

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 03/01/2023 thru 03/31/2023

Establishment	Date	Critical	NonCritical	Repeat	Narrative
BAINBRIDGE ELEMENTARY SCHOOL	03/27/2023	0	1	0	<ul style="list-style-type: none"> Drying Mops
CENTRAL ELEMENTARY SCHOOL	03/30/2023				<ul style="list-style-type: none"> No Violations
CHINA BUFFET	03/30/2023	2	4	1	<ul style="list-style-type: none"> Storage Or Display Of Food In Contact With Water Or Ice Food Storage Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Packaged And Unpackaged Food; Separation, Packaging, And Segregation Potentially Hazardous Foods; Hot And Cold Holding Cleanability Of Floors, Walls, And Ceiling
CLOVERDALE KITCHEN	03/13/2023	4	12	3	<ul style="list-style-type: none"> Hand Drying Provisions Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Physical Structures; Restrictions And Frequency Of Cleaning Drying Mops Food Storage Cleanability Of Floors And Wall Junctures; Coved, And Closed Or Sealed Potentially Hazardous Foods; Hot And Cold Holding Repair And Proper Adjustment Of Equipment Food Storage Containers; Identified With Common Name Of Food Protected Outer Coverings Food Temperature Measuring Devices Hand Washing Facility; Water Temperature And Flow Hand Washing Facility; Maintenance Manual Or Machine Warewashing; Chemical Sanization; Temperature, Ph, Concentration Covering Receptacles
	Followed Up: 03/31/2023				

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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FILLMORE ELEMENTARY SCHOOL	03/31/2023				<ul style="list-style-type: none"> No Violations
FINAL APPROACH FAMILY RESTAURANT	03/14/2023	3	3	0	<ul style="list-style-type: none"> Covering Receptacles Food Storage Packaged And Unpackaged Food; Separation, Packaging, And Segregation Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Hand Washing Facility; Maintenance In-Use Utensils; Between-Use Storage
LOU'S DINER	03/10/2023	3	6	3	<ul style="list-style-type: none"> Protected Outer Coverings Effectiveness Of Hair Restraint Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Ready-To-Eat, Potentially Hazardous Food; Date Marking Disposition Of Ready-To-Eat Potentially Hazardous Food; Date Marking Potentially Hazardous Foods; Hot And Cold Holding Repair And Proper Adjustment Of Equipment Sanitizing Solutions; Testing Devices Physical Structures; Restrictions And Frequency Of Cleaning
MYERS DARI-ETTE	03/28/2023				<ul style="list-style-type: none"> No Violations
PUTNAM COUNTY HOSPITAL	03/23/2023	0	3	1	<ul style="list-style-type: none"> Covering Receptacles Food Storage Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils
PUTNAM INN	03/08/2023	1	0	0	<ul style="list-style-type: none"> Potentially Hazardous Foods; Hot And Cold Holding

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R & J PETRO	03/27/2023	3	4	2	<ul style="list-style-type: none"> Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Plumbing System Maintained In Good Repair Physical Structures; Restrictions And Frequency Of Cleaning Hand Drying Provisions Hand Washing Facility; Maintenance Repair And Proper Adjustment Of Equipment Disposition Of Ready-To-Eat Potentially Hazardous Food; Date Marking
RIZZO'S RESTAURANT INC	03/31/2023	1	3	2	<ul style="list-style-type: none"> Food Storage Ready-To-Eat, Potentially Hazardous Food; Date Marking Sanitizing Solutions; Testing Devices Plumbing System Maintained In Good Repair
ROACHDALE ELEMENTARY SCHOOL	03/28/2023	0	2	0	<ul style="list-style-type: none"> Repair And Proper Adjustment Of Equipment Drying Mops
SAHM'S HAVEN RESTAURANT AND BAR	03/17/2023	0	1	0	<ul style="list-style-type: none"> Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils
SOUTH PUTNAM JR/SR HIGH SCHOOL	03/27/2023	0	1	0	<ul style="list-style-type: none"> Effectiveness Of Hair Restraint
TOKYO JAPANESE STEAK HOUSE	03/06/2023	4	6	7	<ul style="list-style-type: none"> Demonstration Of Knowledge Protected Outer Coverings Physical Structures; Restrictions And Frequency Of Cleaning Hand Washing Facility; Maintenance Potentially Hazardous Foods; Hot And Cold Holding When To Wash Hands Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Not Potentially Hazardous Food Contact Surfaces Cleaning Frequency Food Storage Functionality Of Light Bulbs And Protective Shielding

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TZOUANAKIS INTERMEDIATE SCHOOL	03/15/2023	0	3	0	<ul style="list-style-type: none"> Protected Outer Coverings Effectiveness Of Hair Restraint Covering Receptacles
WALLY'S	03/23/2023	2	4	0	<ul style="list-style-type: none"> Demonstration Of Knowledge Availability Of Hand Washing Cleanser Effectiveness Of Hair Restraint Food Storage Ready-To-Eat, Potentially Hazardous Food; Date Marking Food Storage Containers; Identified With Common Name Of Food

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