

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 04/01/2026 thru 04/30/2026

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	P	PF	C	COS	R	Complete by Date:	Corrected At followup:	
Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.								
3 G BOWL LLC						Inspected: 4/17/2026	Type: Followup	
16-307			C		Equipment food-contact surfaces and utensils; cleaning frequency - ice machine - inside needs cleaned out.	03/20/2026	Yes	
39-189			C		Food storage - food items should be covered to prevent contamination.	03/13/2026	Yes	
48-281			PF		Sanitizing solutions; testing devices - Test strips are expired.	03/20/2026	Yes	
49-309			C		Nonfood-contact surfaces; cleaning frequency - Old oil/grease needs removed from walls, side of fryer, and the floor around the legs of equipment.	03/20/2026	Yes	
AREA 30 CAREER CENTER						Inspected: 4/29/2026	Type: Followup	
48-301			PF	Yes	Yes	Sanitizing solutions; testing devices warewashing equipment - not utilizing the correct test strips for the bucket sanitizer and the warewashing sanitizer was too low.	03/17/2026	Yes
BAINBRIDGE IMPROVEMENT SOCIETY						Inspected: 4/28/2026	Type: Routine	
No Violations								
BAKERS CAMP						Inspected: 4/28/2026	Type: Routine	
No Violations								
BETA THETA PI						Inspected: 4/23/2026	Type: Routine	
38-421			C		Yes	Protected outer openings - airgap at the entry.	04/30/2026	
54-392			C			Outside receptacles - Dumpster lid left open with trash inside.	04/30/2026	
No Violations								
BREADWORKS BY BRIDGES LLC						Inspected: 4/22/2026	Type: Followup	
10-430			PF	Yes		Hand drying provisions - bread department dishwasher area - hand washing sink did not have any papertowel.	03/04/2026	Yes
17-224			P		Yes	a food that is unsafe, adulterated, misbranded, or not honestly presented as specified in sections 154 or 200 of this document shall be reconditioned according to an approved procedure or discarded - Upstairs low boy-molded shredded cheese	03/04/2026	Yes
38-421			C		Yes	Protected outer openings - air gap at bottom of south double doors	03/20/2026	Yes
39-189			C	Yes		Food storage - food items are to be covered to prevent possibly contamination and raw eggs to be stored below food items.	03/04/2026	Yes
43-183			C			In-use utensils; between-use storage -	03/04/2026	Yes
45-328			C			Storage of equipment, utensils, linens, and single-service and single-use articles - Upstairs paper goods closet and cake cup production are - single service items on the floor	03/04/2026	Yes
55-447			C	Yes		Drying mops - Upstairs water closet - wet mop not hung to dry	03/04/2026	Yes
BUCK AND DUMB BASS OUTDOORS LLC						Inspected: 4/17/2026	Type: Routine	
54-400			C	Yes		Covering receptacles - Dumpster Lid was open with trash inside.	04/17/2026	
C BAR C EXPO CENTER						Inspected: 4/2/2026	Type: Routine	
22-213			P		Yes	TCS food; hot and cold holding - Items in the north prep cooler were not temping under 41 degrees. items were thrown out	04/02/2026	
38-421			C		Yes	Protected outer openings - Airgap at the outside door at storage room.	04/20/2026	

Item	P	PF	C	COS	R		Complete by Date:	Corrected At followup:
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47-286			C			Good repair and proper adjustment of equipment - North prep cooler not maintaining the temperature properly; items were thrown out and cooler not to be used until fixed	04/02/2026	
55-447			C			Drying mops - mops were not hung to dry and were sitting wet in the buckets.	04/02/2026	
CANDYLAND								
						Inspected: 4/24/2026	Type: Followup	
28-457	P					Separation of poisonous or toxic materials - car oils and other chemicals stored above food items.	03/19/2026	Yes
28-467	P					Rodent bait stations - utilizing snap mouse traps which are not enclosed	03/19/2026	Yes
38-421			C	Yes		Protected outer openings - Front door was propped open allowing an airgap.	03/19/2026	Yes
