

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 07/01/2026 thru 07/31/2026

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: 7/23/2026	Type: Routine
37-222			C	Other forms of information - written notification of the presence of major food allergens not present.			07/23/2026
No Violations							
AMERICAN LEGION POST 58						Inspected: 7/21/2026	Type: Other
No Violations							
ARBY'S #7114						Inspected: 7/9/2026	Type: Followup
10-432			C	Handwashing signage - there were no signs at the handwashing sinks in the kitchen area directing employees to wash hands.			06/15/2026 No
23-214		PF	Yes	Ready-to-eat, TCS food; date marking - mac and cheese portions were not date marked.			06/03/2026 Yes
BAINBRIDGE SPORTS PUB						Inspected: 7/20/2026	Type: Other
No Violations							
BBQ BILLS						Inspected: 7/21/2026	Type: Other
No Violations							
BHS INC						Inspected: 7/21/2026	Type: Other
No Violations							
BIG HEADS BUBBLE MADNESS						Inspected: 7/21/2026	Type: Other
No Violations							
CHINA BUFFET						Inspected: 7/15/2026	Type: Routine
39-189		C	Yes	Yes	Food storage - walk in freezer1 large tray of frozen sliced raw beef not covered.		07/15/2026
CHURCHS TEXAS CHICKEN #11866						Inspected: 7/17/2026	Type: Complaint
No Violations							
CROY CREEK TRADES FAIR (CROY LIMITED)						Inspected: 7/18/2026	Type: Followup
21-213	P		Yes	TCS food; hot and cold holding - Hamburgers were tempting under 135 degrees in hot holding			06/06/2026 Yes
22-213	P		Yes	TCS food; hot and cold holding - Brisket, ham, not tempting under 41 degrees in cold holding			06/06/2026 Yes
47-286			C	Good repair and proper adjustment of equipment - two refridgerators not holding proper temperatures.			06/26/2026 Yes
No Violations							

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No Violations							
No Violations							
DOMINOS PIZZA						Inspected: 7/28/2026	Type: Routine
No Violations							
DUNKIN DONUTS						Inspected: 7/9/2026	Type: Followup
37-176	C				Food storage containers; identified with common name of food - sugar and other items were not labeled in the working containers	06/23/2026	No
39-189	C				Food storage - food items should be stored covered to prevent risk of contamination. ex. ice cream cake in the freezer and icing tub on the floor (lid was not fully covering).	06/23/2026	No
44-328	C				Storage of equipment, utensils, linens, and single-service and single-use articles - items must be stored at least 6inches off the floor, cups, cake boxes and other items not stored properly.	06/23/2026	Yes
FRATERNAL ORDER OF EAGLES #4388						Inspected: 7/23/2026	Type: Pre-Operational
No Violations							
GREENCASTLE AQUATIC CENTER "SNACK SHACK"						Inspected: 7/15/2026	Type: Routine
No Violations							
No Violations							
HERITAGE LAKE CLUBHOUSE/CAMPGROUND						Inspected: 7/16/2026	Type: Followup
5-153	PF				Clean-up of vomitting and diarrheal events - No clean up kit	06/30/2026	
10-430	PF	Yes			Hand drying provisions - no paper towel at handwashing sink.	06/25/2026	
HERITAGE LAKE POA POOL						Inspected: 7/16/2026	Type: Followup
5-153	PF				Clean-up of vomitting and diarrheal events - No clean up kit	06/30/2026	Yes
10-432	C				Handwashing signage - all handwashing sinks, including restrooms must have signage that states "All employees must wash hands before returning to work".	06/30/2026	No
37-221	PF				Food labels - allergen information	06/30/2026	No
45-328	C				Storage of equipment, utensils, linens, and single-service and single-use articles - single use gloves stacked on floor.	06/25/2026	Yes
HOGG WILD BBQ FOOD TRUCK & CATERING						Inspected: 7/21/2026	Type: Other
No Violations							
HOLIDAY INN EXPRESS						Inspected: 7/8/2026	Type: Followup
15-175	P				Packaged and unpackaged food; separation, packaging, and segregation - Raw sasuage links were stored above boiled eggs.	06/04/2026	Yes
28-459	P	Yes			Conditions of poisonous or toxic materials use - Raid for household use only found.	06/04/2026	Yes
No Violations							
JIMMY JOHNS						Inspected: 7/13/2026	Type: Routine
5-153	PF				Clean-up of vomitting and diarrheal events - NO WRITTEN PROCEDURE	07/15/2026	
16-307	C				Equipment food-contact surfaces and utensils; cleaning frequency - ICE MACHINE AND WALK IN COOLER FANS NEED CLEANED	07/15/2026	
36-260	PF	Yes			Function of temperature measuring devices - NO THERMOMETER PRESENT IN REACH IN COOLER AT CASH REGISTER AND SANDWICH PREP STATION	07/15/2026	

