

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 06/01/2023 thru 06/30/2023

Establishment	Date	Critical	NonCritical	Repeat	Narrative
BURGER KING	06/12/2023	3	6	2	<ul style="list-style-type: none"> Effectiveness Of Hair Restraint Hand Washing Facility; Maintenance Physical Structures; Restrictions And Frequency Of Cleaning Potentially Hazardous Foods; Hot And Cold Holding Function Of Temperature Measuring Devices Preventing Contamination From Hands Sanitizing Solutions; Testing Devices Single-Service And Single-Use Articles Food Storage
CASEY'S GENERAL STORE #1948	06/16/2023	0	4	1	<ul style="list-style-type: none"> Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Function Of Temperature Measuring Devices Food Storage Repair And Proper Adjustment Of Equipment
CASEY'S GENERAL STORE #2823	06/14/2023	0	1	0	<ul style="list-style-type: none"> Covering Receptacles
CASEY'S GENERAL STORE #3007	06/07/2023	0	2	1	<ul style="list-style-type: none"> Repair And Proper Adjustment Of Equipment Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils
CASEY'S GENERAL STORE #3307	06/14/2023	2	3	1	<ul style="list-style-type: none"> Covering Receptacles Preventing Contamination From Hands Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Hand Washing Facility; Location Hand Drying Provisions

The Putnam County Health Department and Indiana State Department of Health is authorized by law to ensure that foods are safe, wholesome and sanitary; regulated products are honestly and accurately represented; and, these products along with food establishments permitted in Putnam County are in compliance with the county and state laws and regulations. Inspections are done following ordinance, "2015-3-2" & "2017-12-8-1 Amendment " Retail Food Establishment & Bed and Breakfast Establishment Ordinance, and state rule, 410-IAC 7-24 Retail Food Establishment Sanitation Requirements. These laws and regulations are designed to provide a more comprehensive approach to protecting the customer from contaminated food and food borne illness.

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CLOVERDALE BP	06/23/2023	2	4	0	<ul style="list-style-type: none"> Protected Outer Coverings Covering Receptacles Effectiveness Of Hair Restraint Repair And Proper Adjustment Of Equipment Disposition Of Ready-To-Eat Potentially Hazardous Food; Date Marking Hand Washing Facility; Location
DOWNTOWN MARATHON	06/23/2023				<ul style="list-style-type: none"> No Violations
GREENCASTLE KWIK MART	06/27/2023	0	3	0	<ul style="list-style-type: none"> Food Storage Covering Receptacles Sanitizing Solutions; Testing Devices
HAYDEN'S BAINBRIDGE TAP	06/14/2023	0	5	0	<ul style="list-style-type: none"> Covering Receptacles Effectiveness Of Hair Restraint Hand Drying Provisions Single-Service And Single-Use Articles
KFC GREENCASTLE	06/12/2023	1	4	4	<ul style="list-style-type: none"> Protected Outer Coverings Potentially Hazardous Foods; Hot And Cold Holding Repair And Proper Adjustment Of Equipment Food Storage In-Use Utensils; Between-Use Storage
SAND RIDGE FARM MARKET & MEATS LLC	06/21/2023				<ul style="list-style-type: none"> No Violations
THE BREAKFAST COMPANY	06/29/2023	0	3	0	<ul style="list-style-type: none"> Food Storage Covering Receptacles Protected Outer Coverings

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