39-189			C	Yes		Food storage - tortilla shells stored on the floor.	03/19/2026	Yes
55-453			C			Maintaining premises of unnecessary items and litter - Area around the building had a lot of unnecessary items that could promote harborage.	03/31/2026	Yes
CASA GRANDE MEXICAN CUISINE								
						Inspected: 4/28/2026	Type: Routine	
10-359	PF		Yes			Handwashing sink; maintenance - handwashing sink used for other purposes, cup inside the sink and knives propped on the sink.	04/28/2026	
15-182	P					Food contact with equipment and utensils- Tortilla shells were being stored outside of their packaging inside grocery bags and	04/28/2026	
20-211	P			Yes	Yes	TCS food; cooling - Rice and queso were not cooled under 70 degrees in two hours or less. Food was either reheated or thrown out.	04/28/2026	
22-213	P			Yes		TCS food; hot and cold holding - Chicken in the prep cooler was temping at 49 degrees and was thrown out.	04/28/2026	
23-214	PF			Yes		Ready-to-eat, TCS food; date marking - several items in the walk in cooler were not datemarked	04/28/2026	
23-215	P			Yes		Ready-to-eat, TCS food; Disposition - items were kept past their datemarking.	04/28/2026	
36-260			C			Function of temperature measuring devices	05/01/2026	
37-176			C			Food storage containers; identified with common name of food - sugar in working container not labeled	04/28/2026	
38-421			C		Yes	Protected outer openings - airgap at back entrance	05/10/2026	
39-189			C			Food storage - items were not covered on the steam table, queso sitting out on counter, chips, etc.	04/28/2026	
54-392			C			Outside receptacles - dumpster lids were not closed.	04/28/2026	
CASEY'S GENERAL STORE #1948								
						Inspected: 4/22/2026	Type: Followup	
47-286			C			Good repair and proper adjustment of equipment - Back walk in freezer appears to have a lot of condensation and ice build up on the floor.	04/15/2026	
49-306			C		Yes	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Floor of walk in freezer and prep cooler needs cleaned.	03/24/2026	Yes
CASEY'S GENERAL STORE #3007								
						Inspected: 4/23/2026	Type: Followup	
8-142	P			Yes		When to wash hands - Food employee was wearing gloves completing multiple tasks such as disposing of food from self service rack or wrtiting things down then preparing food without washing hands or changing gloves.	03/13/2026	No
16-306			C			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Serving line cooler bottom, walk in cooler pop racks, and area around the pop machine.	03/13/2026	No
46-186	P			Yes		Gloves; use limitation -food employee used same gloves for multiple tasks without changing them	03/13/2026	No
CENTRAL ELEMENTARY SCHOOL								
						Inspected: 4/13/2026	Type: Routine	
No Violations								
CHICAGOS PIZZA								
						Inspected: 4/17/2026	Type: Followup	
23-215	P			Yes		Ready-to-eat, TCS food; Disposition - Food item kept past datemarking in the reach in coolers based on freezer removal date.	03/27/2026	No
40-151			C			Effectiveness of hair restraint - beard restraints shall be worn.	03/31/2026	Yes
43-183			C			In-use utensils; between-use storage - Dispensing utensils shall be stored with their handles above the top of the food (marinara and cinnamon).	03/27/2026	No
55-443			C		Yes	Physical structures; restrictions and frequency of cleaning- Areas behind and under equipment need to be cleaned to prevent buildup. Example floor and wall behind pizza prep cooler.	03/31/2026	No
CLOVERDALE ELEMENTARY & MIDDLE SCHOOL								
						Inspected: 4/9/2026	Type: Followup	

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48-281		PF			Sanitizing solutions; testing devices - test strips did not test the sanitizer being used.	11/14/2025	Yes
CLOVERDALE VALUE MARKET					Inspected: 4/13/2026	Type: Routine	
17-224	P		Yes		a food that is unsafe, adulterated, misbranded, or not honestly presented as specified in sections 154 or 200 of this document shall be reconditioned according to an approved procedure or discarded - items for sale at discount kept past "use by" date	04/13/2026	