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KANAK INDIAN FOOD LLC						Inspected: 7/14/2026	Type: Routine	
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	
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	
28-461	P		Yes			Sanitizers; criteria - sanitizer was being made too strong.	07/14/2026	
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	
38-421		C				Protected outer openings - the back door of food truck was left open and allowing insects to enter freely.	07/14/2026	
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	
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	
KINTNERS CONCESSION						Inspected: 7/21/2026	Type: Other	
No Violations								
KROGER #J-961						Inspected: 7/13/2026	Type: Routine	
10-359		PF				Handwashing sink; maintenance - Handwashing sink in Deli Department, by 3 bay sink is blocked.	07/13/2026	
10-430		PF				Hand drying provisions - no paper towel at hand washing sink located in Deli Department, by fryer.	07/13/2026	
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	
38-421		C				Protected outer openings - Air gap at front enter and exit doors.	08/01/2026	
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	
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	
LINCOLN PARK SPEEDWAY						Inspected: 7/11/2026	Type: Followup	
28-456		PF	Yes			Working containers; common name - Chemical in working containers should be labeled with common name.	06/06/2026	Yes
36-260		C	Yes			Function of temperature measuring devices - several coolers/freezers did not have thermometer.	06/06/2026	Yes
39-189		C	Yes			Food storage- Bags of Ice were stored on the floor of the walkin freezer. Food should be stored 6" above the floor.	06/06/2026	No
47-286		C				Good repair and proper adjustment of equipment - Walk in freezer had significant Ice Build up.	06/30/2026	No
LOU'S DINER						Inspected: 7/13/2026	Type: Routine	
10-430		PF	Yes			Hand drying provisions - no paper towels at handwashing sink	07/13/2026	
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	
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	
28-456		PF	Yes			Working containers; common name - bleach in working container not labeled.	07/13/2026	
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	
28-461	P		Yes			Sanitizers; criteria - sanitizer made too strong in the spray bottles for cleaning tables	07/13/2026	
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	
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	
38-451		C				Removing dead or trapped birds, insects, rodents, and other pests - Traps had excessive amounts of insects on them.	07/13/2026	
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	
55-409		C	Yes			Cleanability of floors, walls, and ceilings - walls around prep areas are not smooth, cleanable surface	07/30/2026	
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	
No Violations								

