

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 05/01/2025 thru 05/31/2025

OBSERVATIONS AND CORRECTIVE ACTIONS

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:
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2 WEST BISTRO

Inspected: 05/08/2025

28-456	Working containers; common name	05/08/2025
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ALMOST HOME RESTAURANT

Inspected: 05/14/2025

23-214	Ready-to-eat, TCS food; date marking - Datemarking system shall be clear to all employees. Some food employees were dating day it was made and some were datemarking date it should be thrown out.	05/19/2025
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ARBY'S #7114

Inspected: 05/27/2025

21-213	TCS food; hot and cold holding - Cold holding in prep cooler was high	05/27/2025
22-213	TCS food; hot and cold holding - Prep cooler items temping high	05/27/2025
23-215	Ready-to-eat, TCS food; Disposition - Foods held past datemarking on item.	05/27/2025
55-447	Drying mops	05/27/2025

ARBYS #7137

Inspected: 05/21/2025

40-151	Effectiveness of hair restraint - including beard restraint.	05/21/2025
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ASCENA CONTINENTAL CAFE

Inspected: 05/05/2025

16-307	Equipment food-contact surfaces and utensils; cleaning frequency- Ice machine must be cleaned at frequency to avoid accumulation.	05/05/2025
23-215	Ready-to-eat, TCS food; Disposition	05/05/2025
24-216	Time as a public health control- Records shall be maintained and up to date.	05/05/2025
40-151	Effectiveness of hair restraint including beard restraints	05/05/2025
52-380	Backflow prevention, direct connection prohibited - Prep sink	05/05/2025

BEXAR'S FOOD CART

Inspected: 05/14/2025

51-363	A plumbing system shall be repaired according to 675 IAC 16 - waste tanke was leaking. Must fix prior to opening.	05/16/2025
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CASA GRANDE MEXICAN CUISINE

Inspected: 05/21/2025

22-213	TCS food; hot and cold holding	05/22/2025
23-214	Ready-to-eat, TCS food; date marking	05/21/2025
28-456	Working containers; common name	05/21/2025
28-458	Restriction of poisonous or toxic materials - This was corrected on site.	05/21/2025
37-176	Food storage containers; identified with common name of food	05/21/2025
39-189	Food storage	05/21/2025

CASEY'S GENERAL STORE #2823

Inspected: 05/01/2025

16-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	05/01/2025
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CASEY'S GENERAL STORE #3307

Inspected: 05/01/2025

16-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	05/01/2025
39-189	Food storage	05/01/2025
55-443	Physical structures; restrictions and frequency of cleaning	05/01/2025

CLOVERDALE ELEMENTARY & MIDDLE SCHOOL

Inspected: 05/13/2025

39-189	Food storage - Prepped food stored on the floor of the walk in freezert.	05/13/2025
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45-328	Storage of equipment, utensils, linens, and single-service and single-use articles	05/13/2025
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CLOVERDALE KITCHEN		Inspected: 05/29/2025
15-175	Packaged and unpackaged food; separation, packaging, and segregation - Raw eggs were stored at top of reach in cooler above ready to eat food items.	05/29/2025
28-459	Conditions of poisonous or toxic materials use - Chemicals for pest control used in food establishments must have show safe for use in food establishments on the label.	05/29/2025
36-260	Function of temperature measuring devices	05/29/2025
38-421	Protected outer openings - Back door not shut all the way, but once shut there is still an air gap at the bottom.	05/29/2025
47-286	Good repair and proper adjustment of equipment- Seal of reach in cooler on gas station size was broken and the door was not shutting properly.	06/15/2025
54-402	Maintaining refuse areas and enclosures - A lot of trash including broken skids in the dumpster area	06/15/2025
55-442	Repairing premises, structures, and attachments - Coving under 2-bay sink needs repaired.	06/15/2025
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CLOVERDALE VALUE MARKET		Inspected: 05/30/2025
33-208	Temperature control of frozen food	05/30/2025
38-421	Protected outer openings	06/15/2025
55-453	Maintaining premises of unnecessary items and litter	06/15/2025
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DOLLAR GENERAL STORE # 12179		Inspected: 05/23/2025
16-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	05/23/2025
38-421	Protected outer openings	06/06/2025
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FINAL APPROACH FAMILY RESTAURANT		Inspected: 05/27/2025
37-176	Food storage containers; identified with common name of food - Dressing bottles, salt, pepper in kitchen not labeled with common name	05/27/2025
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GOBIN MEMORIAL UNITED METHODIST CHURCH		Inspected: 05/12/2025
48-281	Sanitizing solutions; testing devices	05/26/2025
53-394	Toilet room receptacle; covered	05/26/2025
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GREENCASTLE WINGS LLC DBA BUFFALO WILD WINGS		Inspected: 05/12/2025
16-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	05/25/2025
55-443	Physical structures; restrictions and frequency of cleaning	05/25/2025
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HAYDEN'S BAINBRIDGE TAP		Inspected: 05/01/2025
38-421	Protected outer openings	05/15/2025
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JONESY'S BAR & GRILL		Inspected: 05/27/2025
22-213	TCS food; hot and cold holding	05/27/2025
37-176	Food storage containers; identified with common name of food	05/27/2025
38-421	Protected outer openings	05/27/2025
40-151	Effectiveness of hair restraint	05/27/2025
45-328	Storage of equipment, utensils, linens, and single-service and single-use articles	05/27/2025
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MCDONALDS - CLOVERDALE		Inspected: 05/21/2025
22-213	TCS food; hot and cold holding - Egg, beef patties, and eggs were not tempting correctly due to the reach in cooler being unplugged. Items were discarded by person in charge.	05/21/2025
40-151	Effectiveness of hair restraint - Both hair and beard restraints not being used by all food employees.	05/21/2025
53-394	Toilet room receptacle; covered - female restrooms lids were broke off	05/21/2025
54-392	Outside receptacles tight fitting lids were open.	05/21/2025
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MR TACO JM LLC		Inspected: 05/30/2025
39-189	Food storage - Limes stored in cardboard box on the floor.	05/30/2025
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48-281	Sanitizing solutions; testing devices	05/30/2025

