

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 02/01/2026 thru 02/28/2026

## 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: 2/5/2026	Type: Followup	
21-213	P		Yes		TCS food; hot and cold holding - Chicken breasts in warmer were only temping at 115 degrees.	01/08/2026	No
35-210	PF		Yes		Thawing of food - Raw chicken was being thawed under running water over 70 degrees. Chicken was temping at around 60 degrees.	01/08/2026	Yes

ALMOST HOME RESTAURANT					Inspected: 2/26/2026	Type: Followup	
16-307	P				Equipment food-contact surfaces and utensils; cleaning frequency - ICE MACHINE IN KITCHEN	01/22/2026	Yes
36-260	PF				Function of temperature measuring devices - Left upright freezer on back landing / no thermometer.	12/23/2026	Yes
47-286		C			Good repair and proper adjustment of equipment - Excessive ice build up in left walk in freezer out back.	02/06/2026	

ALPHA CHI OMEGA - ALPHA CHAPTER					Inspected: 2/9/2026	Type: Routine	
No Violations							

ALPHA PHI SORORITY					Inspected: 2/16/2026	Type: Followup	
16-297	PF				Mechanical warewashing machine; hot water sanitization temperatures - Mechanical dishwasher not getting to 180 degrees for sanitization. Will notify maintenance and utilize three bay sink for sanitization.	02/05/2026	Yes
54-400		C			Covering receptacles - dumpster lid was open	01/28/2026	No

AMERICAN LEGION POST 58					Inspected: 2/24/2026	Type: Routine	
36-260		C			Function of temperature measuring devices - missing thermometers in both freezers and both refrigerators in kitchen; one deep freezer in storage area	03/01/2026	

ANTHONY'S NEW YORK STYLE PIZZERIA					Inspected: 2/27/2026	Type: Routine	
10-429	PF				Availability of hand washing cleanser - front handwashing sink - no soap	02/27/2026	
39-189		C			Food storage - pizza station lower reach in - pizza sauce containers not covered	02/27/2026	

ARBYS #7137					Inspected: 2/26/2026	Type: Routine	
38-421		C			Protected outer openings - Airgap at the back door.	03/08/2026	
55-443		C			Physical structures; restrictions and frequency of cleaning - floor drains and floors specifically the corners and under equipmen need cleaned more frequently to prevent buildup.	03/08/2026	

ARNOLD'S PIZZA KING					Inspected: 2/27/2026	Type: Followup	
55-443		C			Physical structures; restrictions and frequency of cleaning	01/26/2026	Yes

ASCENA CONTINENTAL CAFE					Inspected: 2/16/2026	Type: Followup	
10-359	PF				Handwashing sink; maintenance - Handwashing sink near warewashing is also the designated emergency eye wash station.	01/20/2026	No

ASHLEY SQUARE CINEMA					Inspected: 2/3/2026	Type: Routine	
No Violations							

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**BAINBRIDGE ELEMENTARY SCHOOL** Inspected: 2/25/2026 Type: Followup

21-213	P	Yes	TCS food; hot and cold holding - taco meat in warmer and steam table below 135 degrees. Both were removed and heated back up to 165 degrees.	01/13/2026	
47-286		C	Good repair and proper adjustment of equipment - Warmer and right end of steam table need temperature controls repaired.	03/15/2026	
55-447		C	Drying mops - mops shall be hung to dry	01/13/2026	Yes

**BRIDGES WINE BAR LLC** Inspected: 2/12/2026 Type: Followup

40-151		C Yes	Effectiveness of hair restraint	01/22/2026	No
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**BRUNCHBIRD** Inspected: 2/5/2026 Type: Pre-Operational

No Violations

**BURRITO LOCO** Inspected: 2/27/2026 Type: Followup

10-359	PF	Yes	Handwashing sink; maintenance - blocked by cart with uncovered tortilla chips.	01/23/2026	Yes
22-213	P		TCS food; hot and cold holding - walk in cooler not functioning / temperature above 41 degrees	01/23/2026	Yes

