

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 10/01/2018 thru 10/31/2018

Establishment	Date	Critical	NonCritical	Repeat	Follow-Up	Narrative
ARBYS #7137	10/30/18	2	3	1		<ul style="list-style-type: none"> Person In Charge Was Not Able To List Signs And Symptoms Foodborne Illnesses Cleaning Solution Not Proper Strength. Not Strong Enough. Employee Not Wearing Hair Restraint Test Strips For Sanitizer Solution Not Provided Dumpster Lid Is Bent And Does Not Close All The Way.
BAINBRIDGE IMPROVEMENT SOCIETY	10/18/18	2	3	0		<ul style="list-style-type: none"> Tools In Handwashing Sink Ground Beef On Same Shelf As Produce Sausage Being Thawed Incorrectly Hot Dogs Not Up To Temperature Employees Not Wearing Hair Restraints
CLOVER MEADOWS GOLF COURSE, LLC	10/09/18					<ul style="list-style-type: none"> No Violations
DEPAUW UNIVERSITY - BLEND	10/25/18	1	0	0		<ul style="list-style-type: none"> Person In Charge Was Not Able To List Signs And Symptoms Of Foodborne Illnesses.
DON JULIO MEXICAN RESTAURANT	10/04/18	4	5	0		<ul style="list-style-type: none"> Person In Charge Was Not Able To List Signs And Symptoms Of Foodborne Illnesses. Items On Hot Hold Unit Were Below 135 Degrees. Items On Cold Hold Unit Were Above 41 Degrees. Cooler Ambient Temp Was Above 41 Degrees. No Consumer Advisory On Menu Or In Establishment Cleaning Supplies Stored Next To Ready To Use Food Containers. No Thermometer Located In Freezer. Exterior Basement Door Has Opening Large Enough To Allow Entrance Of Pests. Food Items On Hot Table Were Not Covered Properly Food Items On Hot Table All Were Exposed To Dust And Splash From Contaminants. Ice Baffle Not Clean To Sight And Touch. Equipment Next To Stove Not Clean To Sight And Touch.

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, "2015-3-2" & "2017-12-8-1 Amendment " 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.

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GOOD NEWS BOYS HOME	10/30/18	2	1	0		<ul style="list-style-type: none"> Items In Cooler Not Date Marked Properly Bleach Solution Too Strong. No Test Strips Available.
GREENCASTLE MINI MART	10/25/18					<ul style="list-style-type: none"> No Violations
HERITAGE LAKE CLUBHOUSE/CAMPGROUND	10/26/18	0	2	0		<ul style="list-style-type: none"> Hazardous Chemicals Must Be Stored At Least 6" Above The Floor. Paper Plates And Other Single Use Items Must Be Stored 6" Above The Floor Mop Not Hung To Dry
INTERNATIONAL AUTOMOTIVE COMPANY	10/15/18	5	7	1		<ul style="list-style-type: none"> Employee Did Not Wash Hands Per Code. Employee Sprayed Hands Off In Sink Not Designated For Handwashing. Various Items Blocking Access To Handwashing Sink And Accessories Paper Towels Not Available In Dispenser Containers Of Mayo Were Past Date Food Items In Cold Holding Units Were Not Date Marked Properly Unlabeled Pink Liquid In Spray Bottle Two Dessert Freezers Against Back Wall Had No Working Thermometers No Thermometer In Beverage Cooler Working Containers Of Food Not Labeled Properly Cooling Equipment Not Clean To Sight And Touch Mop Not Hung To Dry
ROYAL TRAVEL PLAZA INC.	10/15/18	2	0	0		<ul style="list-style-type: none"> Regulatory Authority Was Not Notified Of An Imminent Health Hazard Being An Extended Interruption Of Water Service. Water Service Was Interrupted From 9:40Am-3:05Pm. The Establishment Did Not Close As Required Under This Rule. The Owner Or Operator Of The Establishment Did Not Have A Person In Charge.

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THE ARNOLD'S PIZZA KING	10/26/18	2	2	0		<ul style="list-style-type: none"> Person In Charge Was Not Able To List Signs And Symptoms Of Foodborne Illnesses Proper Date Markings Not Present On Working Containers Of Food Stored In Cooler And Freezer Working Containers Of Food Items Not Labeled Properly
WALNUT FORK CRAFTS	10/18/18					<ul style="list-style-type: none"> Employee Not Wearing Hair Restraint No Violations

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