

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

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

## 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: 1/8/2026	Type: Routine
21-213	P		Yes			TCS food; hot and cold holding - Chicken breasts in warmer were only temping at 115 degrees.	01/08/2026
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

ALMOST HOME RESTAURANT						Inspected: 1/22/2026	Type: Routine
16-307	P					Equipment food-contact surfaces and utensils; cleaning frequency - ICE MACHINE IN KITCHEN	01/22/2026
36-260		PF				Function of temperature measuring devices - Left upright freezer on back landing / no thermometer.	12/23/2026
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 PHI SORORITY						Inspected: 1/28/2026	Type: Routine
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
54-400			C			Covering receptacles - dumpster lid was open	01/28/2026

AMERICAN LEGION POST 281						Inspected: 1/14/2026	Type: Followup
23-215	P					Ready-to-eat, TCS food; Disposition	12/09/2025 No
28-456		PF				Working containers; common name - Spray bottle with fabuloso sitting on counter in kitchen not labeled.	12/09/2025 Yes
45-328			C			Storage of equipment, utensils, linens, and single-service and single-use articles - single use shot glasses stored on the floor	12/09/2025 Yes

ARNOLD'S PIZZA KING						Inspected: 1/23/2026	Type: Routine
55-443			C			Physical structures; restrictions and frequency of cleaning	01/26/2026

ASCENA CONTINENTAL CAFE						Inspected: 1/20/2026	Type: Routine
10-359		PF				Handwashing sink; maintenance - Handwashing sink near warewashing is also the designated emergency eye wash station.	01/20/2026

BAINBRIDGE ELEMENTARY SCHOOL						Inspected: 1/13/2026	Type: Routine
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.	01/27/2026
55-447			C			Drying mops - mops shall be hung to dry	01/13/2026

BERT & BETTY'S KITCHEN						Inspected: 1/16/2026	Type: Other
No Violations							

BETA THETA PI						Inspected: 1/28/2026	Type: Followup
22-213	P					TCS food; hot and cold holding - Items from the cold self service line (yogurt, fruit) were not temping under 41 degrees.	12/08/2025 No
38-421			C			Protected outer openings -Air gap at back door.	12/18/2025 No

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<b>BRIDGES WINE BAR LLC</b>			<b>Inspected: 1/22/2026</b>	<b>Type: Routine</b>
40-151	C	Yes	Effectiveness of hair restraint	01/22/2026

<b>BURRITO LOCO</b>			<b>Inspected: 1/23/2026</b>	<b>Type: Routine</b>
10-359	PF	Yes	Handwashing sink; maintenance - blocked by cart with uncovered tortilla chips.	01/23/2026
22-213	P		TCS food; hot and cold holding - walk in cooler not functioning / temperature above 41 degrees	01/23/2026

<b>CASA GRANDE MEXICAN CUISINE</b>			<b>Inspected: 1/12/2026</b>	<b>Type: Followup</b>
15-175	C		Packaged and unpackaged food; separation, packaging, and segregation - Prepared foods were uncovered in the hutch freezer	12/10/2025 No
20-211	P	Yes	TCS food; cooling - Refried beans and Fried Rice was not cooled under 70 degrees in two hours or less. Made to reheat the food and start process over as it was within six hours.	12/10/2025 No
28-456	PF	Yes	Working containers; common name - cleaning agents in working containers were not properly labeled.	12/10/2025 No
33-212	PF	Yes	Cooling methods - Queso, refried beans, and fried rice were sat outside on the counter for hours without used an effective method to cool.	12/10/2025 No
38-421	C	Yes	Protected outer openings - Airgap at front door.	12/30/2025 Yes

<b>CASEY'S GENERAL STORE #3007</b>			<b>Inspected: 1/9/2026</b>	<b>Type: Complaint</b>
No Violations				

<b>CASEY'S GENERAL STORE #3307</b>			<b>Inspected: 1/13/2026</b>	<b>Type: Followup</b>
16-306	PF		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	12/11/2025 Yes
39-189	C		Food storage - Food items uncovered in walk in freezer	12/11/2025 Yes
45-328	C		Storage of equipment, utensils, linens, and single-service and single-use articles - single service items on floor	12/11/2025 Yes
55-443	C		Physical structures; restrictions and frequency of cleaning	12/11/2025 No

<b>CHANDLER'S ORCHARD AND COUNTRY MARKET</b>			<b>Inspected: 1/30/2026</b>	<b>Type: Routine</b>
No Violations				

<b>CHURCHS TEXAS CHICKEN #11866</b>			<b>Inspected: 1/15/2026</b>	<b>Type: Pre-Operational</b>
No Violations				

