

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 03/01/2026 thru 03/31/2026

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.							
3 G BOWL LLC						Inspected: 3/13/2026	Type: Routine
16-307		C			Equipment food-contact surfaces and utensils; cleaning frequency - ice machine - inside needs cleaned out.	03/20/2026	
39-189		C			Food storage - food items should be covered to prevent contamination.	03/13/2026	
48-281		PF			Sanitizing solutions; testing devices - Test strips are expired.	03/20/2026	
49-309		C			Nonfood-contact surfaces; cleaning frequency - Old oil/grease needs removed from walls, side of fryer, and the floor around the legs of equipment.	03/20/2026	
AMERICAN LEGION POST 58						Inspected: 3/18/2026	Type: Followup
36-260		C			Function of temperature measuring devices - missing thermometers in both freezers and both refrigerators in kitchen; one deep freezer in storage area	03/01/2026	Yes
ANTHONY'S NEW YORK STYLE PIZZERIA						Inspected: 3/27/2026	Type: Followup
10-429		PF			Availability of hand washing cleanser - front handwashing sink - no soap	02/27/2026	Yes
39-189		C			Food storage - pizza station lower reach in - pizza sauce containers not covered	02/27/2026	Yes
ARBYS #7137						Inspected: 3/11/2026	Type: Followup
38-421		C			Protected outer openings - Airgap at the back door.	03/08/2026	No
55-443		C			Physical structures; restrictions and frequency of cleaning - floor drains and floors specifically the corners and under equipmen need cleaned more frequently to prevent buildup.	03/08/2026	No
AREA 30 CAREER CENTER						Inspected: 3/17/2026	Type: Routine
48-301		PF	Yes	Yes	Sanitizing solutions; testing devices warewashing equipment - not utilizing the correct test strips for the bucket sanitizer and the warewashing sanitizer was too low.	03/17/2026	
BEYOND HOMELESS INC.						Inspected: 3/5/2026	Type: Routine
No Violations							
BREADWORKS BY BRIDGES LLC						Inspected: 3/4/2026	Type: Routine
10-430		PF	Yes		Hand drying provisions - bread department dishwasher area - hand washing sink did not have any papertowel.	03/04/2026	
17-224		P		Yes	a food that is unsafe, adulterated, misbranded, or not honestly presented as specified in sections 154 or 200 of this document shall be reconditioned according to an approved procedure or discarded - Upstairs low boy-molded shredded cheese	03/04/2026	
38-421		C		Yes	Protected outer openings - air gap at bottom of south double doors	03/20/2026	
39-189		C	Yes		Food storage - food items are to be covered to prevent possibly contamination and raw eggs to be stored below food items.	03/04/2026	
43-183		C			In-use utensils; between-use storage -	03/04/2026	
45-328		C			Storage of equipment, utensils, linens, and single-service and single-use articles - Upstairs paper goods closet and cake cup production are - single service items on the floor	03/04/2026	
55-447		C	Yes		Drying mops - Upstairs water closet - wet mop not hung to dry	03/04/2026	
BUCKS70						Inspected: 3/9/2026	Type: Routine
16-307		C			Equipment food-contact surfaces and utensils; cleaning frequency	03/09/2026	
38-421		C			Protected outer openings - Airgap at back door.	03/19/2026	
39-189		C			Food storage - Pepperoni bag open in freezer and not covered.	03/09/2026	

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47-286			C			Good repair and proper adjustment of equipment - Wak in cooler seal is broke and hanging outside the door when door is closed.	03/19/2026	
CANDYLAND			Inspected: 3/19/2026			Type: Routine		
28-457	P					Separation of poisonous or toxic materials - car oils and other chemicals stored above food items.	03/19/2026	
28-467	P					Rodent bait stations - utilizing snap mouse traps which are not enclosed	03/19/2026	
38-421			C	Yes		Protected outer openings - Front door was propped open allowing an airgap.	03/19/2026	
39-189			C	Yes		Food storage - tortilla shells stored on the floor.	03/19/2026	
55-453			C			Maintaining premises of unnecessary items and litter - Area around the building had a lot of unnecessary items that could promote harborage.	03/31/2026	
CASEY'S GENERAL STORE #1948			Inspected: 3/24/2026			Type: Routine		
47-286			C			Good repair and proper adjustment of equipment - Back walk in freezer appears to have a lot of condensation and ice build up on the floor.	04/15/2026	