**CHINA BUFFET** Inspected: 2/16/2026 Type: Routine

37-176		C	Food storage containers; identified with common name of food - tote containing salt needs labeled	02/16/2026	
39-189		C Yes	Food storage - food items in walk in cooler need covered to prevent possible contamination.	02/16/2026	

**CHIYODA USA - BLDG 7 - MARKET C** Inspected: 2/2/2026 Type: Routine

No Violations

**CHIYODA USA - MAIN MARKET C** Inspected: 2/2/2026 Type: Routine

No Violations

**CHIYODA USA - MIDDLE - MARKET C** Inspected: 2/2/2026 Type: Routine

No Violations

**CHIYODA USA BLDG 2 MARKET C** Inspected: 2/2/2026 Type: Routine

No Violations

**CHURCHS TEXAS CHICKEN #11866** Inspected: 2/18/2026 Type: Routine

38-421		C	Protected outer openings - main entry door	03/04/2026	
54-400		C	Covering receptacles - dumpster lids shall be closed	02/18/2026	
54-402		C	Maintaining refuse areas and enclosures - area around dumpster shall be free of trash and debris.	02/18/2026	
55-447		C	Drying mops - mops shall be hung to dry	02/18/2026	

**CLOVERDALE KITCHEN** Inspected: 2/10/2026 Type: Routine

10-359	PF	Yes	Handwashing sink; maintenance - Handwashing sink shall be used for only handwashing. Food employees utilized the sink for preparing sanitizer.	02/10/2026	
10-430	PF	Yes	Hand drying provisions - No paper towels at either handwashing sink.	02/10/2026	

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10-432			C			02/15/2026	
					Handwashing signage - No signs at handwashing sinks directing employees to wash hands.		
15-175	P		Yes	Yes		02/10/2026	
					Packaged and unpackaged food; separation, packaging, and segregation - Raw chicken was stored above ready to eat food items. Specifically in the reach in cooler by cook area that raw chicken was above the pancake batter.		
21-213	P		Yes	Yes		02/10/2026	
					TCS food; hot and cold holding - Chicken wings in the gas station side for hot holding and mashed potato on the cook line were not temping above 135 degrees.		
23-214		PF	Yes			02/10/2026	
					Ready-to-eat, TCS food; date marking - Cooked wings were stored in walk in cooler with out date marking.		
33-208			C	Yes		02/10/2026	
					Temperature control of frozen food - food items that say maintain frozen should be stored frozen until cooking (frozen mac and cheese and noodles in the reach in by the soda fountains).		
36-260			C			02/10/2026	
					Function of temperature measuring devices - No thermometers in pizza freezer, gas station side small cooler by fountain drinks, and gas station milk cooler.		
37-176			C			02/10/2026	
					Food storage containers; identified with common name of food - sugar and container in the dry storage by mop sink room were not labeled with common name.		
38-421			C			02/10/2026	
					Protected outer openings - air gaps at doors located at the South side dining room, main entrance, back west entry by restrooms, and north door to gas station side.		
39-189			C			02/10/2026	
					Food storage - Food stored uncovered in the walk in cooler, on the floor in the freezer, and open packages in the pizza deep freeze.		
43-183			C			02/10/2026	
					In-use utensils; between-use storage - Ice scoop stored on top of ice machine that was not clean and the sugar scoop was stored with handle in the food.		
45-328			C	Yes		02/10/2026	
					Storage of equipment, utensils, linens, and single-service and single-use articles - coffee cup lids were stored on the floor.		
53-394			C			02/15/2026	
					Toilet room receptacle; covered - trash cans in the female restrooms were not covered.		
53-449			C	Yes		02/10/2026	
					Cleaning of plumbing fixtures - mop sink needs to be maintained clean.		
54-400			C	Yes		02/10/2026	
					Covering receptacles - Outside dumpster was open with trash in side.		
55-443			C			02/15/2026	
					Physical structures; restrictions and frequency of cleaning - Floor and walls need cleaned in the cook area especially but also throughout the establishment.		