<b>CHURCHS TEXAS CHICKEN #11866</b>			<b>Inspected: 1/20/2026</b>	<b>Type: Pre-Operational</b>
No Violations				

<b>CHURCHS TEXAS CHICKEN #11866</b>			<b>Inspected: 1/21/2026</b>	<b>Type: Followup</b>
No Violations				

<b>CLOVER CUPBOARD</b>			<b>Inspected: 1/23/2026</b>	<b>Type: Routine</b>
No Violations				

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<b>CONTINENTAL CANTEEN @ ASCENA - MICRO MARKET</b>			<b>Inspected: 1/20/2026</b>	<b>Type: Routine</b>
No Violations				

<b>DAILY EXPRESS</b>			<b>Inspected: 1/12/2026</b>	<b>Type: Followup</b>
16-306	C	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - countertops behind coffee machine .	12/08/2025	Yes
45-328	C	Storage of equipment, utensils, linens, and single-service and single-use articles - storage building	12/08/2025	Yes
55-447	C	Drying mops	12/08/2025	No

<b>DEPAUW UNIVERSITY BLEND</b>			<b>Inspected: 1/28/2026</b>	<b>Type: Routine</b>
No Violations				

<b>DEPAUW UNIVERSITY HOOVER HALL</b>			<b>Inspected: 1/28/2026</b>	<b>Type: Routine</b>
No Violations				

<b>FINAL APPROACH FAMILY RESTAURANT</b>			<b>Inspected: 1/20/2026</b>	<b>Type: Routine</b>
No Violations				

<b>GHS ATHLETICS INSIDE UPPER</b>			<b>Inspected: 1/20/2026</b>	<b>Type: Routine</b>
No Violations				

<b>GREENCASTLE CHRISTIAN CHURCH</b>			<b>Inspected: 1/12/2026</b>	<b>Type: Routine</b>
No Violations				

<b>GREENCASTLE HIGH SCHOOL</b>			<b>Inspected: 1/20/2026</b>	<b>Type: Routine</b>
40-151	C	Effectiveness of hair restraint - beard restraint	01/20/2026	

<b>GREENCASTLE MIDDLE SCHOOL</b>			<b>Inspected: 1/20/2026</b>	<b>Type: Routine</b>
No Violations				

<b>HAYDEN'S BAINBRIDGE TAP</b>			<b>Inspected: 1/23/2026</b>	<b>Type: Routine</b>
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	
16-307	C	Equipment food-contact surfaces and utensils; cleaning frequency - ice machine	01/23/2026	
38-421	C	Yes Protected outer openings - Air Gap West entry door	02/06/2026	
39-189	C	Food storage - food items shall be covered to prevent contamination	01/23/2026	
47-286	C	Good repair and proper adjustment of equipment - Excessive ice build up in 1st upright freezer.	02/03/2026	
49-306	C	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Upright freezers need cleaned	01/23/2026	
55-443	C	Physical structures; restrictions and frequency of cleaning - physical structures need cleaned.	01/23/2026	

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<b>HAYS FAMILY FARM LLC</b>	<b>Inspected: 1/20/2026</b>	<b>Type: Routine</b>
No Violations		

<b>JONESY'S BAR &amp; GRILL</b>	<b>Inspected: 1/30/2026</b>	<b>Type: Routine</b>	
16-307	C	Equipment food-contact surfaces and utensils; cleaning frequency - ice machine needs cleaned	02/02/2026
28-456	PF	Working containers; common name - spray bottle of cleaner	02/02/2026
43-183	C Yes	In-use utensils; between-use storage - Ice scoop	02/02/2026
55-447	C Yes	Drying mops	02/02/2026

<b>LOST HOLLOW BEER CO. LLC</b>	<b>Inspected: 1/22/2026</b>	<b>Type: Routine</b>
No Violations		

<b>LT FARM MEATS, LLC</b>	<b>Inspected: 1/16/2026</b>	<b>Type: Routine</b>
No Violations		

<b>MARATHON #211</b>	<b>Inspected: 1/23/2026</b>	<b>Type: Routine</b>	
45-328	C	Storage of equipment, utensils, linens, and single-service and single-use articles	01/23/2026
49-306	C	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Coolers have dust and drebi accumulation.	01/13/2026

<b>MOORE'S BAR &amp; GRILL</b>	<b>Inspected: 1/12/2026</b>	<b>Type: Followup</b>	
15-175	P Yes	Packaged and unpackaged food; separation, packaging, and segregation	12/02/2025 Yes
55-447	C	Drying mops	12/02/2025 Yes

<b>MR TACO JM LLC</b>	<b>Inspected: 1/14/2026</b>	<b>Type: Routine</b>	
20-211	P Yes	TCS food; cooling - Rice was not cooled wiithin the six hour timeframe. Item threw out	01/14/2026
48-281	PF	Sanitizing solutions; testing devices - no sanitizer test strips	01/15/2026