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 - Floor of walk in freezer and prep cooler needs cleaned.	03/24/2026	
CASEY'S GENERAL STORE #2823			Inspected: 3/13/2026			Type: Routine		
No Violations								
CASEY'S GENERAL STORE #3007			Inspected: 3/12/2026			Type: Routine		
8-142	P		Yes			When to wash hands - Food employee was wearing gloves completing multiple tasks such as disposing of food from self service rack or wrtiting things down then preparing food without washing hands or changing gloves.	03/13/2026	
16-306			C			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Serving line cooler bottom, walk in cooler pop racks, and area around the pop machine.	03/13/2026	
46-186	P		Yes			Gloves; use limitation -food employee used same gloves for multiple tasks without changing them	03/13/2026	
CHICAGOS PIZZA			Inspected: 3/27/2026			Type: Routine		
23-215	P		Yes			Ready-to-eat, TCS food; Disposition - Food item kept past datemarking in the reach in coolers based on freezer removal date.	03/27/2026	
40-151			C			Effectiveness of hair restraint - beard restraints shall be worn.	03/31/2026	
43-183			C			In-use utensils; between-use storage - Dispensing utensils shall be stored with their handles above the top of the food (marinara and cinnamon).	03/27/2026	
55-443			C	Yes		Physical structures; restrictions and frequency of cleaning- Areas behind and under equipment need to be cleaned to prevent buildup. Example floor and wall behind pizza prep cooler.	03/31/2026	
CHINA BUFFET			Inspected: 3/6/2026			Type: Followup		
37-176			C			Food storage containers; identified with common name of food - tote containing salt needs lebaled	02/16/2026	Yes
39-189			C	Yes		Food storage - food items in walk in cooler need covered to prevent possible contamination.	02/16/2026	Yes
CHURCHS TEXAS CHICKEN #11866			Inspected: 3/11/2026			Type: Followup		
38-421			C			Protected outer openings - main entry door	03/04/2026	No
54-400			C			Covering receptacles - dumpster lids shall be closed	02/18/2026	No
54-402			C			Maintaining refuse areas and enclosures - area around dumpster shall be free of trash and debris.	02/18/2026	Yes
55-447			C			Drying mops - mops shall be hung to dry	02/18/2026	Yes
CLOVERDALE ELEMENTARY & MIDDLE SCHOOL			Inspected: 3/9/2026			Type: Routine		
16-297	PF					Mechanical warewashing machine; hot water sanitization temperatures - Mechancial Warewashing machine reaching 180 degrees consistently during sanitization.	03/09/2026	
CLOVERDALE HIGH SCHOOL			Inspected: 3/11/2026			Type: Routine		

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No Violations								
DAILY EXPRESS 9						Inspected: 3/4/2026	Type: Followup	
23-215	P		Yes		Ready-to-eat, TCS food; Disposition - Ham chunkcs were kept past seven days.	02/04/2026	Yes	
28-467	P				Rodent bait stations - Mouse snap traps are being utilizid in the establishment.	02/04/2026	Yes	
38-421		C		Yes	Protected outer openings - Air gap at the South side door.	02/24/2026	No	
45-328		C	Yes		Storage of equipment, utensils, linens, and single-service and single-use articles - Single use cups were stored on the floor.	02/04/2026	Yes	
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. Reach in freezers, walkin cooler and freezers all have debri build up and need cleaned.	02/14/2026	No	
55-442		C		Yes	Repairing premises, structures, and attachments - Broken Tile in the ktichen area needs fixed.	02/28/2026	No	
55-443		C			Physical structures; restrictions and frequency of cleaning - Floors under equipment and tables need cleaned as there is debri buildup.	02/14/2026	No	
55-447		C	Yes	Yes	Drying mops - mops not hung to dry.	02/04/2026	Yes	
DELTA TAU DELTA FRATERNITY						Inspected: 3/17/2026	Type: Followup	
16-306		PF			The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations	02/16/2026	Yes	
23-214		PF		Yes	Ready-to-eat, TCS food; date marking - Potato salad and cooked cheeseburgers had not date mark. Items thrown out.	02/16/2026	No	
28-459		P		Yes	Conditions of poisonous or toxic materials use - Raid was found under handwashing sink. This item cannot be used in the kitchen.	02/16/2026	Yes	
38-421			C		Protected outer openings - Air gap south door entering dining room area.	02/26/2026	No	
DELTA UPSILON FRATERNITY						Inspected: 3/17/2026	Type: Followup	