**CROWN EQUIPMENT MICROMARKET**

Inspected: 2/2/2026

Type: Routine

No Violations

**CROWN EQUIPMENT PLANT 1 BACK MARKET C**

Inspected: 2/2/2026

Type: Routine

No Violations

**CROWN EQUIPMENT PLANT 3 MARKET C**

Inspected: 2/2/2026

Type: Routine

No Violations

**CROWN EQUIPMENT WAREHOUSE MICRO-MARKET**

Inspected: 2/2/2026

Type: Routine

No Violations

**DAILY EXPRESS 9**

Inspected: 2/4/2026

Type: Routine

23-215	P		Yes			02/04/2026	
					Ready-to-eat, TCS food; Disposition - Ham chunks were kept past seven days.		
28-467	P					02/04/2026	
					Rodent bait stations - Mouse snap traps are being utilized in the establishment.		
38-421			C	Yes		02/24/2026	
					Protected outer openings - Air gap at the South side door.		
45-328			C	Yes		02/04/2026	
					Storage of equipment, utensils, linens, and single-service and single-use articles - Single use cups were stored on the floor.		
49-306			C	Yes		02/14/2026	
					Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Reach in freezers, walkin cooler and freezers all have debris build up and need cleaned.		
55-442			C	Yes		02/28/2026	
					Repairing premises, structures, and attachments - Broken Tile in the kitchen area needs fixed.		
55-443			C			02/14/2026	
					Physical structures; restrictions and frequency of cleaning - Floors under equipment and tables need cleaned as there is debris buildup.		
55-447			C	Yes	Yes	02/04/2026	
					Drying mops - mops not hung to dry.		

**DELTA TAU DELTA FRATERNITY**

Inspected: 2/16/2026

Type: Routine

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16-306		PF				The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations	02/16/2026
23-214		PF	Yes			Ready-to-eat, TCS food; date marking - Potato salad and cooked cheeseburgers had not date mark. Items thrown out.	02/16/2026
28-459		P		Yes		Conditions of poisonous or toxic materials use - Raid was found under handwashing sink. This item cannot be used in the kitchen.	02/16/2026
38-421			C			Protected outer openings - Air gap south door entering dining room area.	02/26/2026

DELTA UPSILON FRATERNITY						Inspected: 2/25/2026	Type: Routine
23-214		PF				Ready-to-eat, TCS food; date marking - Chicken parm, salsa and ham slices from the previous day were not datemarked.	02/25/2026
55-443			C	Yes		Physical structures; restrictions and frequency of cleaning	02/25/2026

DOLLAR GENERAL STORE #3836						Inspected: 2/6/2026	Type: Routine
16-306			C	Yes		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Reach in coolers should be free of accumulation of dust, dirt, and debris.	02/06/2026
38-421			C			Protected outer openings - air gap at both side and front door	02/16/2026
51-353			C			Service sink - There is not a service sink, staff is pouring mop water outside or down toilet	03/06/2026
54-400			C	Yes		Covering receptacles - Dumpster lids not closed	02/06/2026

DOLLAR TREE #01958						Inspected: 2/10/2026	Type: Routine
No Violations							

GREENCASTLE HIGH SCHOOL						Inspected: 2/16/2026	Type: Followup	
40-151			C			Effectiveness of hair restraint - beard restraint	01/20/2026	Yes

GREENCASTLE MOOSE #1592						Inspected: 2/12/2026	Type: Routine
1-135		PF				Demonstration of knowledge - required temperature of hot holding and cold holding	02/15/2026
8-142		P				When to wash hands	02/05/2026
39-189			C			Food storage - Items in reach in freezer were not protected from contamination	02/12/2026
46-186		P				Gloves; use limitation - cook went from placing hamburger patties on grill and id not wash hands and change gloves before touching RTE foods.	02/05/2026
48-281		PF				Sanitizing solutions; testing devices - Sanitizer test strips expired 2021	02/20/2026

