

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 08/01/2025 thru 08/31/2025

OBSERVATIONS AND CORRECTIVE ACTIONS

Item	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.	Complete by Date:	Corrected At followup:
<hr/>			
3 G BOWL LLC	Inspected: 8/29/2025	Type: Routine	
49-306	The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations	08/29/2025	
<hr/>			
ALMOST HOME RESTAURANT	Inspected: 8/19/2025	Type: Routine	
38-421	Protected outer openings	09/02/2025	
<hr/>			
ALPHA PHI SORORITY	Inspected: 8/28/2025	Type: Routine	
54-400	Covering receptacles -Dumpster lid was open	08/28/2025	
<hr/>			
BAINBRIDGE ELEMENTARY SCHOOL	Inspected: 8/26/2025	Type: Routine	
<hr/>			
No Violations			
<hr/>			
BETA THETA PI	Inspected: 8/7/2025	Type: Pre-Operational	
10-347	Handwashing sink; installation - hand sink installed at self service area did not have hot water	08/14/2025	
<hr/>			
CENTRAL ELEMENTARY SCHOOL	Inspected: 8/28/2025	Type: Routine	
<hr/>			
No Violations			
<hr/>			
CHICAGOS PIZZA	Inspected: 8/29/2025	Type: Routine	
22-213	TCS food; hot and cold holding - lunch meats in sandwich prep cooler were temping over 41 degrees	08/29/2025	
23-214	Ready-to-eat, TCS food; date marking - incorrect dates were on the lunchmeat due to freezing the meat after prep	08/29/2025	
55-443	Physical structures; restrictions and frequency of cleaning - floor under equipment need to be maintained clean	08/29/2025	
<hr/>			
COUGAR CARE PANTRY	Inspected: 8/20/2025	Type: Routine	
<hr/>			
No Violations			
<hr/>			
DAIRY CASTLE	Inspected: 8/28/2025	Type: Routine	
23-214	Ready-to-eat, TCS food; date marking	08/28/2025	
39-189	Food storage	08/28/2025	
40-151	Effectiveness of hair restraint	08/28/2025	
<hr/>			
DEER MEADOW PRIMARY SCHOOL	Inspected: 8/15/2025	Type: Routine	
<hr/>			
No Violations			
<hr/>			
No Violations			
<hr/>			
FAITH HOPE LOVE FOOD PANTRY	Inspected: 8/20/2025	Type: Routine	
<hr/>			
No Violations			
<hr/>			
FILLMORE ELEMENTARY SCHOOL	Inspected: 8/14/2025	Type: Routine	
<hr/>			
No Violations			
<hr/>			
FOUR LEAF ON MAIN, LLC	Inspected: 8/29/2025	Type: Routine	
28-456	Working containers; common name - windex in a working container not labeled.	08/29/2025	
36-260	Function of temperature measuring devices- no thermometer in a small fridge storing tuna salad and cheese, none found in one of the freezer hutch	08/29/2025	
<hr/>			