23-214		PF			Ready-to-eat, TCS food; date marking - Chicken parm, salsa and ham slices from the previous day were not datemarked.	02/25/2026	No	
55-443			C	Yes	Physical structures; restrictions and frequency of cleaning	02/25/2026	No	
DEPAUW UNIVERSITY C STORE AT STUDENT UNION						Inspected: 3/30/2026	Type: Routine	
No Violations								
DEPAUW UNIVERSITY CAFE ALLEGRO						Inspected: 3/26/2026	Type: Pre-Operational	
No Violations								
DEPAUW UNIVERSITY CAFE ROY						Inspected: 3/30/2026	Type: Routine	
54-392			C		Outside receptacles - Dumpster lid left open.	03/27/2026		
DOLLAR GENERAL STORE #3836						Inspected: 3/11/2026	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 coolers should be free of accumulation of dust, dirt, and debri.	02/06/2026	No
38-421			C			Protected outer openings - air gap at both side and front door	02/16/2026	No
51-353			C			Service sink - There is not a service sink, staff is pouring mop water outside or down toilet	03/06/2026	
54-400			C		Yes	Covering receptacles - Dumpster lids not closed	02/06/2026	No
DOWNTOWN MARATHON						Inspected: 3/24/2026	Type: Routine	
38-421			C			Protected outer openings - air gap at the front door.	04/03/2026	
FILLMORE ELEMENTARY SCHOOL						Inspected: 3/5/2026	Type: Routine	
No Violations								
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FOUR LEAF ON MAIN, LLC						Inspected: 3/24/2026	Type: Routine
23-215	P		Yes	Ready-to-eat, TCS food; Disposition - Ham and gravy held past datemarking.			03/24/2026
GHS ATHLETICS - OUTSIDE #1						Inspected: 3/31/2026	Type: Pre-Operational
No Violations							
GHS ATHLETICS-OUTSIDE #2						Inspected: 3/31/2026	Type: Pre-Operational
No Violations							
GOOD NEWS BOYS HOME/GOOD NEWS ACADAMY						Inspected: 3/19/2026	Type: Routine
23-214	PF		Yes	Ready-to-eat, TCS food; date marking - cooked chicken wings in walk-in cooler without date marking.			03/19/2026
38-419		C	Yes	Design and installation of insect control devices - regular mouse traps cannot be used in facility.			03/19/2026
38-421		C		Protected outer openings - Air gap bottom of front entry door.			04/02/2026
45-328		C	Yes	Storage of equipment, utensils, linens, and single-service and single-use articles - single service items shall be 6 inches off of floor.			03/19/2026
49-306		C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - cabinet fronts across from window air conditioner.			03/19/2026
55-443		C		Physical structures; restrictions and frequency of cleaning - Window air contidioner and walls in kitchen.			03/19/2026
55-447		C	Yes	Drying mops - mops shall be hung to dry.			03/19/2026
HARRIS SUGAR BUSH						Inspected: 3/26/2026	Type: Routine
No Violations							
HOGG WILD BBQ FOOD TRUCK & CATERING						Inspected: 3/26/2026	Type: Followup
21-213	P			TCS food; hot and cold holding - pulled pork was temping at 120 degrees. Item was to be replaced with fresh pork.			02/26/2026 Yes
55-443		C		Physical structures; restrictions and frequency of cleaning - floors and wall that is used for a door need deep cleaning.			02/26/2026 Yes
KAPPA KAPPA GAMMA						Inspected: 3/30/2026	Type: Followup
28-456	PF		Yes	Working containers; common name - Working container not labeled under warewashing sink.			02/09/2026 Yes
52-380	P			Backflow prevention, direct connection prohibited - Steamer not connect to the sanitary drainage system. A indirect connection to the drainage system is required.			03/09/2026
KROGER #J-961						Inspected: 3/5/2026	Type: Followup
10-432		C		Handwashing signage - A sign or poster that notifies food employees to wash their hands must be posted at all handwashing sinks and clearly visible.			02/15/2026 Yes
16-306		PF		Equipment food-contact surfaces and utensils shall be clean to sight and touch - slicer in deli.			02/04/2026 Yes
17-224	P		Yes	Infant formula shall not be sold for infant consumption or served to infants past the date on the container			02/04/2026 Yes
38-421		C		Protected outer openings - air gap let receiving door West end of building.			02/14/2026 Yes
49-306		C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - racks in produce, meat, eggs, cheese, and deli departments.			02/15/2026 Yes
55-443		C		Physical structures; restrictions and frequency of cleaning - back of store / stock and storage areas			02/15/2026 Yes
LAKESIDE MINI MART LLC						Inspected: 3/26/2026	Type: Routine
No Violations							