HAYDEN'S BAINBRIDGE TAP						Inspected: 2/25/2026	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 - Ice Machine has mold growing inside.	02/03/2026	Yes
16-307			C			Equipment food-contact surfaces and utensils; cleaning frequency - ice machine	01/23/2026	Yes
38-421			C	Yes		Protected outer openings - Air Gap West entry door	02/06/2026	No
39-189			C			Food storage - food items shall be covered to prevent contamination	01/23/2026	No
47-286			C			Good repair and proper adjustment of equipment - Excessive ice build up in 1st upright freezer.	02/03/2026	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 - Upright freezers need cleaned	01/23/2026	Yes
55-443			C			Physical structures; restrictions and frequency of cleaning - physical structures need cleaned.	01/23/2026	Yes

HOGG WILD BBQ FOOD TRUCK & CATERING						Inspected: 2/26/2026	Type: Routine
21-213		P				TCS food; hot and cold holding - pulled pork was temping at 120 degrees. Item was to be replaced with fresh pork.	02/26/2026
55-443			C			Physical structures; restrictions and frequency of cleaning - floors and wall that is used for a door need deep cleaning.	02/26/2026

JONESY'S BAR & GRILL						Inspected: 2/26/2026	Type: Followup	
16-307			C			Equipment food-contact surfaces and utensils; cleaning frequency - ice machine needs cleaned	02/02/2026	Yes

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28-456		PF				02/02/2026	Yes
Working containers; common name - spray bottle of cleaner							
43-183		C	Yes			02/02/2026	Yes
In-use utensils; between-use storage - Ice scoop							
55-447		C	Yes			02/02/2026	Yes
Drying mops							

**KAPPA ALPHA THETA, ALPHA CHAPTER FACILITY CORP** Inspected: 2/5/2026 Type: Routine

No Violations

**KAPPA KAPPA GAMMA** Inspected: 2/9/2026 Type: Routine

28-456		PF	Yes			02/09/2026	
Working containers; common name - Working container not labeled under warewashing sink.							
52-380		P				03/09/2026	
Backflow prevention, direct connection prohibited - Steamer not connect to the sanitary drainage system. A indirect connection to the drainage system is required.							

**KROGER #J-961** Inspected: 2/4/2026 Type: Routine

10-432		C				02/15/2026	
Handwashing signage - A sign or poster that notifies food employees to wash their hands must be posted at all handwashing sinks and clearly visible.							
16-306		PF				02/04/2026	
Equipment food-contact surfaces and utensils shall be clean to sight and touch - slicer in deli.							
17-224		P	Yes			02/04/2026	
Infant formula shall not be sold for infant consumption or served to infants past the date on the container							
38-421		C				02/14/2026	
Protected outer openings - air gap let receiving door West end of building.							
49-306		C				02/15/2026	
Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - racks in produce, meat, eggs, cheese, and deli departments.							
55-443		C				02/15/2026	
Physical structures; restrictions and frequency of cleaning - back of store / stock and storage areas							

**LAIR'S BBQ SHACK** Inspected: 2/13/2026 Type: Routine

No Violations

**MARATHON #211** Inspected: 2/26/2026 Type: Followup

45-328		C				01/23/2026	Yes
Storage of equipment, utensils, linens, and single-service and single-use articles							
49-306		C				01/13/2026	No
Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Coolers have dust and drebi accumulation.							