<b>NORTH PUTNAM HIGH SCHOOL</b>	<b>Inspected: 1/14/2026</b>	<b>Type: Routine</b>
No Violations		

<b>NORTH PUTNAM MIDDLE SCHOOL</b>	<b>Inspected: 1/14/2026</b>	<b>Type: Routine</b>
No Violations		

<b>OFF THE RAILS EVENT CENTER</b>	<b>Inspected: 1/20/2026</b>	<b>Type: Routine</b>
No Violations		

<b>PARK WAGYU CATTLE</b>	<b>Inspected: 1/16/2026</b>	<b>Type: Routine</b>
No Violations		

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PHI DELTA THETA				Inspected: 1/28/2026	Type: Followup
23-214	PF	Yes	Ready-to-eat, TCS food; date marking- Sliced chicken was in ziplock bag without datemark. Item was thrown out due to not knowing for sure when the item was open.	12/11/2025	No
55-443	C		Physical structures; restrictions and frequency of cleaning - Floors need cleaned under and behind equipment.	12/30/2025	No
55-447	C		Drying mops - Mop sitting in dirty mop water	12/11/2025	Yes

PIZZA KING OF GREENCASTLE				Inspected: 1/30/2026	Type: Routine
16-306	PF		Equipment food-contact surfaces and utensils shall be clean to sight and touch	01/30/2026	

PUTNAM INN				Inspected: 1/29/2026	Type: Routine
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	
21-213	P	Yes	TCS food; hot and cold holding - first steam table with 6 pans and 2 soup wells	01/29/2026	
22-213	P	Yes	Yes TCS food; hot and cold holding	01/29/2026	

RIDPATH PRIMARY SCHOOL				Inspected: 1/12/2026	Type: Routine
47-286	C	Yes	Good repair and proper adjustment of equipment - Excessive ice build up in walk in freezer	01/30/2026	

ROACHDALE ELEMENTARY SCHOOL				Inspected: 1/14/2026	Type: Routine
No Violations					

RPG DEPAUW - ALPHA TAU OMEGA				Inspected: 1/28/2026	Type: Followup
51-363	C		A plumbing system shall be maintained in good repair - Grease trap is leaking water when a specific sink is used.	12/08/2025	No

RUSSELLVILLE COMMUNITY CHURCH				Inspected: 1/14/2026	Type: Routine
No Violations					

SIGMA CHI				Inspected: 1/28/2026	Type: Followup
1-136	PF		Duties of person in charge - Concerns with handwashing procedures and thawing procedures.	12/08/2025	No
8-142	P		When to wash hands - Cook did not wash hands prior to preparing food.	12/08/2025	
10-359	PF		Handwashing sink; maintenance - sink that was identified as being used for handwashing in prep area was also thawing food.	12/08/2025	No
10-429	PF		Availability of hand washing cleanser - there was not handwashing soap a	12/08/2025	No
10-430	PF		Hand drying provisions - there were no towels at the handwashing sink.	12/08/2025	Yes
16-307	C		Equipment food-contact surfaces and utensils; cleaning frequency - ice machine had build up slime on it.	12/08/2025	Yes
28-456	PF		Working containers; common name - oven cleaner in a working container not labeled	12/08/2025	No
35-210	PF		Thawing of food - food was being thawed in a sink without running water	12/08/2025	No
54-400	C		Covering receptacles- Dumpster lids are broken and unable to close.	12/08/2025	No

TACO WAPO MX CORPORATION				Inspected: 1/22/2026	Type: Routine
39-189	C		Food storage - Food shall be stored 6 inches off of floor - walk in cooler	01/22/2026	
47-286	C		Good repair and proper adjustment of equipment - Excessive ice build up in walk in freezer.	02/22/2026	

THE DOUBLE D CATTLE FARM, LLC				Inspected: 1/23/2026	Type: Routine
No Violations					

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No Violations

**THE FAIRWAY FAMILY RESTAURANT**

Inspected: 1/23/2026

Type: Routine

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
35-210	PF	Yes	Thawing of food - boxes of frozen food were placed on shelves outside of freezer to thaw.	01/23/2026

**THE FLUTTERING DUCK**

Inspected: 1/8/2026

Type: Routine

No Violations

**THE STOREHOUSE CHURCH**

Inspected: 1/23/2026

Type: Pre-Operational

No Violations

**THE WHISK**

Inspected: 1/22/2026

Type: Routine

16-307	C		Equipment food-contact surfaces and utensils; cleaning frequency - Ice machine needs cleaned	01/31/2026
28-456	PF		Working containers; common name - Spray bottle with some type of chemical, not labeled.	01/22/2026
40-151	C		Effectiveness of hair restraint - chef not wearing beard restraint.	01/22/2026
48-263	PF		Warewashing machine; temperature measuring devices.	02/01/2026
48-281	PF		Sanitizing solutions; testing devices - test strips expired 2023	01/22/2026

