

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 05/01/2026 thru 05/31/2026

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.								
AFC SUSHI			Inspected: 5/21/2026			Type: Routine		
10-432			C			Handwashing signage - all handwashing sinks must have signage that states "All employees must wash hands before returning to work."	05/26/2026	
55-443			C			Physical structures; restrictions and frequency of cleaning	05/26/2026	
ALDI INC #12			Inspected: 5/28/2026			Type: Routine		
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	06/01/2026	
54-400			C			Covering receptacles- Dumpster Lid Open	05/28/2026	
55-443			C	Yes		Physical structures; restrictions and frequency of cleaning	05/28/2026	
ALPHA PHI SORORITY			Inspected: 5/6/2026			Type: Routine		
10-359		PF				Handwashing sink; maintenance- handwashing sink was being used to thaw chicken and not accessible to use for handwashing.	05/06/2026	
35-210		PF	Yes			Thawing of food - Chicken was being thawed under running water but it was not fully submerged and only portions of the chicken was under the water stream.	05/06/2026	
ASCENA CONTINENTAL CAFE			Inspected: 5/14/2026			Type: Routine		
23-214		PF	Yes			Ready-to-eat, TCS food; date marking - items not datemarked held past 24 hours.	05/14/2026	
23-215		P	Yes			Ready-to-eat, TCS food; Disposition - Items held past datemarking.	05/14/2026	
BERT & BETTY'S KITCHEN			Inspected: 5/14/2026			Type: Routine		
37-176		C	Yes	Yes		Food storage containers; identified with common name of food - storage containers storing sugar, brown sugar, and powdered sugar were not labeled with the common name.	05/14/2026	
BETA THETA PI			Inspected: 5/6/2026			Type: Followup		
38-421		C	Yes			Protected outer openings - airgap at the entry.	04/30/2026	No
54-392		C				Outside receptacles - Dumpster lid left open with trash inside.	04/30/2026	
BURGER KING #6431			Inspected: 5/21/2026			Type: Routine		
10-432			C			Handwashing signage - all handwashing sinks, including restrooms, must have signage "All Employees must wash hands before returning to work."	05/31/2026	
21-213		P	Yes			TCS food; hot and cold holding - sausage gravy in crock pot - temperature 114 degrees	05/21/2026	
36-260			C			Function of temperature measuring devices - fry reach in freezer missing thermometer.	05/21/2026	
39-189			C	Yes		Food storage - food should be protected from contamination by covering.	05/21/2026	
47-234			C			Nonfood-contact surfaces	05/21/2026	
49-306			C			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	05/22/2026	
C BAR C EXPO CENTER			Inspected: 5/22/2026			Type: Followup		
22-213		P	Yes			TCS food; hot and cold holding - Items in the north prep cooler were not temping under 41 degrees. items were thrown out	04/02/2026	Yes
38-421			C	Yes		Protected outer openings - Airgap at the outside door at storage room.	04/20/2026	No
47-286			C			Good repair and proper adjustment of equipment - North prep cooler not maintaining the temperature properly. items were thrown out and cooler not to be used until fixed	04/02/2026	Yes
55-447			C			Drying mops - mops were not hung to dry and were sitting wet in the buckets.	04/02/2026	Yes

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CASA GRANDE MEXICAN CUISINE						Inspected: 5/21/2026	Type: Followup	
10-359		PF	Yes			Handwashing sink; maintenance - handwashing sink used for other purposes, cup inside the sink and knives propped on the sink.	04/28/2026	Yes
15-182		P				Food contact with equipment and utensils- Tortilla shells were being stored outside of their packaging inside grocery bags and	04/28/2026	No
20-211		P	Yes	Yes		TCS food; cooling - Rice and queso were not cooled under 70 degrees in two hours or less. Food was either reheated or thrown out.	04/28/2026	No