**MARVINS** Inspected: 2/26/2026 Type: Routine

23-215		P	Yes			02/26/2026	
Ready-to-eat, TCS food; Disposition - Refried Beans and Egg rolls past datemarking. Items were thrown out.							
36-260		C	Yes			03/08/2026	
Function of temperature measuring devices - Thermometers missing in the black reach freezer in north side of kitchen and some of the freezers downstairs.							
38-421		C				03/08/2026	
Protected outer openings - Air gap at the north door.							
49-306		C				02/27/2026	
Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris							
55-443		C				03/08/2026	
Physical structures; restrictions and frequency of cleaning - Floors specifically around and under equipment.							

**MCDONALDS - GREENCASTLE** Inspected: 2/6/2026 Type: Routine

40-151		C	Yes			02/16/2026	
Effectiveness of hair restraint - Person preparing and packing french fries was not wearing any beard restraint.							

**MCPHERSONS MARKET** Inspected: 2/25/2026 Type: Routine

38-421		C				03/10/2026	
Protected outer openings - air gap at front entry door							

**MORTON COUNTRY STORE** Inspected: 2/25/2026 Type: Routine

No Violations

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MR TACO JM LLC				Inspected: 2/18/2026	Type: Followup
20-211	P	Yes	TCS food; cooling - Rice was not cooled within the six hour timeframe. Item threw out	01/14/2026	No
48-281	PF		Sanitizing solutions; testing devices - no sanitizer test strips	01/15/2026	Yes

MYERS' FIVE EAST				Inspected: 2/2/2026	Type: Routine
43-183	C		In-use utensils; between-use storage - metal scoop in large bin of sugar	02/02/2026	
47-286	C		Good repair and proper adjustment of equipment - excessive ice build up in upright freezer	02/02/2026	
49-306	C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	02/02/2026	

NO. 1 CHINESE KITCHEN 888 INC				Inspected: 2/6/2026	Type: Routine
6-148	C	Yes	Eating, drinking, or using tobacco products - Employee personal drinks without lids were placed on the steam table for food items that were being served.	02/06/2026	
23-214	PF	Yes	Ready-to-eat, TCS food; date marking - Cooked general tso chicken and the filling for crab rangoon were reported made the day before but had not datemarking.	02/06/2026	
28-459	P	Yes	Conditions of poisonous or toxic materials use - Using Spectracide Bug Stop- home barrier in the food establishment. Label does not state safe for retail food establishment.	02/06/2026	
43-183	C		In-use utensils; between-use storage - Scoops were stored in the rice without any handle.	02/09/2026	
49-306	C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Containers storing sugars and other cooking ingredients have build up and residue on them.	02/09/2026	
55-443	C		Physical structures; restrictions and frequency of cleaning - floors under and behind equipment have accumulation of debris.	03/06/2026	

PAPA JOHNS #1489				Inspected: 2/16/2026	Type: Routine
38-421	C	Yes	Protected outer openings	02/26/2026	
40-151	C	Yes	Effectiveness of hair restraint - Beard restraints not being used when preparing food.	02/16/2026	
49-306	C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	02/16/2026	

PHI GAMMA DELTA				Inspected: 2/5/2026	Type: Routine
52-380	P		Backflow prevention, direct connection prohibited - Ice machine does not have a proper air gap at the drain.	02/06/2026	
54-400	C	Yes	Covering receptacles - Dumpster lids are broke and cannot shut fully.	02/05/2026	

PI BETA PHI FHC- INDIANA EPSILON				Inspected: 2/9/2026	Type: Routine
38-421	C		Protected outer openings - Air gap at back door.	02/19/2026	
55-442	C		Repairing premises, structures, and attachments - there are few cracks in the tile at the warewashing area that can encourage bacteria and mold harborage.	02/23/2026	

PIZZA KING OF GREENCASTLE				Inspected: 2/27/2026	Type: Followup
16-306	PF		Equipment food-contact surfaces and utensils shall be clean to sight and touch	01/30/2026	Yes