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LILY'S PIZZA NICHE INC.						Inspected: 3/18/2026	Type: Routine	
No Violations								
LITTLE CAESARS PIZZA						Inspected: 3/5/2026	Type: Routine	
1-135	PF					Demonstration of knowledge - Managers were uncertain of pizza sause temperature control questions and processes for prepared pizza sitting out prior to orders. Also not certain employee illness requirements.	03/05/2026	
3-135	PF					Demonstration of knowledge - Managers were unable to provide full details on employee illness policy or provide documentaiton of the policy.	03/05/2026	
5-153	PF					Clean-up of vomitting and diarrheal events - PIC unable to provide written procedure.	03/05/2026	
24-216	PF					Time as a public health control - Pizzas were prepared ahead of orders and sitting on a rack with no indications of timeframe they had been out of temperature control. When asked about process there was no written procedure provided.	03/05/2026	
40-151	C					Effectiveness of hair restraint - beard restraint was not being used when preparing food.	03/05/2026	
LOU'S DINER						Inspected: 3/18/2026	Type: Routine	
21-213	P	Yes	Yes			TCS food; hot and cold holding - mashed potatoes on the steam table were temping under 135 degrees. Reheated to 165 degrees.	03/18/2026	
22-213	P	Yes	Yes			TCS food; hot and cold holding - Hamburger patties, lunch meat, and mac and cheese in the prep cooler drawers were temping over 41 degrees. Mac and cheese and hamburger patties were thrown out as unknown how long out of temperature control.	03/18/2026	
23-214	PF	Yes				Ready-to-eat, TCS food; date marking - items in walk in cooler not date marked including lasagna, beef, beans, and pork chops.	03/18/2026	
38-421	C		Yes			Protected outer openings air gap at front door and kitchen doors.	03/31/2026	
47-286	C		Yes			Good repair and proper adjustment of equipment - Walk in freezer eccessive ice buildup and door broken . Walk in cooler seal meessed up at bottom and side of door and there is a huge gap .	03/31/2026	
55-409	C		Yes			Cleanability of floors, walls, and ceilings - walls around the meat slicer prep areas are not smooth and easily cleanable. Food and grime is building up .	03/31/2026	
55-443	C					Physical structures; restrictions and frequency of cleaning - Floors and walls behind and under equipment need to be maintained clean.	03/31/2026	
MARVINS						Inspected: 3/27/2026	Type: Followup	
23-215	P	Yes				Ready-to-eat, TCS food; Disposition - Refried Beans and Egg rolls past datemarking. Items were thrown out.	02/26/2026	No
36-260	C		Yes			Function of temperature measuring devices - Thermometers missing in the black reach freezer in north side of kitchen and some of the freezers downstairs.	03/08/2026	No
38-421	C					Protected outer openings - Air gap at the north door.	03/08/2026	No
49-306	C					Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	02/27/2026	Yes
55-443	C					Physical structures; restrictions and frequency of cleaning - Floors specifically around and under equipment.	03/08/2026	Yes
MCDONALDS - GREENCASTLE						Inspected: 3/11/2026	Type: Followup	
40-151	C	Yes				Effectiveness of hair restraint - Person preparing and packing french fries was not wearing any beard restraint.	02/16/2026	No
MCPHERSONS MARKET						Inspected: 3/27/2026	Type: Followup	
38-421	C					Protected outer openings - air gap at front entry door	03/10/2026	
MID-LAND MEALS, INC. PUTNAM COUNTY SENIOR CENTER						Inspected: 3/10/2026	Type: Routine	
No Violations								
MONICAL'S PIZZA						Inspected: 3/6/2026	Type: Routine	
16-307	C					Equipment food-contact surfaces and utensils; cleaning frequency - ice machine needs cleaned	03/10/2026	
39-189	C					Food storage - Reach in cooler at pizza station - pizzas not covered	03/06/2026	

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48-281		PF				Sanitizing solutions; testing devices - Sanitizer test strips are expired.	03/10/2026	
49-306		PF				Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Walk in cooler and reach in cooler behind pizza station need cleaned .	03/10/2026	
MYERS' FIVE EAST						Inspected: 3/2/2026	Type: Followup	
43-183		C				In-use utensils; between-use storage - metal scoop in large bin of sugar	02/02/2026	Yes
47-286		C				Good repair and proper adjustment of equipment - excessive ice build up in upright freezer	02/02/2026	Yes