22-213		P	Yes			TCS food; hot and cold holding - Chicken in the prep cooler was temping at 49 degrees and was thrown out.	04/28/2026	Yes
23-214		PF	Yes			Ready-to-eat, TCS food; date marking - several items in the walk in cooler were not datemarked	04/28/2026	Yes
23-215		P	Yes			Ready-to-eat, TCS food; Disposition - items were kept past their datemarking.	04/28/2026	Yes
36-260			C			Function of temperature measuring devices	05/01/2026	Yes
37-176			C			Food storage containers; identified with common name of food - sugar in working container not labeled	04/28/2026	Yes
38-421			C	Yes		Protected outer openings - airgap at back entrance	05/10/2026	Yes
39-189			C			Food storage - items were not covered on the steam table, queso sitting out on counter, chips, etc.	04/28/2026	Yes
54-392			C			Outside receptacles - dumpster lids were not closed.	04/28/2026	Yes
CLOVERDALE KITCHEN						Inspected: 5/11/2026	Type: Routine	
10-359		PF				Handwashing sink; maintenance - Handwashing sinks shall be used for handwashing only.	05/11/2026	
13-154		P	Yes			Food condition - Cabbage and celery in the walkin cooler were molded.	05/11/2026	
16-306			C			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - bottom shelves on prep table were covered with food debris and oil. Reach in cooler doors need cleaned.	05/11/2026	
16-307			C			Equipment food-contact surfaces and utensils; cleaning frequency - soda machine nozzles need to be cleaned more frequently to prevent build up.	05/11/2026	
22-213		P	Yes			TCS food; hot and cold holding - Parmesean Garlic and hot sauce stored on counter have label that states refrigerate after opening.	05/11/2026	
23-215		P	Yes			Ready-to-eat, TCS food; Disposition - items were kept past datemarking	05/11/2026	
28-456		PF	Yes			Working containers; common name - working container storing chemicals not labeled with common name.	05/11/2026	
28-461		P	Yes			Sanitizers; criteria - sanitizer was made too strong.	05/11/2026	
33-208			C	Yes	Yes	Temperature control of frozen food - Food items that say maintain frozen should be stored frozen until cooking (frozen mac and cheese and noodles in the reach in by the soda fountains).	05/11/2026	
38-421			C	Yes	Yes	Protected outer openings - airgap at several entry doors.	05/28/2026	
39-189			C	Yes		Food storage - food items stored in prep coolers and at frier not covered to prevent contamination.	05/11/2026	
43-183			C	Yes		In-use utensils; between-use storage - scoops in breadng spices and sugar stored with handle not outside of food item.	05/11/2026	
53-449			C	Yes		Cleaning of plumbing fixtures - mop sink needs to be maintained clean.	05/15/2026	
54-392			C	Yes		Outside receptacles - Outside dumpsters had lids open with trash inside.	05/11/2026	
55-443			C	Yes		Physical structures; restrictions and frequency of cleaning - Floors and walls under and behind equipment have food debris, spilled oil, and grease buildup.	05/15/2026	
CLOVERDALE VALUE MARKET						Inspected: 5/22/2026	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 - items for sale at discount kept past "use by" date	04/13/2026	Yes
38-421			C	Yes		Protected outer openings - Air gap at both main entrance and back door.	04/13/2026	No
DEPAUW UNIVERSITY HOOVER HALL						Inspected: 5/13/2026	Type: Routine	
15-175		P	Yes			Packaged and unpackaged food; separation, packaging, and segregation - Raw shrimp was stored over ready to eat foods in the cooler.	05/13/2026	
16-297		PF	Yes			Mechanical warewashing machine; hot water sanitization temperatures - downstairs mechanical warewashing machine not temping at 180 degrees for final rinse. Equipment was drained and refilled.	05/13/2026	
38-421			C			Protected outer openings - Air gap at main entrance doors.	05/30/2026	