PUTNAM INN				Inspected: 2/24/2026	Type: Followup
16-306	PF		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - kitchen ice machine	02/01/2026	Yes
21-213	P	Yes	TCS food; hot and cold holding - first steam table with 6 pans and 2 soup wells	01/29/2026	Yes
22-213	P	Yes	Yes TCS food; hot and cold holding	01/29/2026	No

R & J PETRO				Inspected: 2/25/2026	Type: Routine
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	
15-175	C	Yes	Packaged and unpackaged food; separation, packaging, and segregation - food items in reach in freezer not covered	03/05/2026	

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16-307		C		Yes	Equipment food-contact surfaces and utensils; cleaning frequency	03/05/2026	
23-214		PF		Yes	Ready-to-eat, TCS food; date marking - prepackaged sandwich cooler, no date marking on any	02/25/2026	
36-260		C		Yes	Function of temperature measuring devices - sandwich cooler and upright, reach in freezer need thermometers	03/05/2026	
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	
47-234		C		Yes	Nonfood-contact surfaces - upright, reach in freezer needs cleaned	03/05/2026	
48-281		PF		Yes	Sanitizing solutions; testing devices - no test strips for testing sanitizer	03/05/2026	
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	03/05/2026	

**RED ROOF LIQUOR**

**Inspected: 2/18/2026**

**Type: Routine**

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	
10-359		PF		Yes	Handwashing sink; maintenance - Handwashing sink had cleaning products sitting inside the sink.	02/20/2026	
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	
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	
23-214		PF		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	
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	
28-456		PF		Yes	Working containers; common name - An unknown purple chemical was in a spray bottle. The item was disposed of due to person in charge not knowing what it was.	02/18/2026	
36-260		C			Function of temperature measuring devices - No thermometers found in either freezer.	02/28/2026	
38-421		C		Yes	Protected outer openings - Airgap at the back door.	03/24/2026	
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	
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	
47-238		PF			Cleanability of food-contact surfaces - the counter top where food is prepared is chipping and peeling.	03/24/2026	
48-281		PF		Yes	Sanitizing solutions; testing devices - no test strips available.	02/24/2026	
49-309		C			Nonfood-contact surfaces; cleaning frequency - Freezer has food residue that should be cleaned.	02/24/2026	
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	
55-443		C		Yes	Physical structures; restrictions and frequency of cleaning - Walls and floors throughout establishment need to be deep cleaned.	02/24/2026	

**RIDPATH PRIMARY SCHOOL**

**Inspected: 2/16/2026**

**Type: Followup**

47-286		C		Yes	Good repair and proper adjustment of equipment - Excessive ice build up in walk in freezer	01/30/2026	No
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**SAHM'S HAVEN RESTAURANT AND BAR**

**Inspected: 2/20/2026**

**Type: Routine**

15-175		C			Packaged and unpackaged food; separation, packaging, and segregation - walk in cooler; raw eggs stored above raw whole beef	02/20/2026	
16-306		PF			Equipment food-contact surfaces and utensils shall be clean to sight and touch	02/20/2026	
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	
16-307		C			Equipment food-contact surfaces and utensils; cleaning frequency - ice machine needs cleaned, inside and out	02/20/2026	
20-211		P		Yes	TCS food; cooling - sautee cooler - chicken breast	02/20/2026	
21-213		P		Yes	Yes TCS food; hot and cold holding - steamer temperatures were below 135 degrees	02/20/2026	
22-213		P		Yes	Yes TCS food; hot and cold holding - grill cooler temperature was above 41 degrees	02/20/2026	
23-214		PF		Yes	Ready-to-eat, TCS food; date marking - walk in cooler pasta	02/20/2026	
36-260		C		Yes	Function of temperature measuring devices - grill cooler missing thermometer	02/20/2026	
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	
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	
43-183		C		Yes	In-use utensils; between-use storage - tongs used for tenderloins slid down side of trashcan	02/20/2026	

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.							
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
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
48-281	PF					Sanitizing solutions; testing devices - sanitizer test strips are expired	02/20/2026
55-443	C					Physical structures; restrictions and frequency of cleaning	02/20/2026

