

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 12/01/2018 thru 12/31/2018

Establishment	Date	Critical	NonCritical	Repeat	Follow-Up	Narrative
AFC SUSHI	12/14/18					<ul style="list-style-type: none"> No Violations
JACKSON, INC	12/11/18	2	3	3		<ul style="list-style-type: none"> Raw Meats Stored Above Ready To Eat Items Various Items Lacking Proper Date Marking Employees In Kitchen Not Wearing Hair Restraints Working Containers Of Food Not Labeled With Common Name Coolers Need Debris On Floor Picked Up And Thrown Away
MAMA NUNZ ITALIAN STEAKHOUSE	12/11/18	5	3	4		<ul style="list-style-type: none"> Items Were Reheated Improperly. They Were Discarded. Various Food Items Not Properly Date Marked. They Were Discarded. Food Missing Date Markings Were Discarded. Sanitizer Tested Too Strong. It Was Remade To Proper Strength. Cleaning Supplies Stored Improperly Working Containers Of Food Missing Common Name. Thermometers Missing In Various Cold Holding Units General Cleaning Needs To Be Done In Various Storage Areas.
PUTNAM COUNTY SENIOR CENTER	12/14/18	1	0	0		<ul style="list-style-type: none"> Person In Charge Could Not List Signs/Symptoms Or Diseases
THE FAIRWAY FAMILY RESTAURANT	12/14/18	3	3	4		<ul style="list-style-type: none"> Person In Charge Could Not List Signs/Symptoms Or Diseases. Raw Meats Stored Above Ready To Eat Foods. Raw Shell Eggs Stored Above Ready To Eat Foods Improper Cooling Procedures For Potentially Hazardous Food. French Toast Mix And Pancake Mix Need To Be Labeled With The Common Name. Working Containers Of Food Need To Be Sealed Properly Ice Build Up In The Walk In Freezer.

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.