49-306		C				Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	02/02/2026	Yes
MYERS' MARKET LLC						Inspected: 3/10/2026	Type: Routine	
No Violations								
NO. 1 CHINESE KITCHEN 888 INC						Inspected: 3/11/2026	Type: Followup	
6-148		C	Yes			Eating, drinking, or using tobacco products - Employee personal drinks without lids were placed on the steam table for food items that were being served.	02/06/2026	No
23-214		PF	Yes			Ready-to-eat, TCS food; date marking - Cooked general tso chicken and the filling for crab rangoon were reported made the day before but had not datemarking.	02/06/2026	No
28-459		P	Yes			Conditions of poisonous or toxic materials use - Using Spectracide Bug Stop- home barrier in the food establishment. Label does not state safe for retail food establishment.	02/06/2026	Yes
43-183		C				In-use utensils; between-use storage - Scoops were stored in the rice without any handle.	02/09/2026	Yes
49-306		C				Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Containers storing sugars and other cooking ingredients have build up and residue on them.	02/09/2026	No
55-443		C				Physical structures; restrictions and frequency of cleaning - floors under and behind equipment have accumulation of debris.	03/06/2026	No
PAPA JOHNS #1489						Inspected: 3/26/2026	Type: Followup	
38-421		C	Yes			Protected outer openings	02/26/2026	
40-151		C	Yes			Effectiveness of hair restraint - Beard restraints not being used when preparing food.	02/16/2026	No
49-306		C				Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	02/16/2026	Yes
PHI GAMMA DELTA						Inspected: 3/17/2026	Type: Followup	
52-380		P				Backflow prevention, direct connection prohibited - Ice machine does not have a proper air gap at the drain.	02/06/2026	Yes
54-400		C	Yes			Covering receptacles - Dumpster lids are broke and cannot shut fully.	02/05/2026	Yes
PI BETA PHI FHC- INDIANA EPSILON						Inspected: 3/17/2026	Type: Followup	
38-421		C				Protected outer openings - Air gap at back door.	02/19/2026	No
55-442		C				Repairing premises, structures, and attachments - there are few cracks in the tile at the warewashng area that can encourage bacteria and mold harborage.	02/23/2026	No
PUTNAM COUNTY SHERIFF- JAIL						Inspected: 3/3/2026	Type: Routine	
16-306		C				Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	03/03/2026	
23-214		PF	Yes	Yes		Ready-to-eat, TCS food; date marking - chili in reach-in cooler	03/03/2026	
28-456		PF	Yes			Working containers; common name - spray bottle with unidentified cleaner was thrown away at time of inspection.	03/03/2026	
39-189		C	Yes			Food storage - chicken patties uncovered in chest freezer located in dry storage room.	03/03/2026	
40-151		C	Yes			Effectiveness of hair restraint - food preparation without hair or beard restraint	03/03/2026	
41-185		C	Yes			Wiping cloths; used for one purpose - wiping cloth for countertop must be held in chemical sanitizer between uses. It was on the handwashing sink faucet.	03/03/2026	
43-183		C				In-use utensils; between-use storage - styrofoam cups as scoops in bulk dry goods (powdered suger, flour) and ice scoop on top of ice machine. Top of ice machine was dirty.	03/03/2026	
45-328		C	Yes			Storage of equipment, utensils, linens, and single-service and single-use articles - paper towel on floor in locker room	03/03/2026	

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55-443			C			Physical structures; restrictions and frequency of cleaning - dry storage area needs cleaned, including behind equipment	03/03/2000	
R & J PETRO			Inspected: 3/27/2026			Type: Followup		
10-432			C			Handwashing signage - a sign or poster that notifies food employees must be posted at all handwashing sinks and be clearly visible to food employees	03/05/2026	No
15-175			C	Yes		Packaged and unpackaged food; separation, packaging, and segregation - food items in reach in freezer not covered	03/05/2026	No
16-307			C	Yes		Equipment food-contact surfaces and utensils; cleaning frequency	03/05/2026	No
23-214			PF	Yes		Ready-to-eat, TCS food; date marking - prepackaged sandwich cooler, no date marking on any	02/25/2026	No
36-260			C	Yes		Function of temperature measuring devices - snadwich cooler and upright, reach in freezer need thermometers	03/05/2026	No