DOLLAR GENERAL STORE # 12179						Inspected: 5/28/2026	Type: Followup	
49-306			C			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	05/01/2026	Yes
55-443			C			Physical structures; restrictions and frequency of cleaning	05/01/2026	Yes

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55-447			C		Drying mops	05/01/2026	Yes
DUNKIN DONUTS		Inspected: 5/4/2026				Type: Pre-Operational	
No Violations							
DUNKIN DONUTS		Inspected: 5/7/2026				Type: Pre-Operational	
No Violations							
FINAL APPROACH FAMILY RESTAURANT		Inspected: 5/26/2026				Type: Routine	
43-183		C	Yes		In-use utensils; between-use storage - scoops stored in food items without a handle above the food item.	05/26/2026	
FRATERNAL ORDER OF EAGLES #4388		Inspected: 5/18/2026				Type: Pre-Operational	
No Violations							
GREENCASTLE AQUATIC CENTER "SNACK SHACK"		Inspected: 5/20/2026				Type: Pre-Operational	
No Violations							
GREENCASTLE AQUATIC CENTER "SNACK SHACK"		Inspected: 5/21/2026				Type: Followup	
No Violations							
GREENCASTLE WINGS LLC DBA BUFFALO WILD WINGS		Inspected: 5/21/2026				Type: Followup	
38-421		C			Protected outer openings - Airgap at the back entrance and main doors.	05/15/2026	No
55-443		C	Yes		Physical structures; restrictions and frequency of cleaning cleaning under equipment needed. Examples are but no limited to under the ice machine and warewashing.	05/01/2026	No
J & K SWEET SHOP		Inspected: 5/22/2026				Type: Followup	
43-183		C			In-use utensils; between-use storage - scoop handles were not postioned outside of the food product.	04/02/2026	Yes
LOU'S DINER		Inspected: 5/22/2026				Type: Followup	
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	Yes
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	No
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	No
38-421		C		Yes	Protected outer openings air gap at front door and kitchen doors.	03/31/2026	No
47-286		C		Yes	Good repair and proper adjustment of equipment - Walk in freezer esccessive ice buildup and door broken . Walk in cooler seal meesed up at bottom and side of door and there is a huge gap .	03/31/2026	No
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	No
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	Yes
MOORE'S BAR & GRILL		Inspected: 5/11/2026				Type: Routine	
No Violations							

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MR TACO JM LLC			Inspected: 5/26/2026			Type: Routine		
15-175	P		Yes		Packaged and unpackaged food; separation, packaging, and segregation - Raw hamburger meat was sitting on top of tortilla shells and above tomato in the reach in cooler.		05/26/2026	
22-213	P		Yes		TCS food; hot and cold holding - several items in the reach in cooler were not tempting under 41 degrees. Items were thrown out as it was unknown how long the items had been out of temp.		05/26/2026	
23-214	PF		Yes		Ready-to-eat, TCS food; date marking - Rice and beans were not datemarked and held over 24 hours.		05/26/2026	
39-189	C		Yes		Food storage - Tortilla shells stored on the floor.		05/26/2026	
MYERS DARI-ETTE			Inspected: 5/28/2026			Type: Routine		
16-307		C			Equipment food-contact surfaces and utensils; cleaning frequency - ice machine needs cleaned		06/01/2026	
PHI DELTA THETA			Inspected: 5/6/2026			Type: Followup		
10-359	PF		Yes		Handwashing sink; maintenance - Handwashing sink was being used for other purposes.		04/17/2026	Yes
38-421		C			Protected outer openings - air gap and kitchen entrance		04/30/2026	No
39-189		C			Food storage - bag of food left open in dry storage area.		04/17/2026	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 - equipment such as top of mechanical dishwashing machine and doors of oven need cleaned.		04/17/2026	No
55-443		C		Yes	Physical structures; restrictions and frequency of cleaning - floors behind and under equipment need cleaned		04/30/2026	Yes