38-421			C	Yes	Protected outer openings - Air gap at both main entrance and back door.	04/13/2026	
DEER MEADOW PRIMARY SCHOOL					Inspected: 4/20/2026	Type: Routine	
48-281		PF			Sanitizing solutions; testing devices - test strips expired 6/1/2-25. New have already been ordered. To send picture once received.	04/20/2026	
DELTA GAMMA					Inspected: 4/17/2026	Type: Routine	
23-215	P		Yes		Ready-to-eat, TCS food; Disposition - Ham kept past datemarking - disposed of	04/17/2026	
DEPAUW UNIVERSITY CAFE ROY					Inspected: 4/17/2026	Type: Followup	
54-392			C		Outside receptacles - Dumpster lid left open.	03/27/2026	Yes
DOLLAR GENERAL STORE # 12179					Inspected: 4/28/2026	Type: Routine	
49-306			C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	05/01/2026	
55-443			C		Physical structures; restrictions and frequency of cleaning	05/01/2026	
55-447			C		Drying mops	05/01/2026	
DOWNTOWN MARATHON					Inspected: 4/9/2026	Type: Followup	
38-421			C		Protected outer openings - air gap at the front door.	04/03/2026	No
No Violations							
GHS ATHLETICS - OUTSIDE #1					Inspected: 4/13/2026	Type: Followup	
No Violations							
GHS ATHLETICS-OUTSIDE #2					Inspected: 4/2/2026	Type: Pre-Operational	
No Violations							
GOOD NEWS BOYS HOME/GOOD NEWS ACADAMY					Inspected: 4/24/2026	Type: Followup	
23-214	PF	Yes			Ready-to-eat, TCS food; date marking - cooked chicken wings in walk-in cooler without date marking.	03/19/2026	Yes
38-419		C	Yes		Design and installation of insect control devices - regular mouse traps cannot be used in facility.	03/19/2026	Yes
38-421			C		Protected outer openings - Air gap bottom of front entry door.	04/02/2026	Yes
45-328		C	Yes		Storage of equipment, utensils, linens, and single-service and single-use articles - single service items shall be 6 inches off of floor.	03/19/2026	Yes
49-306			C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - cabinet fronts across from window air conditioner.	03/19/2026	Yes
55-443			C		Physical structures; restrictions and frequency of cleaning - Window air contidioner and walls in kitchen.	03/19/2026	Yes
55-447		C	Yes		Drying mops - mops shall be hung to dry.	03/19/2026	Yes
GREENCASTLE WINGS LLC DBA BUFFALO WILD WINGS					Inspected: 4/28/2026	Type: Routine	
38-421			C		Protected outer openings - Airgap at the back entrance and main doors.	05/15/2026	
55-443			C	Yes	Physical structures; restrictions and frequency of cleaning cleaning under equipment needed. Examples are but no limited to under the ice machine and warewashing.	05/01/2026	

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HARRISON STREET TAVERN					Inspected: 4/14/2026	Type: Pre-Operational	
No Violations							
J & K SWEET SHOP					Inspected: 4/2/2026	Type: Routine	
43-183			C	In-use utensils; between-use storage - scoop handles were not positiond outside of the food product.			04/02/2026
No Violations							
LITTLE CAESARS PIZZA					Inspected: 4/28/2026	Type: Followup	
1-135		PF		Demonstration of knowledge - Managers were uncertain of pizza sause temperature control questions and processes for prepared pizza sitting out prior to orders. Also not certain employee illness requirements.			03/05/2026 No
3-135		PF		Demonstration of knowledge - Managers were unable to provide full details on employee illness policy or provide documentaiton of the policy.			03/05/2026 No
5-153		PF		Clean-up of vomitting and diarrheal events - PIC unable to provide written procedure.			03/05/2026 No
24-216		PF		Time as a public health control - Pizzas were prepared ahead of orders and sitting on a rack with no indications of timeframe they had been out of temperature control. When asked about process there was no written procedure provided.			03/05/2026 No