Item	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.	Complete by Date:	Corrected At followup:
54-400	Covering receptacles - Dumpster lids were open with trash inside.	08/29/2025	
<hr/>			
GOBIN MEMORIAL UNITED METHODIST CHURCH		Inspected: 8/15/2025	Type: Routine
<hr/>			
No Violations			
<hr/>			
GREENCASTLE HIGH SCHOOL		Inspected: 8/14/2025	Type: Routine
<hr/>			
No Violations			
<hr/>			
GREENCASTLE KWIK MART		Inspected: 8/6/2025	Type: Routine
16-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Walk in cooler had build up both in the front area and the back shelving.	08/06/2025	
16-307	Equipment food-contact surfaces and utensils; cleaning frequency - Soda Machine Nozzles had build up and slimey residue.	08/06/2025	
38-421	Protected outer openings	08/16/2025	
55-442	Repairing premises, structures, and attachments - Tile is broke in kitchen.	08/16/2025	
55-447	Drying mops - Mop head was leaning against the wall to dry.	08/06/2025	
<hr/>			
GREENCASTLE MIDDLE SCHOOL		Inspected: 8/14/2025	Type: Routine
<hr/>			
No Violations			
<hr/>			
HEARTLAND AUTOMOTIVE		Inspected: 8/6/2025	Type: Routine
16-307	Equipment food-contact surfaces and utensils; cleaning frequency - Ice Machine needs to be cleaned.	08/06/2025	
<hr/>			
LAIR'S BBQ SHACK		Inspected: 8/29/2025	Type: Routine
<hr/>			
No Violations			
<hr/>			
LOU'S DINER		Inspected: 8/21/2025	Type: Followup
22-213	TCS food; hot and cold holding - home fries sitting on prep table beside fryer temping at 70 degrees. Unknown how long they had been sitting out. Item was discarded by food employee.	08/22/2025	
38-421	Protected outer openings	09/07/2025	
39-197	Miscellaneous sources of contamination - Serving cups used to scoop ice instead of ice scoop present the risk of bare hand contact with food (ice).	08/22/2025	Yes
40-151	Effectiveness of hair restraint	08/22/2025	
47-286	Good repair and proper adjustment of equipment - Ice build up in the walk in freezer and missing seal at door of walk in cooler.	09/07/2025	
48-263	Warewashing machine; temperature measuring devices - Thermometer present but not in working order.	09/07/2025	
<hr/>			
LOU'S DINER		Inspected: 8/29/2025	Type: Complaint
<hr/>			
No Violations			
<hr/>			
MARVINS		Inspected: 8/20/2025	Type: Routine
36-260	Function of temperature measuring devices	08/20/2025	
<hr/>			
MAST COUNTRY MEATS		Inspected: 8/14/2025	Type: Routine
<hr/>			
No Violations			
<hr/>			
MEADOWBROOK FAMILY FARM		Inspected: 8/29/2025	Type: Routine
<hr/>			
No Violations			
<hr/>			
MOORE'S BAR & GRILL		Inspected: 8/19/2025	Type: Followup
9-173	Preventing contamination from hands by employees. Cook was assembling a sandwich with bare hands	07/31/2025	
38-421	Protected outer openings. Air gap at both front entry doors.	07/31/2025	Yes
40-151	Effectiveness of hair restraint. Cook was wearing beard restraint below his chin, not covering the hair.	07/31/2025	
<hr/>			