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MCCLURE OIL #46						Inspected: 7/23/2026	Type: Followup	
38-421		C			Protected outer openings - airgap at the main entrance.		07/15/2026	
55-447		C			Drying mops - mop sitting in dirty mop water and not hung to dry.		06/26/2026	Yes
MCDONALDS - CLOVERDALE						Inspected: 7/15/2026	Type: Routine	
10-432		C			Handwashing signage- All handwashing sinks need in establishment		07/15/2026	
16-307		C			Equipment food-contact surfaces and utensils; cleaning frequency- Ice machine by dispensing area		07/15/2026	
24-216	PF	Yes			Time as a public health control- Shredded lettuce, Shredded cheese, and sliced tomatoes were not under temperature control and procedures in place were not being used.		07/15/2026	
40-151		C	Yes	Yes	Effectiveness of hair restraint- Employee had hair not restrained by bandanna being worn.		07/15/2026	
49-306		C			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris- Dish rash cart.		07/15/2026	
55-443		C			Physical structures; restrictions and frequency of cleaning- Floor in dishroom		07/15/2026	
MCDONALDS - GREENCASTLE						Inspected: 7/23/2026	Type: Complaint	
No Violations								
PIZZA INFERNO						Inspected: 7/21/2026	Type: Other	
No Violations								
SAHM'S HAVEN RESTAURANT AND BAR						Inspected: 7/16/2026	Type: Followup	
5-153	PF				Clean-up of vomiting and diarrheal events - No clean up kit		06/30/2026	Yes
10-432		C			Handwashing signage - "All employees must wash hands before returning to work" signage is needed at each handwashing sink, including restrooms.		06/25/2026	Yes
16-306	PF	Yes			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Vent hood needs to be cleaned. Grill top and fryers have excessive grease build up.		06/30/2026	Yes
16-307		C	Yes		Equipment food-contact surfaces and utensils; cleaning frequency - ice machine needs cleaned inside		06/30/2026	Yes
21-213	P	Yes	Yes		TCS food; hot and cold holding - small steam table, directly across from entry to kitchen, below 135 degrees.		06/25/2026	Yes
22-213	P	Yes	Yes		TCS food; hot and cold holding - Grill cooler and sautee cooler temperature above 41 degrees.		06/25/2026	Yes
36-260		C	Yes		Function of temperature measuring devices - chest freezer missing thermometer.		06/25/2026	Yes
37-176		C	Yes	Yes	Food storage containers; identified with common name of food - Containers by grill not labeled.		06/25/2026	No
38-421		C	Yes		Protected outer openings - Door left open at back of building, allowing pests to enter kitchen.		06/25/2026	Yes
38-450		C			Controlling pests - numerous flies in kitchen from door being left open in construction area.		06/25/2026	Yes
39-189		C	Yes		Food storage - several containers in lower section of sautee cooler not covered.		06/25/2026	No
47-286		C	Yes		Good repair and proper adjustment of equipment - grill cooler and sautee cooler temperatures above 41 degrees.		05/25/2026	Yes
No Violations								
TACO BELL CLOVERDALE						Inspected: 7/13/2026	Type: Followup	
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 warmers and freezers have build up on the handles, doors, and inside the equipment.		06/25/2026	No
37-176		C			Food storage containers; identified with common name of food - working containers should have label identifying the item.		06/24/2026	No
55-443		C	Yes		Physical structures; restrictions and frequency of cleaning - walls and floors should be cleaned more regularly to prevent accumulation of food and grease buildup.		06/24/2026	No
TACO BELL GREENCASTLE						Inspected: 7/1/2026	Type: Complaint	
No Violations								

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THE FLUTTERING DUCK

Inspected: 7/23/2026

Type: Routine

37-222	C	Other forms of information - Written notification of allergens not present.	07/23/2026
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
48-263	PF	Warewashing machine; temperature measuring devices - Temperature measuring device for wash cycle not working.	07/26/2026
53-449	C	Cleaning of plumbing fixtures - handwashing sink shall be maintained clean.	07/23/2026
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

TWISTED TREATS D.B.A. BEN'S SOFT PRETZELS

Inspected: 7/21/2026

Type: Other

No Violations

WINE N WAYGU (DARLIN DIXIE 2.O)

Inspected: 7/21/2026

Type: Other

No Violations

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BAINBRIDGE SPORTS PUB

Inspected: 7/20/2026

Type: Other

477 PREREQUISITE FOR OPERATION 07/20/2026

BBQ BILLS

Inspected: 7/21/2026

Type: Other

213 TCS FOOD; HOT AND COLD HOLDING - ITEMS IN PREP COOLER WERE TEMPING HIGH. LIDS WERE PLACED BACK ON AFTER THE RUSH AND TEMPERATURES DROPPED. 07/21/2026

