Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 06/01/2025 thru 06/30/2025

OBSERVATIONS AND CORRECTIVE ACTIONS

Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-26, Indiana Retail Food Establishment Sanitation Item Complete by Date: 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 CASA GRANDE MEXICAN CUISINE Inspected: 06/06/2025 0-490 Imminient health hazard ceasing operations, reporting, and resumption of operations 06/06/2025 06/15/2025 38-421 Protected outer openings Controlling pests 38-450 06/06/2025 38-451 Removing dead or trapped birds, insects, rodents, and other pests 06/06/2025 Physical structures; restrictions and frequency of cleaning 06/06/2025 55-443 **CASA GRANDE MEXICAN CUISINE** 06/09/2025 Inspected: No Violations **CROY CREEK TRADES FAIR (CROY LIMITED)** Inspected: 06/21/2025 48-281 Sanitizing solutions; testing devices - Incorrect type of sanitzer strips provided 06/21/2025 **DEPAUW UNIVERSITY HOOVER HALL** Inspected: 06/24/2025 23-215 Ready-to-eat, TCS food; Disposition - Dressings made in house were past date marking on tag and past days allowed per Rule. 06/24/2025 PINKYS JAVA BOUTIQUE LLC Inspected: 06/06/2025 06/06/2025 Handwashing sink; maintenance - Handwashing sink was being used for other purposes. Coffee pot was sitting in the sink R & J PETRO 05/23/2025 Inspected: 16-307 Equipment food-contact surfaces and utensils; cleaning frequency 05/23/2025 23-214 Ready-to-eat, TCS food; date marking 05/23/2025 Function of temperature measuring devices 36-260 05/23/2025 39-189 05/23/2025 Food storage 45-328 05/23/2025 Storage of equipment, utensils, linens, and single-service and single-use articles 48-281 Sanitizing solutions; testing devices 05/23/2025 49-309 Nonfood-contact surfaces; cleaning frequency 05/23/2025 05/23/2025 54-400 Covering receptacles 55-447 Drying mops 05/23/2025 **R&R WOODFIRE PIZZA** Inspected: 06/06/2025 No Violations REDLINE BBQ CATERING Inspected: 06/02/2025 10-430 06/02/2025 Hand drying provisions 48-281 06/02/2025 Sanitizing solutions; testing devices 55-409 06/06/2025 Cleanability of floors, walls, and ceilings TACO BELL CLOVERDALE Inspected: 06/24/2025 No Violations TACO WAPO MOBILE UNIT 06/06/2025 Inspected: No Violations TEQUILA JALISCO MEXICAN GRILL

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Inspected:

06/05/2025

| Item | 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. | | | Complete by Date |
|-----------------|---|----------|----------------------------------|------------------|
| | | | | |
| 10-359 | Handwashing sink; maintenance. Handwashing sink may not be used for purposes other than ha | andwash | ing. | 06/05/2025 |
| 15-175 | Packaged and unpackaged food; separation, packaging, and segregation | | | 06/05/2025 |
| 21-213 | TCS food; hot and cold holding. | | | 06/05/2025 |
| 35-208 | Temperature control of frozen food | | | 06/05/2025 |
| 39-189 | Food storage. Food must be protected from contamination. | | | 06/05/2025 |
| 48-263 | Warewashing machine; temperature measuring devices | | | 06/05/2025 |
| THE BRI | EAKFAST COMPANY Inspec | ted: | 06/17/2025 | |
| 16-299 | Manual and mechanical warewashing; chemical sanitization; temperature, pH, concentration, an incorrectly by using soap and water instead of bleach and water. | d hardne | ess - Staff was making sanitizer | 06/17/2025 |
| 28-456 | Working containers; common name - Chemical bottles not labeled with bleach and degreaser. | | | 06/17/2025 |
| 55-407 | Surface characteristics of materials for indoor area construction and repair | | | 06/27/2025 |
| THE DIS | TINGUISHED WIEN Inspec | ted: | 06/06/2025 | |
| 39-190 | Food storage; prohibited areas- Corndogs were placed on the floor inside a thin bag underneath the air conditioner lines that was leaking condensation. The bag was not closed and had small holes in it from the corn dog sticks. Food was thrown out. | | | 06/06/2025 |
| 40-151 | Effectiveness of hair restraint - food employees not wearing a head restraint. | | | 06/06/2025 |
| VALYRI <i>A</i> | AN PLACE SENIOR COMMUNITY Inspec | ted: | 06/25/2025 | |
| | · | | | |
| | No Violations | | | |
| WINE N | WAYGU (DARLIN DIXIE 2.0) Inspec | ted: | 06/06/2025 | |
| 16-299 | Manual and mechanical warewashing; chemical sanitization; temperature, pH, concentration, an | d hardne | ess | 06/06/2025 |
| R&R WC | OODFIRE PIZZA Inspec | ted | 6/6/2025 | |
| 142 | WHEN TO WASH HANDS | | | 06/06/2025 |
| 151 | EFFECTIVENESS OF HAIR RESTRAINT | | | 06/06/2025 |
| 260 | FUNCTION OF TEMPERATURE MEASURING DEVICES | | | 06/06/2025 |
| 351 | HANDWASHING SINKS; NUMBERS AND CAPACITIES | | | 06/06/2025 |
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