<b>SPEEDWAY #8044</b>						<b>Inspected: 2/5/2026</b>	<b>Type: Routine</b>
38-421	C	Yes				Protected outer openings - Airgap at front door	02/20/2026

<b>TACO WAPO MX CORPORATION</b>						<b>Inspected: 2/24/2026</b>	<b>Type: Followup</b>
39-189	C					Food storage - Food shall be stored 6 inches off of floor - walk in cooler	01/22/2026 Yes
47-286	C					Good repair and proper adjustment of equipment - Excessive ice build up in walk in freezer.	02/22/2026

<b>THE DANDELION INN</b>						<b>Inspected: 2/2/2026</b>	<b>Type: Routine</b>
No Violations							

<b>THE DOC'S INN BED AND BREAKFAST</b>						<b>Inspected: 2/2/2026</b>	<b>Type: Routine</b>
No Violations							

<b>THE FAIRWAY FAMILY RESTAURANT</b>						<b>Inspected: 2/16/2026</b>	<b>Type: Followup</b>
10-359	PF	Yes				Handwashing sink; maintenance - Handwashing sink was being utilized for other purposes, sanitizer bucket was placed inside the sink	01/23/2026 No
35-210	PF	Yes				Thawing of food - boxes of frozen food were placed on shelves outside of freezer to thaw.	01/23/2026 Yes

<b>TIGER POINTE COUNTRY CLUB</b>						<b>Inspected: 2/5/2026</b>	<b>Type: Routine</b>
17-224	P					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 - hot dogs with visible mold.	02/05/2026
23-214	PF					Ready-to-eat, TCS food; date marking - crock pot with what appears to be taco meat no date marking located in the reach in cooler below sandwich station.	02/05/2026
47-286	C					Good repair and proper adjustment of equipment - reach in freezer has excessive ice build up	03/01/2026
55-447	C					Drying mops - mops shall be hung to dry	02/05/2026

<b>TOKYO JAPANESE STEAK HOUSE</b>						<b>Inspected: 2/27/2026</b>	<b>Type: Followup</b>
23-214	PF	Yes				Ready-to-eat, TCS food; date marking	01/20/2026 No
35-208	C	Yes	Yes			Temperature control of frozen food	01/20/2026 Yes
37-176	C					Food storage containers; identified with common name of food	01/20/2026 No
38-421	C					Protected outer openings	02/03/2026 No
39-189	C					Food storage	01/20/2026 Yes
43-183	C					In-use utensils; between-use storage	01/20/2026 No
44-329	C	Yes				Storage prohibitions of clean items	01/20/2026 Yes
45-328	C					Storage of equipment, utensils, linens, and single-service and single-use articles	01/20/2026 Yes
47-234	C					Nonfood-contact surfaces	01/20/2026 Yes
51-363	C					A plumbing system shall be maintained in good repair	01/20/2026 Yes
55-442	C					Repairing premises, structures, and attachments	02/03/2026 Yes
55-443	C	Yes				Physical structures; restrictions and frequency of cleaning	01/20/2026 No
56-438	C	Yes				Designation of dressing areas or lockers	01/20/2026 Yes

<b>YE OLE INN</b>						<b>Inspected: 2/26/2026</b>	<b>Type: Routine</b>
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**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

Item	P	PF	C	COS	R	Complete by Date:	Corrected At followup:
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. Potatos were molded. Item discarded.	02/26/2026	
23-215	P		Yes		Ready-to-eat, TCS food; Disposition - Hotdogs and cheese sauce kept past datemarking. Items disposed of.	02/26/2026	
38-421		C		Yes	Protected outer openings - Air gap at both doors.	03/08/2026	
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. Deep freeze and oven have accumulation of debris.	03/08/2026	
54-400		C			Covering receptacles - Dumpster lid was open with trash inside.	02/26/2026	