40-151			C	Effectiveness of hair restraint - beard restraint was not being used when preparing food.			03/05/2026
LOU'S DINER					Inspected: 4/13/2026	Type: Followup	
21-213	P		Yes	Yes	TCS food; hot and cold holding - mashed potatoes on the steam table were temping under 135 degrees. Reheated to 165 degrees.		03/18/2026 Yes
22-213	P		Yes	Yes	TCS food; hot and cold holding - Hamburger patties, lunch meat, and mac and cheese in the prep cooler drawers were temping over 41 degrees. Mac and cheese and hamburger patties were thrown out as unknown how long out of temperature control.		03/18/2026 No
23-214		PF	Yes		Ready-to-eat, TCS food; date marking - items in walk in cooler not date marked including lasagna, beef, beans, and pork chops.		03/18/2026 No
38-421			C	Yes	Protected outer openings air gap at front door and kitchen doors.		03/31/2026 No
47-286			C	Yes	Good repair and proper adjustment of equipment - Walk in freezer escessive ice buildup and door broken . Walk in cooler seal meesed up at bottom and side of door and there is a huge gap .		03/31/2026 No
55-409			C	Yes	Cleanability of floors, walls, and ceilings - walls around the meat slicer prep areas are not smooth and easily cleanable. Food and grime is building up.		03/31/2026 No
55-443			C		Physical structures; restrictions and frequency of cleaning - Floors and walls behind and under equipment need to be maintained clean.		03/31/2026 No
MONICAL'S PIZZA					Inspected: 4/9/2026	Type: Followup	
16-307			C		Equipment food-contact surfaces and utensils; cleaning frequency - ice machine needs cleaned		03/10/2026 No
39-189			C		Food storage - Reach in cooler at pizza station - pizzas not covered		03/06/2026 No
48-281		PF			Sanitizing solutions; testing devices - Sanitizer test strips are expired.		03/10/2026 Yes
49-306		PF			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Walk in cooler and reach in cooler behind pizza station need cleaned .		03/10/2026 No
MYERS DARI-ETTE					Inspected: 4/6/2026	Type: Pre-Operational	
No Violations							
NATURES PLATE					Inspected: 4/10/2026	Type: Routine	
No Violations							
PHI DELTA THETA					Inspected: 4/17/2026	Type: Routine	
10-359		PF	Yes		Handwashing sink; maintenance - Handwashing sink was being used for other purposes.		04/17/2026
38-421			C		Protected outer openings - air gap and kitchen entrance		04/30/2026
39-189			C		Food storage - bag of food left open in dry storage area.		04/17/2026

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49-306			C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - equipment such as top of mechanical dishwashing machine and doors of oven need cleaned.	04/17/2026	
55-443			C	Yes	Physical structures; restrictions and frequency of cleaning - floors behind and under equipment need cleaned	04/30/2026	
PUTNAM COUNTY HOSPITAL							
					Inspected: 4/21/2026	Type: Routine	
35-210		PF	Yes		Thawing of food - frozen precooked taco meat and chicken on large rack outside of refrigeration.	04/21/2026	
47-286			C		Good repair and proper adjustment of equipment - ice build up in walk in freezer,	05/01/2026	
PUTNAM COUNTY SHERIFF- JAIL							
					Inspected: 4/8/2026	Type: Followup	
16-306			C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	03/03/2026	Yes
23-214		PF	Yes	Yes	Ready-to-eat, TCS food; date marking - chili in reach-in cooler	03/03/2026	
28-456		PF	Yes		Working containers; common name - spray bottle with unidentified cleaner was thrown away at time of inspection.	03/03/2026	
39-189			C	Yes	Food storage - chicken patties uncovered in chest freezer located in dry storage room.	03/03/2026	Yes
40-151			C	Yes	Effectiveness of hair restraint - food preparation without hair or beard restraint	03/03/2026	
41-185			C	Yes	Wiping cloths; used for one purpose - wiping cloth for countertop must be held in chemical sanitizer between uses. It was on the handwashing sink faucet.	03/03/2026	