45-328			C	Yes		Storage of equipment, utensils, linens, and single-service and single-use articles - single services items on the floor by the water heater	02/25/2026	No
47-234			C	Yes		Nonfood-contact surfaces - upright, reach in freezer needs cleaned	03/05/2026	No
48-281			PF	Yes		Sanitizing solutions; testing devices - no test strips for testing sanitizer	03/05/2026	No
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	03/05/2026	No
RED ROOF LIQUOR			Inspected: 3/24/2026			Type: Followup		
10-347			PF			Handwashing sink; installation - Mens bathroom handsink hot water knob was broken and would not turn on; therefore no hot water at the handwashing sink.	02/28/2026	No
10-359			PF	Yes		Handwashing sink; maintenance - Handwashing sink had cleaning products sitting inside the sink.	02/20/2026	No
10-430			PF			Hand drying provisions - approved hand drying method shall be provided at the handwashing sink. Paper towels are on the opposite side of the handsink.	02/24/2026	No
10-432			C			Handwashing signage - No signage directing employees to wash hands present at the kitchen handwashing sink or bar handwashing sink.	02/28/2026	No
23-214			PF	Yes	Yes	Ready-to-eat, TCS food; date marking - Several food items did not have a datemark including meatballs,chilli, cheese dip, etc.. These items were thrown out.	02/18/2026	Yes
23-215			P	Yes		Ready-to-eat, TCS food; Disposition - Several items that did have datemarking were kept past the datemark including potato salad, chicken and noodles, weinies, and coney sauce. All items past datemarking were disposed.	02/18/2026	Yes
28-456			PF	Yes		Working containers; common name - An unknown purple chemical was in a spray bottle. The item was dispoed of due to person in charge not knowing what it was.	02/18/2026	Yes
36-260			C			Function of temperature measuring devices - No thermometers found in either freezer.	02/28/2026	No
38-421			C	Yes		Protected outer openings - Airgap at the back door.	03/24/2026	No
39-189			C			Food storage - Flour was sitting on an open shelf with the bag open directly under the section of the ceiling that was falling.	02/18/2026	No
47-234			C	Yes		Nonfood-contact surfaces in food prep area and dishwashing area must be constructed of corrosion-resistant, nonabsorbent, and smooth material. Shelves above dishwashing area and food prep area are plywood and other unfinished wood.	03/24/2026	No
47-238			PF			Cleanability of food-contact surfaces - the counter top where food is prepared is chipping and peeling.	03/24/2026	No
48-281			PF	Yes		Sanitizing solutions; testing devices - no test strips available.	02/24/2026	No
49-309			C			Nonfood-contact surfaces; cleaning frequency - Freezer has food residue that should be cleaned.	02/24/2026	No
55-442			C	Yes		Repairing premises, structures, and attachments - Tile cracked and missing in the food prep area. In addition the ceiling is falling in the northwest corner of the kitchen.	03/24/2026	No
55-443			C	Yes		Physical structures; restrictions and frequency of cleaning - Walls and floors throughout establishment need to be deep cleaned.	02/24/2026	No
SAHM'S HAVEN RESTAURANT AND BAR			Inspected: 3/27/2026			Type: Followup		
15-175			C			Packaged and unpackaged food; separation, packaging, and segregation - walk in cooler; raw eggs stored above raw whole beef	02/20/2026	Yes
16-306			PF			Equipment food-contact surfaces and utensils shall be clean to sight and touch	02/20/2026	Yes
16-306			PF			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - walk in cooler	02/20/2026	Yes
16-307			C			Equipment food-contact surfaces and utensils; cleaning frequency - ice machine needs cleaned, inside and out	02/20/2026	Yes
20-211			P	Yes		TCS food; cooling - sautee cooler - chicken breast	02/20/2026	Yes
21-213			P	Yes	Yes	TCS food; hot and cold holding - steamer temperatures were below 135 degrees	02/20/2026	Yes
22-213			P	Yes	Yes	TCS food; hot and cold holding - grill cooler temperature was above 41 degrees	02/20/2026	No
23-214			PF	Yes		Ready-to-eat, TCS food; date marking - walk in cooler pasta	02/20/2026	Yes
36-260			C	Yes		Function of temperature measuring devices - grill cooler missing thermometer	02/20/2026	Yes
37-176			C	Yes		Food storage containers; identified with common name of food - salt and pepper mixture at food prep station across from grill	02/20/2026	Yes

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.								