359 HANDWASHING SINK; MAINTENANCE - HANDWASHING SINK SHALL BE USED FOR HANDWASHING ONLY - A BUCKET OF WATER WAS SITTING INSIDE THE HANDWASHING SINK. 07/21/2026

459 CONDITIONS OF POISONOUS OR TOXIC MATERIALS USE - PESTICIDES WERE BEING USED IN THE UNIT THAT WERE NOT APPROVED FOR FOOD ESTABLISHMENTS PER THE LABEL 07/21/2026

CHURCHS TEXAS CHICKEN #11866

Inspected: 7/17/2026

Type: Complaint

450 CONTROLLING PESTS 07/20/2026

DEGGELLER CONCESSIONS - LEMONADE

Inspected: 7/21/2026

Type: Other

328 STORAGE OF EQUIPMENT, UTENSILS, LINENS, AND SINGLE-SERVICE AND SINGLE-USE ARTICLES- CUPS STORED ON THE GROUND 07/21/2026

461 SANITIZERS; CRITERIA- SANITIZER TOO STRONG 07/21/2026

DEGGELLER CONCESSIONS LLC - FUNNEL CAKE

Inspected: 7/21/2026

Type: Other

359 HANDWASHING SINK; MAINTENANCE- BEING USED FOR OTHER PURPOSES 07/21/2026

GRIFFS CONCESSIONS

Inspected: 7/21/2026

Type: Other

176 FOOD STORAGE CONTAINERS; IDENTIFIED WITH COMMON NAME OF FOOD- SUGAR IN WORKING CONTAINER NOT LABELED 07/21/2026

183 IN-USE UTENSILS; BETWEEN-USE STORAGE- ICE SCOOP STORED WITH HANDLE ON ICE 07/21/2026

359 HANDWASHING SINK; MAINTENANCE- SANITIZER BUCKET IN HANDWASHING SINK 07/21/2026

KINTNERS CONCESSION

Inspected: 7/21/2026

Type: Other

189 FOOD STORAGE - EGG BATTER IN REFRIGERATOR NOT COVERED. COS 07/21/2026

MAK FOODS AND CONCESSIONS LLC

Inspected: 7/21/2026

Type: Other

151 EFFECTIVENESS OF HAIR RESTRAINT 07/21/2026

189 FOOD STORAGE - 2 LARGE TEA CONTAINERS ON COUNTER NOT COVERED. 07/21/2026

359 HANDWASHING SINK; MAINTENANCE - HAND SINK BLOCKED 07/21/2026

PIZZA INFERNO

Inspected: 7/21/2026

Type: Other

456 WORKING CONTAINERS; COMMON NAME - WORKING CONTAINER HOLDING TOXIC MATERIALS SHALL BE LABELED WITH COMMON NAME. 07/21/2026

SW CONCESSION

Inspected: 7/21/2026

Type: Other

214 READY-TO-EAT, TCS FOOD; DATE MARKING- 2 BAGS OF PULLED PORK HELD PAST 24 HOURS NOT DATE MARKED 07/21/2026

306 EQUIPMENT FOOD-CONTACT SURFACES, NONFOOD-CONTACT SURFACES, AND UTENSILS- SANITIZING SINK IN 3-BAY NOT CLEAN 07/21/2026

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WINE N WAYGU (DARLIN DIXIE 2.O) Inspected: 7/21/2026 Type: Other

142	WHEN TO WASH HANDS - FOOD EMPLOYEES SHALL WASH HANDS BEFORE PUTTING GLOVES ON TO INITIATE A TASK THAT INVOLVES WORKING WITH FOOD.	07/21/2026
213	TCS FOOD; HOT AND COLD HOLDING - SOME ITEMS IN THE REACH IN COOLER WERE TEMPTING HIGH.	07/21/2026