43-183			C		In-use utensils; between-use storage - styrofoam cups as scoops in bulk dry goods (powdered suger, flour) and ice scoop on top of ice machine. Top of ice machine was dirty.	03/03/2026	Yes
45-328			C	Yes	Storage of equipment, utensils, linens, and single-service and single-use articles - paper towel on floor in locker room	03/03/2026	
55-443			C		Physical structures; restrictions and frequency of cleaning - dry storage area needs cleaned, including behind equipment	03/03/2000	Yes
R & J PETRO							
					Inspected: 4/29/2026	Type: Followup	
10-432			C		Handwashing signage - a sign or poster that notifies food employees must be posted at all handwashing sinks and be clearly visible to food employees	03/05/2026	Yes
15-175			C	Yes	Packaged and unpackaged food; separation, packaging, and segregation - food items in reach in freezer not covered	03/05/2026	Yes
16-307			C	Yes	Equipment food-contact surfaces and utensils; cleaning frequency	03/05/2026	Yes
23-214		PF		Yes	Ready-to-eat, TCS food; date marking - prepackaged sandwich cooler, no date marking on any	02/25/2026	Yes
36-260			C	Yes	Function of temperature measuring devices - snadwich cooler and upright, reach in freezer need thermometers	03/05/2026	Yes
45-328			C	Yes	Storage of equipment, utensils, linens, and single-service and single-use articles - single services items on the floor by the water heater	02/25/2026	Yes
47-234			C	Yes	Nonfood-contact surfaces - upright, reach in freezer needs cleaned	03/05/2026	Yes
48-281		PF		Yes	Sanitizing solutions; testing devices - no test strips for testing sanitizer	03/05/2026	Yes
49-306			C	Yes	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	03/05/2026	Yes
No Violations							
REBECCAS BEST LLC							
					Inspected: 4/28/2026	Type: Routine	
No Violations							
RED ROOF LIQUOR							
					Inspected: 4/22/2026	Type: Followup	
10-347		PF			Handwashing sink; installation - Mens bathroom handsink hot water knob was broken and would not turn on; therefore no hot water at the handwashing sink.	02/28/2026	Yes
10-359		PF		Yes	Handwashing sink; maintenance - Handwashing sink had cleaning products sitting inside the sink.	02/20/2026	No
10-430		PF			Hand drying provisions - approved hand drying method shall be provided at the handwashing sink. Paper towels are on the opposite side of the handsink.	02/24/2026	No
10-432			C		Handwashing signage - No signage directing employees to wash hands present at the kitchen handwashing sink or bar handwashing sink.	02/28/2026	No
23-214		PF	Yes	Yes	Ready-to-eat, TCS food; date marking - Several food items did not have a datemark including meatballs,chilli, cheese dip, etc.. These items were thrown out.	02/18/2026	Yes
23-215		P		Yes	Ready-to-eat, TCS food; Disposition - Several items that did have datemarking were kept past the datemark including potato salad, chicken and noodles, weinies, and coney sauce. All items past datemarking were disposed.	02/18/2026	Yes

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28-456		PF	Yes			Working containers; common name - An unknown purple chemical was in a spray bottle. The item was dispoed of due to person in charge not knowing what it was.	02/18/2026	Yes
36-260			C			Function of temperature measuring devices - No thermometers found in either freezer.	02/28/2026	No
38-421			C	Yes		Protected outer openings - Airgap at the back door.	03/24/2026	No
39-189			C			Food storage - Flour was sitting on an open shelf with the bag open directly under the section of the ceiling that was falling.	02/18/2026	No
47-234			C	Yes		Nonfood-contact surfaces in food prep area and dishwashing area must be constructed of corrosion-resistant, nonabsorbent, and smooth material. Shelves above dishwashing area and food prep area are plywood and other unfinished wood.	03/24/2026	No
47-238		PF				Cleanability of food-contact surfaces - the counter top where food is prepared is chipping and peeling.	03/24/2026	No