**TOKYO JAPANESE STEAK HOUSE**

Inspected: 1/20/2026

Type: Routine

23-214	PF	Yes	Ready-to-eat, TCS food; date marking	01/20/2026	
35-208	C	Yes	Yes	Temperature control of frozen food	01/20/2026
37-176	C		Food storage containers; identified with common name of food	01/20/2026	
38-421	C		Protected outer openings	02/03/2026	
39-189	C		Food storage	01/20/2026	
43-183	C		In-use utensils; between-use storage	01/20/2026	
44-329	C	Yes	Storage prohibitions of clean items	01/20/2026	
45-328	C		Storage of equipment, utensils, linens, and single-service and single-use articles	01/20/2026	
47-234	C		Nonfood-contact surfaces	01/20/2026	
51-363	C		A plumbing system shall be maintained in good repair	01/20/2026	
55-442	C		Repairing premises, structures, and attachments	02/03/2026	
55-443	C	Yes	Physical structures; restrictions and frequency of cleaning	01/20/2026	
56-438	C	Yes	Designation of dressing areas or lockers	01/20/2026	

**TWIN 6'S RANCH LLC**

Inspected: 1/7/2026

Type: Other

No Violations

**US PETRO INC. DBA GREENMART**

Inspected: 1/12/2026

Type: Followup

No Violations

**WAL-MART SUPERCENTER #902**

Inspected: 1/28/2026

Type: Complaint

No Violations

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WENDY'S #44560		Inspected: 1/12/2026	Type: Routine
40-151	C	Effectiveness of hair restraint	01/12/2026
49-306	PF	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	01/12/2026

BERT & BETTY'S KITCHEN		Inspected: 1/16/2026	Type: Other
477		PREREQUISITE FOR OPERATION	01/16/2026

CASEY'S GENERAL STORE #3007		Inspected: 1/9/2026	Type: Complaint
134		ASSIGNMENT OF SUPERVISION RESPONSIBILITY - A PERSON IN CHARGE WAS NOT PRESENT THEREFORE UNABLE TO DEMONSTRATE KNOWLEDGE REGARDING REPORTABLE SYMPTOMS AND ILLNESSES.	01/09/2026

CHURCHS TEXAS CHICKEN #11866		Inspected: 1/15/2026	Type: Pre-Operational
136		DUTIES OF PERSON IN CHARGE	01/20/2026
153		CLEAN-UP OF VOMITTING AND DIARRHEAL EVENTS - NO WRITTEN PLAN	01/20/2026
281		SANITIZING SOLUTIONS; TESTING DEVICES - SANITIZER STRIPS WERE NOT THE CORRECT TYPE FOR THEIR SANITIZER.	01/16/2026
286		SEAL ON THE FREEZER AND REFRIDGERATOR WALKINS NEED TO BE REPLACED TO PREVENT ICE BUILD UP SPECIFICALLY IN THE FREEZER.	01/16/2026
380		ALSO DISCUSSED NEEDING TO CONFIRM THERE IS AN AIRGAP AT THE ICE MACHING	01/16/2026
421		PROTECTED OUTER OPENINGS - AIR GAP AT THE FRONT DOOR	01/16/2026
432		HANDWASHING SIGNAGE - BATHROOM SINKS NEED SIGNAGE NOTIFYING EMPLOYEES TO WASH HANDS	01/16/2026

CHURCHS TEXAS CHICKEN #11866		Inspected: 1/20/2026	Type: Pre-Operational
286		GOOD REPAIR AND PROPER ADJUSTMENT OF EQUIPMENT - CONDENSTATION ALL OVER THE FREEZER CEILING DRIPPING ONTO THE GROUND.	01/21/2026
380		BACKFLOW PREVENTION, DIRECT CONNECTION PROHIBITED - AIRGAP NEEDED AT ICE MACHINE	01/21/2026

THE STOREHOUSE CHURCH		Inspected: 1/23/2026	Type: Routine
407		SURFACE CHARACTERISTICS OF MATERIALS FOR INDOOR AREA CONSTRUCTION AND REPAIR - BEHIND THE MOP SINK NEEDS NONABSORBENT MATERIAL ON THE WALL BEHIND	01/30/2026
432		HANDWASHING SIGNAGE	01/23/2026

TWIN 6'S RANCH LLC		Inspected: 1/7/2026	Type: Other
477		PREREQUISITE FOR OPERATION	01/07/2026