

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 07/01/2025 thru 07/31/2025

## OBSERVATIONS AND CORRECTIVE ACTIONS

<b>Item</b>	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.	<b>Complete by Date:</b>
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### BERT & BETTY'S KITCHEN

Inspected: 07/17/2025

16-307	Equipment food-contact surfaces and utensils; cleaning frequency	07/17/2025
36-260	Function of temperature measuring devices	07/17/2025
37-176	Food storage containers; identified with common name of food	07/17/2025

### BHS INC

Inspected: 07/23/2025

No Violations

### BIG HEADS BUBBLE MADNES

Inspected: 07/22/2025

No Violations

### J & J STREET FOOD LLC

Inspected: 07/22/2025

No Violations

### KINTNERS CONCESSION

Inspected: 07/22/2025

45-328	Storage of equipment, utensils, linens, and single-service and single-use articles - Cups and to go boxes were stored on the floor of the trailer.	07/22/2025
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### LINCOLN PARK SPEEDWAY

Inspected: 07/01/2025

36-279	Food temperature measuring devices	07/04/2025
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### MOORE'S BAR & GRILL

Inspected: 07/31/2025

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
40-151	Effectiveness of hair restraint. Cook was wearing beard restraint below his chin, not covering the hair.	07/31/2025

### NO. 1 CHINESE KITCHEN 888 INC

Inspected: 07/17/2025

10-359	Handwashing sink shall be used for only handwashing.	07/17/2025
22-213	TCS food; hot and cold holding - Meat in the prep cooler was temping high.	07/17/2025
39-189	Food storage - Sauce was being stored in the cooler open without a lid.	07/17/2025
47-226	Characteristics of materials for utensils and food-contact surfaces - Cardboard and plywood cannot be used for food and utensil storage. Must be smooth and easily cleanable.	07/20/2025
55-443	Physical structures; restrictions and frequency of cleaning Floors and walls behind and under equipment needs to a deep cleaing.	07/17/2025

### PUTNAM COUNTY HOSPITAL

Inspected: 07/29/2025

8-142	When to wash hands	07/29/2025
21-213	TCS food; hot and cold holding - cheesebrugers 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

### REDLINE BBQ CATERING

Inspected: 07/23/2025

No Violations

### RIDE VENTURE - ELEPHANT EARS

Inspected: 07/21/2025

No Violations

RIDE VENTURE - MINI DOUGHNUTS		Inspected:	07/21/2025
No Violations			
RIDE VENTURE- DEL FUEGO		Inspected:	07/21/2025
22-213	TCS food; hot and cold holding - sour cream not to temperature. Refridgerator was not ready to be used as temperature was just at 46.		07/21/2025
RIDE VENTURE- LEMONADE SHAKE UP		Inspected:	07/21/2025
No Violations			
RIDE VENTURE- MARS SUGAR SHACK		Inspected:	07/21/2025
37-176	Food storage containers; identified with common name of food - FLOUR and cotton candy mix not labeled.		07/31/2025
ROUNDBOY FOODS		Inspected:	07/22/2025
No Violations			
SW CONCESSION		Inspected:	07/22/2025
No Violations			
TWISTED TREATS D.B.A. BEN'S SOFT PRETZELS		Inspected:	07/22/2025
No Violations			
J & J STREET FOOD LLC		Inspected	7/22/2025
213	TCS FOOD; HOT AND COLD HOLDING		07/22/2025
359	HANDWASHING SINK; MAINTENANCE		07/22/2025
SW CONCESSION		Inspected	7/22/2025
359	HANDWASHING SINK SHALL BE ACCESSIBLE AT ALL TIME. HANDWASHING SINK WAS FILLED WITH DISHES AT TIME OF INSPECTION.		07/23/2025