39-189			C			Food storage - walk in cooler - cheese curds not covered; sautee station - cooked chicken breast and lobster meat not covered; grill cooler - lobster roll not covered	02/20/2026	No
43-183			C	Yes		In-use utensils; between-use storage - tongs used for tenderloins slid down side of trashcan	02/20/2026	No
45-328			C	Yes	Yes	Storage of equipment, utensils, linens, and single-service and single-use articles - storage closet - single service items on floor	02/20/2026	Yes
47-286			C			Good repair and proper adjustment of equipment - grill cooler temperature was above 41 degrees and steamer temperature was below 135 degrees	03/13/2026	No
48-281			PF			Sanitizing solutions; testing devices - sanitizer test strips are expired	02/20/2026	Yes
55-443			C			Physical structures; restrictions and frequency of cleaning	02/20/2026	Yes
SCOOPS ICE CREAM			Inspected: 3/31/2026			Type: Routine		
10-359			PF	Yes		Handwashing sink; maintenance - handwashing sinks cannot be used for any other purpose.	03/31/2026	
SOUTH PUTNAM JR/SR HIGH SCHOOL			Inspected: 3/4/2026			Type: Routine		
1-135			PF	Yes		Demonstration of knowledge - Person in charge does not have food manager certification and was unable to demonstrate knowledge regarding illnesses food employess should not work, proper cooking timeframes, or reheating temperatures.	03/04/2026	
21-213			P	Yes	Yes	TCS food; hot and cold holding - Chicken tenders, corn dogs, and Fries in hot holding were temping under 135. These items were reheated.	03/04/2026	
SPEEDWAY #8044			Inspected: 3/5/2026			Type: Followup		
38-421			C	Yes		Protected outer openings - Airgap at front door	02/20/2026	No
SUBWAY #1143			Inspected: 3/5/2026			Type: Routine		
38-421			C	Yes		Protected outer openings - Airgap at back door.	03/25/2026	
39-189			C			Food storage - dough for bread uncovered in the freezer	03/05/2026	
SUBWAY #16208			Inspected: 3/11/2026			Type: Routine		
22-213			P	Yes	Yes	TCS food; hot and cold holding -Multiple items in the serving cooler were temping high and the thermostat was also showing high. A work order was entered and ice was added to bring temps down.	03/11/2026	
37-176			C	Yes		Food storage containers; identified with common name of food - vinegar spray bottle not labeled with common name.	03/11/2026	
38-421			C	Yes		Protected outer openings - air gap at front door	03/30/2026	
TACO BELL GREENCASTLE			Inspected: 3/6/2026			Type: Routine		
39-189			C			Food storage - walk in freezer - empandas not protected from contamination.	03/06/2026	
45-328			C	Yes		Storage of equipment, utensils, linens, and single-service and single-use articles - single service items on floor, behing front counter.	03/06/2026	
55-443			C			Physical structures; restrictions and frequency of cleaning - walls in kitchen, floors around legs and under all equipment - including front self serve drive station, under front counter.	03/15/2026	
55-447			C			Drying mops - mops shall be hung to dry	03/06/2026	
TEQUILA JALISCO MEXICAN GRILL			Inspected: 3/11/2026			Type: Routine		
10-359			PF	Yes		Handwashing sink; maintenance - handwashing sinks being used for other purposes	03/11/2026	
15-175			P	Yes		Packaged and unpackaged food; separation, packaging, and segregation - raw eggs stored above ready to eat peppers	03/11/2026	
28-456			PF	Yes		Working containers; common name - spray bottle of cleaning product not labeled	03/11/2026	
28-457			P	Yes		Separation of poisonous or toxic materials - powder dish detergent stored with clean pans	03/11/2026	
36-260			C	Yes		Function of temperature measuring devices - thermometers not located at warmest part of cooling equipment	03/11/2026	
38-419			C	Yes		Design and installation of insect control devices - fly strip with dead flies over food storage	03/11/2026	
39-189			C		Yes	Food storage - food items in several loctaions not covered	03/11/2026	
43-183			C	Yes	Yes	In-use utensils; between-use storage - scoop for salsa hanging on handwashing sink soap dispenser	03/11/2026	