48-281		PF		Yes		Sanitizing solutions; testing devices - no test strips available.	02/24/2026	No
49-309			C			Nonfood-contact surfaces; cleaning frequency - Freezer has food residue that should be cleaned.	02/24/2026	No
55-442			C	Yes		Repairing premises, structures, and attachments - Tile cracked and missing in the food prep area. In addition the ceiling is falling in the northwest corner of the kitchen.	03/24/2026	No
55-443			C	Yes		Physical structures; restrictions and frequency of cleaning - Walls and floors throughout establishment need to be deep cleaned.	02/24/2026	No
ROACHDALE COMMUNITY BUILDING								
						Inspected: 4/28/2026	Type: Routine	
No Violations								
RPG DEPAUW - ALPHA TAU OMEGA								
						Inspected: 4/23/2026	Type: Routine	
10-359		PF	Yes			Handwashing sink; maintenance - Handwashing sink shall only be used for handwashing. Sanitizer buckets were being made using handwashing sink.	04/23/2026	
23-214		PF	Yes			Ready-to-eat, TCS food; date marking - Rice and chicken did not have datemarking and was held over.	04/23/2026	
SAHM'S HAVEN RESTAURANT AND BAR								
						Inspected: 4/29/2026	Type: Followup	
15-175			C			Packaged and unpackaged food; separation, packaging, and segregation - walk in cooler; raw eggs stored above raw whole beef	02/20/2026	Yes
16-306		PF				Equipment food-contact surfaces and utensils shall be clean to sight and touch	02/20/2026	Yes
16-306		PF				Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - walk in cooler	02/20/2026	Yes
16-307			C			Equipment food-contact surfaces and utensils; cleaning frequency - ice machine needs cleaned, inside and out	02/20/2026	Yes
20-211		P		Yes		TCS food; cooling - sautee cooler - chicken breast	02/20/2026	Yes
21-213		P		Yes	Yes	TCS food; hot and cold holding - steamer temperatures were below 135 degrees	02/20/2026	Yes
22-213		P		Yes	Yes	TCS food; hot and cold holding - grill cooler temperature was above 41 degrees	02/20/2026	No
23-214		PF	Yes			Ready-to-eat, TCS food; date marking - walk in cooler pasta	02/20/2026	Yes
36-260			C	Yes		Function of temperature measuring devices - grill cooler missing thermometer	02/20/2026	Yes
37-176			C	Yes		Food storage containers; identified with common name of food - salt and pepper mixture at food prep station across from grill	02/20/2026	Yes
39-189			C			Food storage - walk in cooler - cheese curds not covered; sautee station - cooked chicken breast and lobster meat not covered; grill cooler - lobster roll not covered	02/20/2026	Yes
43-183			C	Yes		In-use utensils; between-use storage - tongs used for tenderloins slid down side of trashcan	02/20/2026	Yes
45-328			C	Yes	Yes	Storage of equipment, utensils, linens, and single-service and single-use articles - storage closet - single service items on floor	02/20/2026	Yes
47-286			C			Good repair and proper adjustment of equipment - grill cooler temperature was above 41 degrees and steamer temperature was below 135 degrees	03/13/2026	Yes
48-281		PF				Sanitizing solutions; testing devices - sanitizer test strips are expired	02/20/2026	Yes
55-443			C			Physical structures; restrictions and frequency of cleaning	02/20/2026	Yes
SANCTUARY BY BRIDGES								
						Inspected: 4/22/2026	Type: Routine	
No Violations								
SASSY SLUSHIES								
						Inspected: 4/17/2026	Type: Routine	
8-142		P		Yes		When to wash hands - Hands were not washed after using phone, taking cash, ringing people up and then preparing drinks.	04/17/2026	
10-359		PF	Yes			Handwashing sink; maintenance - handwashing sink was blocked and had several items sitting inside the sink.	04/17/2026	

Item	P	PF	C	COS	R	Complete by Date:	Corrected At followup:
Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Requirements. Violations cited in this report must be corrected within the time frames below or as stated in Section 475 and 476 of the Indiana Retail Food Establishment Food Code.							
