

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 08/01/2026 thru 08/31/2026

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.							
2 WEST BISTRO						Inspected: 8/27/2026	Type: Followup
37-222		C		Other forms of information - written notification of the presence of major food allergens not present.			07/23/2026 Yes
BURGER KING #6431						Inspected: 8/17/2026	Type: Complaint
No Violations							
CINEMA ON THE SQUARE						Inspected: 8/31/2026	Type: Pre-Operational
No Violations							
DON JULIO MEXICAN RESTAURANT						Inspected: 8/20/2026	Type: Routine
10-359		PF		Handwashing sink; maintenance - ice and dead fly in sink			08/20/2026
21-213	P		Yes	TCS food; hot and cold holding - refried beans steam table 118 degrees			08/20/2026
22-213	P		Yes	TCS food; hot and cold holding - raw meat above 41 degrees			08/20/2026
36-260		C	Yes	Function of temperature measuring devices-missing thermometer, cold holding grill prep			08/20/2026
38-421		C		Protected outer openings - air gap front door			08/24/2026
38-450		C		Controlling pests - numerous flies in kitchen			08/24/2026
39-189		C	Yes	Yes	Food storage - food shall be covered to reduce risk of contamination		08/20/2026
47-234		C		Nonfood-contact surfaces - vent hood excessive grease build up.			08/24/2026
47-286		C		Good repair and proper adjustment of equipment - cold holding - grill prep station			08/24/2026
49-309		C		Nonfood-contact surfaces; cleaning frequency - ice machine needs cleaned inside.			08/24/2026
54-392		C		Yes	Outside receptacles - dumpsters missing lids		08/24/2026
GREENCASTLE STARBUCKS						Inspected: 8/5/2026	Type: Pre-Operational
No Violations							
GREENCASTLE STARBUCKS						Inspected: 8/7/2026	Type: Pre-Operational
No Violations							
HOT SPOT FUEL LLC						Inspected: 8/25/2026	Type: Pre-Operational
No Violations							
JACKSON STREET MARATHON						Inspected: 8/31/2026	Type: Routine
22-213	P		Yes	TCS food; hot and cold holding - reach in cooler, by fountain drinks, uncrustables internal temp 44 degrees			08/31/2026
23-214		PF	Yes	Ready-to-eat, TCS food; date marking - small reach in cooler at the end of fountain drink area - assorted lunch meat sandwiches with no date marking.			08/31/2026
28-461	P		Yes	Sanitizers; criteria - wipes that are used for cleaning are not food safe.			08/31/2026
38-421		C		Yes	Protected outer openings - air gap at both, front entrances and back door.		09/08/2026