NATURES PLATE		Inspected:	05/09/2025
40-151	Effectiveness of hair restraint		05/09/2025

PAPA JOHNS #1489		Inspected:	05/30/2025
38-421	Protected outer openings - South door		05/30/2025
40-151	Effectiveness of hair restraint - Beard restraints		05/30/2025

R & J PETRO		Inspected:	05/23/2025
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
36-260	Function of temperature measuring devices		05/23/2025
39-189	Food storage		05/23/2025
45-328	Storage of equipment, utensils, linens, and single-service and single-use articles		05/23/2025
48-281	Sanitizing solutions; testing devices		05/23/2025
49-309	Nonfood-contact surfaces; cleaning frequency		05/23/2025
54-400	Covering receptacles		05/23/2025
55-447	Drying mops		05/23/2025

SAHM'S HAVEN RESTAURANT AND BAR		Inspected:	05/30/2025
21-213	TCS food; hot and cold holding - Hot holding by grill below 135 degrees and Cold holding in reach in coolers across from grill above 41 degrees.		05/30/2025
22-213	TCS food; hot and cold holding - Cold holding, reach in coolers across from grill above 41 degrees.		05/30/2025
39-189	Food storage		05/30/2025
45-328	Storage of equipment, utensils, linens, and single-service and single-use articles		05/30/2025

SANCTUARY BY BRIDGES		Inspected:	05/29/2025
10-430	Hand drying provisions		05/29/2025
38-421	Protected outer openings		05/29/2025
55-447	Drying mops		05/29/2025

TAP HOUSE BURGERS		Inspected:	05/29/2025
45-328	Storage of equipment, utensils, linens, and single-service and single-use articles		05/29/2025

THE FAIRWAY FAMILY RESTAURANT		Inspected:	05/12/2025
15-175	Packaged and unpackaged food; separation, packaging, and segregation		05/12/2025
20-211	TCS food; cooling		05/12/2025

THE FLUTTERING DUCK		Inspected:	05/27/2025
23-215	Ready-to-eat, TCS food; Disposition - In walk in cooler - Beef and Noodles, rice		05/27/2025

US PETRO INC. DBA GREENMART		Inspected:	05/08/2025
13-154	Food condition- Baby formula past the sell by date.		05/08/2025
23-214	Ready-to-eat, TCS food; date marking located in prep cooler.		05/05/2025
38-421	Protected outer openings - Air gap at front door.		05/15/2025
43-183	In-use utensils; between-use storage		05/08/2025
55-447	Drying mops		05/08/2025

VALYRIAN PLACE SENIOR COMMUNITY		Inspected:	05/29/2025
40-151	Effectiveness of hair restraint		05/29/2025

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48-281	Sanitizing solutions; testing devices	05/29/2025

WENDY'S #44560		Inspected:	05/02/2025
21-213	TCS food; hot and cold holding		05/02/2025
22-213	TCS food; hot and cold holding		05/02/2025
47-286	Good repair and proper adjustment of equipment		05/02/2025

Inspected