Item	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.	Complete by Date:	Corrected At followup:
NORTH PUTNAM HIGH SCHOOL		Inspected: 8/7/2025	Type: Routine
No Violations			
NORTH PUTNAM MIDDLE SCHOOL		Inspected: 8/7/2025	Type: Routine
No Violations			
PINKYS JAVA BOUTIQUE LLC		Inspected: 8/16/2025	Type: Followup
10-359	Handwashing sink; maintenance - Handwashing sink was being used for other purposes. Coffee pot was sitting in the sink.	06/06/2025	Yes
PUTNAM COUNTY HOSPITAL		Inspected: 8/20/2025	Type: Followup
8-142	When to wash hands	07/29/2025	
21-213	TCS food; hot and cold holding - cheeseburgers at steam table were below 135 degrees	07/29/2025	
23-214	Ready-to-eat, TCS food; date marking - tomato soup in walk in cooler	07/29/2025	
47-286	Good repair and proper adjustment of equipment. Hot holding reach through will not latch and hold heat. Walk in freezer has excessive icing.	07/29/2025	
PUTNAM INN		Inspected: 8/13/2025	Type: Routine
16-307	Equipment food-contact surfaces and utensils; cleaning frequency - Ice machine in kitchen has mold inside.	08/13/2025	
22-213	TCS food; hot and cold holding - Salad bar condensing unit completely frozen and TCS foods temping above 41 degrees.	08/13/2025	
RED ROOF LIQUOR		Inspected: 8/12/2025	Type: Routine
10-359	Handwashing sink; maintenance - Handwashing sink shall be maintained accessible at all times and should not be used for other purposes. Handsink was blocked and had several items in the sink including cleaning products.	08/12/2025	
23-214	Ready-to-eat, TCS food; date marking - Items kept past 24 hours were not datemarked	08/12/2025	
38-421	Protected outer openings	08/12/2025	
47-234	Nonfood-contact surfaces in food prep area and dishwashing area must be constructed of corrosion-resistant, nonabsorbent, and smooth material. Shelves above dishwashing and food prep areas were plywood and other unfinished wood.	08/30/2025	
47-286	Good repair and proper adjustment of equipment - Refrigerator leaking and condensation buildup inside and outside of the fridge.	08/30/2025	
48-281	Sanitizing solutions; testing devices - No test strips provided.	08/13/2025	
49-309	Nonfood-contact surfaces; cleaning frequency - Handwashing sink shall be kept clean.	08/12/2025	
54-400	Covering receptacles - Dumpsters were open with trash inside. One dumpster was not equipped with lids.	08/30/2025	
55-442	Repairing premises, structures, and attachments - Tile cracked and missing in the food prep area.	08/30/2025	
55-443	Physical structures; restrictions and frequency of cleaning - Walls and floors need to be deep cleaned.	08/12/2025	
RIDPATH PRIMARY SCHOOL		Inspected: 8/13/2025	Type: Routine
47-286	Good repair and proper adjustment of equipment	08/28/2025	
ROACHDALE CHRISTIAN CHURCH FOOD PANTRY		Inspected: 8/22/2025	Type: Routine
No Violations			
ROACHDALE ELEMENTARY SCHOOL		Inspected: 8/22/2025	Type: Routine
No Violations			
SOUTH PUTNAM JR/SR HIGH SCHOOL		Inspected: 8/28/2025	Type: Routine
No Violations			
SPEEDWAY #8044		Inspected: 8/6/2025	Type: Routine
38-421	Protected outer openings - Air gap at front door	08/16/2025	
48-281	Sanitizing solutions; testing devices - No Test Strips	08/06/2025	
49-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	08/06/2025	
TACO BELL GREENCASTLE		Inspected: 8/6/2025	Type: Routine

Item	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 .	Complete by Date:	Corrected At followup:
No Violations			

THE BREAKFAST COMPANY		Inspected: 8/6/2025	Type: Followup
16-299	Manual and mechanical warewashing; chemical sanitization; temperature, pH, concentration, and hardness - Staff was making sanitizer incorrectly by using soap and water instead of bleach and water.		06/17/2025
28-456	Working containers; common name - Chemical bottles not labeled with bleach and degreaser.		06/17/2025
55-407	Surface characteristics of materials for indoor area construction and repair		06/27/2025

TWO FISH FOOD PANTRY		Inspected: 8/28/2025	Type: Routine
No Violations			

TZOUANAKIS INTERMEDIATE SCHOOL		Inspected: 8/15/2025	Type: Routine
No Violations			

YE OLE INN		Inspected: 8/5/2025	Type: Routine
16-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Oven had accumulation of grease and debris.		08/05/2025
23-214	Ready-to-eat, TCS food; date marking - Pulled pork was not datemarked and prepared 3 days prior.		08/05/2025
38-421	Protected outer openings - Air gaps were present on all three doors.		08/15/2025
48-281	Sanitizing solutions; testing devices - Test strips were for chlorine and when asked to prepare sanitizer quat tabs were utilized.		08/10/2025

EL CARAMANCHEL NICA LLC		Inspected: 8/9/2025	Type: Routine
175	PACKAGED AND UNPACKAGED FOOD; SEPARATION, PACKAGING, AND SEGREGATION		08/09/2025
189	FOOD STORAGE		08/09/2025
213	TCS FOOD; HOT AND COLD HOLDING		08/09/2025