Of Bacteria Growth. Unused Dishes In The Ktichen Need To Be Kept Clean Of Dust And Debris On The Counter Tops. The Door Leading Into The Washroom Needs To Be Wiped Down So It Is A Smooth Durable Surface.
NORTH PUTNAM HIGH SCHOOL	08/15/18					<ul style="list-style-type: none"> No Violations
NORTH PUTNAM MIDDLE SCHOOL	08/15/18					<ul style="list-style-type: none"> No Violations
PUTNAM COUNTY JAIL	08/07/18	2	2	0		<ul style="list-style-type: none"> Spray Bottle With Chemical Not Labeled With What Is Inside. Chemical Sanitizer Concentrations Was Too Strong. Conatiners In Storage Room Filled With Ingredients Not Labeled Mop Was Not Hung Up After Use.

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PUTNAM INN	08/30/18	5	4	4		<ul style="list-style-type: none"> Person In Charge Was Not Able To List Foodborne Illness Or Symptoms Of Illness Fried Chicken, Mash Potatoes, And Gravy Held In Hot Holding Units Probed Below 135 Degrees. Chicken Salad, Cottage Cheese, And Butter Probed Above 41 Degrees In Cold Holding Unit. Spray Bottle With Chemical Inside Not Labeled Cooler And Freezer Next To Kitchen Entrance Did Not Have Thermometers Container At Wait Station Was Not Labeled With Common Name Raw Meat Stored Over Ready To Eat In Walk In Cooler. Not All Food Handlers Were Wearing Proper Hair Restraints And/Or Beard Restraints Excessive Ice Built Up On Floor Of Walk In Freezer Sanitizer Solution In 3 Bay Sink Too Weak
PUTNAM PETROLEUM	08/03/18	1	6	1	Y	<ul style="list-style-type: none"> Ice Baffle In Not Clean To Sight And Touch. Panels Above The Pop Machine And In The Back Storage Room Are Exposing The Rafters And Joists And Need To Be Covered Up. Y Items Are Being Stored Under The Drink Lines. Y Items That Have Been Damaged Out And To Be Returned Need To Be In A Separate Area For Return. No Test Strips On Hand To Test Sanitizer. Y Mop Was Not Hung Up After Use. Y Waste Receptacles Outside Are Not Kept Covered
RIDPATH PRIMARY SCHOOL	08/16/18	1	0	0		<ul style="list-style-type: none"> Front Hand Washing Sink Was Blocked Could Not Easily Access.
ROACHDALE ELEMENTARY SCHOOL	08/15/18					<ul style="list-style-type: none"> No Violations
SOUTH PUTNAM JR & SR HIGH SCHOOL	08/14/18					<ul style="list-style-type: none"> No Violations
STARDUST HILLS OWNERS ASSOC. INC.	08/02/18					<ul style="list-style-type: none"> No Violations
TZOUANAKIS INTERMEDIATE SCHOOL	08/17/18					<ul style="list-style-type: none"> No Violations

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