50-342		PF				Water pressure - Water was not working properly and would only work occasionally . Allowed to utilize a water storage cooler for handwashing temporarily.	04/17/2026
SIPPINDIPPITY						Inspected: 4/1/2026	Type: Pre-Operational
No Violations							
SIPPINDIPPITY						Inspected: 4/2/2026	Type: Pre-Operational
No Violations							
SOUTH PUTNAM JR/SR HIGH SCHOOL						Inspected: 4/13/2026	Type: Followup
1-135		PF	Yes			Demonstration of knowledge - Person in charge does not have food manager certification and was unable to demonstrate knowledge regarding illnesses food employess should not work, proper cooking timeframes, or reheating temperatures.	03/04/2026 Yes
21-213	P		Yes	Yes		TCS food; hot and cold holding - Chicken tenders, corn dogs, and Fries in hot holding were temping under 135. These items were reheated.	03/04/2026 Yes
SUBWAY #1143						Inspected: 4/28/2026	Type: Followup
38-421		C	Yes			Protected outer openings - Airgap at back door.	03/25/2026 Yes
39-189		C				Food storage - dough for bread uncovered in the freezer	03/05/2026 Yes
SUBWAY #16208						Inspected: 4/9/2026	Type: Followup
22-213	P		Yes	Yes		TCS food; hot and cold holding -Multiple items in the serving cooler were temping high and the thermostat was also showing high. A work order was entered and ice was added to bring temps down.	03/11/2026 No
37-176		C	Yes			Food storage containers; identified with common name of food - vinegar spray bottle not labeled with common name.	03/11/2026 Yes
38-421		C	Yes			Protected outer openings - air gap at front door	03/30/2026 No
SUPREME PRODUCE @ KROGER 961						Inspected: 4/29/2026	Type: Routine
55-443		C				Physical structures; restrictions and frequency of cleaning	04/29/2026
TACO BELL GREENCASTLE						Inspected: 4/20/2026	Type: Followup
39-189		C				Food storage - walk in freezer - empandas not protected from contamination.	03/06/2026 Yes
45-328		C	Yes			Storage of equipment, utensils, linens, and single-service and single-use articles - single service items on floor, behing front counter.	03/06/2026
55-443		C				Physical structures; restrictions and frequency of cleaning - walls in kitchen, floors around legs and under all equipment - including front self serve drive station, under front counter.	03/15/2026 Yes
55-447		C				Drying mops - mops shall be hung to dry	03/06/2026 Yes
TEQUILA JALISCO MEXICAN GRILL						Inspected: 4/27/2026	Type: Followup
10-359		PF	Yes			Handwashing sink; maintenance - handwashing sinks being used for other purposes	03/11/2026 Yes
15-175	P		Yes			Packaged and unpackaged food; separation, packaging, and segregation - raw eggs stored above ready to eat peppers	03/11/2026
28-456		PF	Yes			Working containers; common name - spray bottle of cleaning product not labeled	03/11/2026 Yes
28-457	P		Yes			Separation of poisonous or toxic materials - powder dish detergent stored with clean pans	03/11/2026 Yes
36-260		C	Yes			Function of temperature measuring devices - thermometers not located at warmest part of cooling equipment	03/11/2026 No
38-419		C	Yes			Design and installation of insect control devices - fly strip with dead flies over food storage	03/11/2026 Yes
39-189		C		Yes		Food storage - food items in several locaions not covered	03/11/2026 No
43-183		C	Yes	Yes		In-use utensils; between-use storage - scoop for salsa hanging on handwashing sink soap dispenser	03/11/2026 Yes