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38-451			C			Removing dead or trapped birds, insects, rodents, and other pests	08/31/2026	
55-443			C			Physical structures; restrictions and frequency of cleaning - dust, dirt, debris on front window ledges, in corners, on shelving.	08/31/2026	
KANAK INDIAN FOOD LLC								
						Inspected: 8/25/2026	Type: Followup	
10-359		PF				Handwashing sink; maintenance - Handwashing sink shall not be blocked so it is accessible at all times. Items were placed in front of the sink making it difficult to reach.	07/14/2026	No
22-213		P		Yes		TCS food; hot and cold holding - items including eggs, yogurt, etc were placed in a temporary refridgerator that was not holding temp. TCS food was thrown out.	07/14/2026	Yes
28-461		P		Yes		Sanitizers; criteria - sanitizer was being made too strong.	07/14/2026	No
37-176			C			Food storage containers; identified with common name of food - containers storing flour, sugar, etc were not labeled with common name.	07/14/2026	Yes
38-421			C			Protected outer openings - the back door of food truck was left open and allowing insects to enter freely.	07/14/2026	No
38-450			C			Controlling pests - Premises must be maintained free of insects. There were several flies in the food truck both living and dead.	07/15/2026	No
43-183			C			In-use utensils; between-use storage - scoops in working containers of food were not stored properly. Handle must be stored outside of the food item.	07/14/2026	Yes
KROGER #J-961								
						Inspected: 8/31/2026	Type: Followup	
10-359		PF				Handwashing sink; maintenance - Handwashing sink in Deli Department, by 3 bay sink is blocked.	07/13/2026	Yes
10-430		PF				Hand drying provisions - no paper towel at hand washing sink located in Deli Department, by fryer.	07/13/2026	Yes
10-432			C		Yes	Handwashing signage - ALL handwashing sinks must have signage that states "All employees must wash hands before returning to work". Every department, every handwashing sink.	07/13/2026	No
38-421			C			Protected outer openings - Air gap at front enter and exit doors.	08/01/2026	No
47-286			C			Good repair and proper adjustment of equipment - Ice Cream Walk In Freezer - Excessive ice build up at back door and the door seal is coming off.	08/01/2026	No
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 - Deli Department walk in freezer and walk in cooler- fans need cleaned . Dairy walk in cooler - fans need cleaned.	07/13/2026	No
LOU'S DINER								
						Inspected: 8/25/2026	Type: Followup	
10-430		PF		Yes		Hand drying provisions - no paper towels at handwashing sink	07/13/2026	Yes
16-307			C			Equipment food-contact surfaces and utensils; cleaning frequency - soda machine nozzles had a slime build up and should be cleaned more frequently.	07/13/2026	Yes
23-214		PF		Yes	Yes	Ready-to-eat, TCS food; date marking - datemarking did not show freeze/thaw date which resulted in a date past seven days; cut leafy greens not datemarked	07/13/2026	Yes
28-456		PF		Yes		Working containers; common name - bleach in working container not labeled.	07/13/2026	Yes
28-459		P		Yes	Yes	Conditions of poisonous or toxic materials use - fly trap stated for outdoor use only was hanging inside above a prep area and a sticky trap was hanging above clean utensils.	07/13/2026	No
28-461		P		Yes		Sanitizers; criteria - sanitizer made too strong in the spray bottles for cleaning tables	07/13/2026	No
35-208			C	Yes		Temperature control of frozen food - frozen vegetables were not maintained frozen as walk in freezer was not working properly. Items thrown away.	07/14/2026	Yes
38-421			C		Yes	Protected outer openings - air gaps at both kitchen doors, a vent needs repaired as there are airgaps around it near the food prep area.	07/23/2026	No
38-451			C			Removing dead or trapped birds, insects, rodents, and other pests - Traps had excessive amounts of insects on them.	07/13/2026	No
47-286			C		Yes	Good repair and proper adjustment of equipment - walk in freezer is not keeping items frozen, prep cooler still needs repaired, walk in cooler seals need repaired.	07/30/2026	No
55-409			C		Yes	Cleanability of floors, walls, and ceilings - walls around prep areas are not smooth, cleanable surface	07/30/2026	No
55-443			C		Yes	Physical structures; restrictions and frequency of cleaning - Generalized cleaning including walls, floors, and under equipment needs to be completed more consistently.	07/13/2026	Yes
THE FLUTTERING DUCK								
						Inspected: 8/27/2026	Type: Followup	
37-222			C			Other forms of information - Written notification of allergens not present.	07/23/2026	Yes
43-183			C	Yes		In-use utensils; between-use storage - ice scoop should be stored in a clean protected location or with in ice with handle above the ice.	07/23/2026	Yes
48-263		PF				Warewashing machine; temperature measuring devices - Temperature measuring device for wash cycle not working.	07/26/2026	Yes
53-449			C			Cleaning of plumbing fixtures - handwashing sink shall be maintained clean.	07/23/2026	No
55-443			C			Physical structures; restrictions and frequency of cleaning - floors under equipment, behind friers, and walls above prep areas need to be maintained. clean.	07/23/2026	No

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THE PINK STRAW LLC Inspected: 8/27/2026 Type: Pre-Operational

No Violations

WAL-MART SUPERCENTER #902 Inspected: 8/3/2026 Type: Complaint

No Violations

THE PINK STRAW LLC Inspected: 8/27/2026 Type: Pre-Operational

234 NONFOOD-CONTACT SURFACES - WALLS UNDER SERVING AREA, BOARDS AROUND EQUIPMENT, ALL NEED TO BE SMOOTH EASILY CLEANABLE. 09/10/2026