44-328			C	Yes		Storage of equipment, utensils, linens, and single-service and single-use articles - equipment on floor in dry storage	03/11/2026	
48-263			PF			Warewashing machine; temperature measuring devices - not working at dishwasher	03/18/2026	

Item	P	PF	C	COS	R	Complete by Date:	Corrected At followup:
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55-442		C			Repairing premises, structures, and attachments - ceilings, light socket, coving, & wall	03/26/2026	
55-453		C			Maintaining premises of unnecessary items and litter - several pieces of equipment outside	03/26/2026	
56-438		C	Yes		Designation of dressing areas or lockers - personal items store at handwashing sink	03/11/2026	
THE GC FREEZE				Inspected: 3/25/2026		Type: Pre-Operational	
No Violations							
TRIPLE J & C FARMS LLC				Inspected: 3/27/2026		Type: Routine	
No Violations							
WAL-MART SUPERCENTER #902				Inspected: 3/2/2026		Type: Complaint	
No Violations							
YE OLE INN				Inspected: 3/18/2026		Type: Followup	
17-224	P		Yes		a food that is unsafe, adulterated, misbranded, or not honestly presented as specified in sections 154 or 200 of this document shall be reconditioned according to an approved procedure or discarded. Potatos were molded. Item discarded.	02/26/2026	Yes
23-215	P		Yes		Ready-to-eat, TCS food; Disposition - Hotdogs and cheese sauce kept past datemarking. Items disposed of.	02/26/2026	No
38-421		C	Yes		Protected outer openings - Air gap at both doors.	03/08/2026	No
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. Deep freeze and oven have accumulation of debris.	03/08/2026	No
54-400		C			Covering receptacles - Dumpster lid was open with trash inside.	02/26/2026	
DEPAUW UNIVERSITY CAFE ALLEGRO				Inspected: 3/26/2026		Type: Pre-Operational	
329	STORAGE PROHIBITIONS OF CLEAN ITEMS - SINGLE SERVICE ITEMS MAY NOT BE STORED UNDER SEWER LINES THAT ARE NOT SHEILDED.					03/27/2026	
432	HANDWASHING SIGNAGE					03/26/2026	
THE GC FREEZE				Inspected: 3/25/2026		Type: Pre-Operational	
153	CLEAN-UP OF VOMITTING AND DIARRHEAL EVENTS - WRITTEN PROCEDURE AND KIT ACCESSIBLE TO ALL EMPLOYEES FOR PROPER CLEAN UP PROCEDURES					04/04/2026	
221	FOOD LABELS - ALLERGEN WRITTEN STATMENT NEEDS TO BE PRESENT AT THE ESTABLISHMENT					04/04/2026	
281	SANITIZING SOLUTIONS; TESTING DEVICES SHALL BE PROVIDED TO					04/04/2026	
285	FIXED EQUIPMENT; ELEVATION OR SEALING - WALK IN FREEZER MUST BE SEALED TO THE FLOOR					04/04/2026	
347	HANDWASHING SINK; INSTALLATION - EMPLOYEE RESTROOMS MUST HAVE HOT WATER AT THE HANDSINK					04/04/2026	
363	PLUMBING SYSTEM MAINTAINED IN GOOD REPAIR - HANDWASHING SINK IN DISHWASHING AREA PLUMBING FIXTURE SHALL BE IN GOOD REPAIR.					04/04/2026	
380	BACKFLOW PREVENTION, DIRECT CONNECTION PROHIBITED - SODA MACHINE DRAIN SHALL HAVE AN INDIRECT CONNECTION TO SANITARY DRAINAGE SYSTEM INSTALLED PROPERLY.					04/04/2026	
380	BACKFLOW PREVENTION, DIRECT CONNECTION PROHIBITED - BOTH WALK IN COOLER AND FREEZER SHALL BE CONNECTED TO SANITARY SEWAGE THROUGH AN INDIRECT CONNECTION.					04/04/2026	
394	TOILET ROOM RECEPTACLE; COVERED - EMPLOYEE RESTROOMS USED BY FEMALE SHALL HAVE A TRASH CAN WITH LID.					04/04/2026	
407	SURFACE CHARACTERISTICS OF MATERIALS FOR INDOOR AREA CONSTRUCTION AND REPAIR - WALL BEHIND SERVICE SINK MUST BE CONSTRUCTED OF SMOOTH, DURABLE, AND EASILY CLEANABLE MATERIAL AND THE GAP BETWEEN WALL AND WALK IN FREEZER NEEDS TO BE COVERED WITH SMOOTH, DURABLE, AND EASILY CLENABLE.					04/04/2026	
411	CLEANABILITY OF FLOORS AND WALL JUNCTURES; COVED, AND CLOSED OR SEALED - COVING IN THE PREP AREA NEEDS TO BE FINISHED					04/04/2026	
421	PROTECTED OUTER OPENINGS - AIRGAPS AT BOTH SOUTH DOORS NEED TO BE FIXED					04/04/2026	
432	HANDWASHING SIGNAGE - THERE MUST BE SIGNS AT ALL HANDWASHING SINKS DIRECTING EMPLOYEES TO WASH HANDS					04/04/2026	
453	MAINTAINING PREMISES OF UNNECESSARY ITEMS AND LITTER - OLD EQUIPMENT AND EXCESSIVE AMOUNT OF CONSTRUCTION TOOLS IN THE BACK ROOM NEEDS CLEANED UP.					04/04/2026	