44-328		C	Yes			Storage of equipment, utensils, linens, and single-service and single-use articles - equipment on floor in dry storage	03/11/2026 Yes
48-263		PF				Warewashing machine; temperature measuring devices - not working at dishwasher	03/18/2026 Yes
55-442		C				Repairing premises, structures, and attachments - ceilings, light socket, coving, & wall	03/26/2026 Yes

Item	P	PF	C	COS	R	Complete by Date:	Corrected At followup:
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55-453		C			Maintaining premises of unnecessary items and litter - several pieces of equipment outside	03/26/2026	Yes
56-438		C	Yes		Designation of dressing areas or lockers - personal items store at handwashing sink	03/11/2026	Yes
THE BREAKFAST COMPANY					Inspected: 4/30/2026	Type: Routine	
10-347		PF		Yes	Handwashing sink; installation - No hot water at one handwashing sink. Sink closest to the food prep area.	05/10/2026	
28-456		PF	Yes	Yes	Working containers; common name - Bottles storing windex, degreaser, etc not labeled with common name.	04/30/2026	
28-459		PF	Yes		Conditions of poisonous or toxic materials use - Raid and Hotshot in the establishment that per label is for residential use only.	04/30/2026	
33-212		PF	Yes	Yes	Cooling methods - gravy sitting out on the counter to cool for over an hour.	04/30/2026	
38-421		C		Yes	Protected outer openings - airgap at back door.	05/15/2026	
THE GC FREEZE					Inspected: 4/16/2026	Type: Pre-Operational	
No Violations							
TOKYO JAPANESE STEAK HOUSE					Inspected: 4/29/2026	Type: Routine	
10-430		PF		Yes	Hand drying provisions	04/29/2026	
39-189		C	Yes		Food storage - crab rangoon not covered in reach in cooler	04/29/2026	
53-394		C			Toilet room receptacle; covered - ladies restroom needs a trash receptacle with lid.	05/04/2026	
TZOUANAKIS INTERMEDIATE SCHOOL					Inspected: 4/16/2026	Type: Routine	
22-213		P		Yes	TCS food; hot and cold holding - Walk in cooler not functioning properly . Items were above 41 degrees - all discarded at time of inspection.	04/16/2026	
47-286		C			Good repair and proper adjustment of equipment - Walk in cooler not functioning properly	04/16/2026	
VALYRIAN PLACE SENIOR COMMUNITY					Inspected: 4/8/2026	Type: Routine	
No Violations							
VILLAGE FOOD MART					Inspected: 4/8/2026	Type: Routine	
23-214		PF		Yes	Ready-to-eat, TCS food; date marking - sausage and beef prepped over 24 hours not datemarked	04/08/2026	
23-215		P		Yes	Ready-to-eat, TCS food; Disposition - sausage gravy held past datemarking	04/08/2026	
38-421		C			Protected outer openings - air gap at south door and main entrance.	04/18/2026	
38-454		PF			Prohibiting animals - Cat was observed standing the door and coming in as people came in and out. Person in charge put the cat outside; however, a used litter box was observed in the back storage area. Cat was left outside at the time of inspection.	04/08/2026	
WAL-MART SUPERCENTER #902					Inspected: 4/29/2026	Type: Routine	
No Violations							
KENSTON FARMS LLC DBA WEDGE HOLLOW FARMS					Inspected: 4/1/2026	Type: Routine	
189		FOOD STORAGE - ITEMS WERE ON THE FLOOR OF THE SEMI TRAILER				04/01/2026	
SIPPINDIPPITY					Inspected: 4/1/2026	Type: Pre-Operational	
411		CLEANABILITY OF FLOORS AND WALL JUNCTURES; COVED, AND CLOSED OR SEALED - COVING SHOULD BE THROUGHOUT THE PREP AREA				04/01/2026	
432		HANDWASHING SIGNAGE - EMPLOYEE MUST WASH HANDS SIGNS SHOULD BE AT ALL HANDWASHING SINKS.				04/01/2026	