PHILLIPS 66 - GREENCASTLE MINI MART			Inspected: 5/26/2026			Type: Routine		
28-456	PF		Yes		Working containers; common name - Spray bottles need labeled with common name of chemicals/cleaner.		05/26/2026	
36-260		C		Yes	Function of temperature measuring devices - All freezers and milk cooler missing thermometers.		05/26/2026	
45-328		C			Storage of equipment, utensils, linens, and single-service and single-use articles - all single service items are to be kept 6 inches off of floor / outbuilding.		05/26/2026	
PUTNAM COUNTY HOSPITAL			Inspected: 5/26/2026			Type: Followup		
35-210	PF		Yes		Thawing of food - frozen precooked taco meat and chicken on large rack outside of refrigeration.		04/21/2026	Yes
47-286		C			Good repair and proper adjustment of equipment - ice build up in walk in freezer,		05/01/2026	Yes
SASSY SLUSHIES			Inspected: 5/21/2026			Type: Followup		
8-142	P		Yes		When to wash hands - Hands were not washed after using phone, taking cash, ringing people up and then preparing drinks.		04/17/2026	
10-359	PF		Yes		Handwashing sink; maintenance - handwashing sink was blocked and had several items sitting inside the sink.		04/17/2026	
50-342	PF				Water pressure - Water was not working properly and would only work occasionally . Allowed to utilize a water storage cooler for handwashing temporarily.		04/17/2026	
SUPREME PRODUCE @ KROGER 961			Inspected: 5/21/2026			Type: Followup		
55-443		C			Physical structures; restrictions and frequency of cleaning		04/29/2026	Yes
THE BODEGA			Inspected: 5/26/2026			Type: Routine		
38-421		C			Protected outer openings - air gap at front entry door		06/10/2026	
THE BREAKFAST COMPANY			Inspected: 5/21/2026			Type: Followup		
10-347	PF		Yes		Handwashing sink; installation - No hot water at one handwashing sink. Sink closest to the food prep area.		05/10/2026	No
28-456	PF		Yes	Yes	Working containers; common name - Bottles storing windex, degreaser, etc not labeled with common name.		04/30/2026	Yes
28-459	PF		Yes		Conditions of poisonous or toxic materials use - Raid and Hotshot in the establishment that per label is for residential use only.		04/30/2026	No
33-212	PF		Yes	Yes	Cooling methods - gravy sitting out on the counter to cool for over an hour.		04/30/2026	

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38-421	C	Yes		Protected outer openings - airgap at back door.		05/15/2026	No
THE FAIRWAY FAMILY RESTAURANT							
				Inspected: 5/13/2026	Type: Routine		
1-134	PF	Yes		Assignment of Supervision Responsibility - A person in charge should be present during all hours of operation.		05/14/2026	
20-211	P	Yes		TCS food; cooling - baked potatoes were not being cooled properly as they were not checking to be sure the item cooled. It was almost two hours and they were still tempting at 94.6 degrees.		05/13/2026	
28-461	P	Yes		Sanitizers; criteria - sanitizer too strong and not being made correctly.		05/13/2026	
THE GC FREEZE							
				Inspected: 5/15/2026	Type: Routine		
15-175	P	Yes		Packaged and unpackaged food; separation, packaging, and segregation - Raw hamburger patties were stored over cheese slice, chicken stored over tenderloins.		05/15/2026	
23-214	PF	Yes		Ready-to-eat, TCS food; date marking - slice turkey and open hotdogs were not datemarked		05/15/2026	
28-456	PF	Yes		Working containers; common name - Spray bottles storing sanitizer not labeled with common name.		05/15/2026	
39-189	C	Yes		Food storage - food should be stored where it is not exposed to contamination - batter and onions were stored on a table without being covered and items in the reach in freezer by fryers were not covered. Baked potatoes were stored in a box on floor.		05/15/2026	
TZOUANAKIS INTERMEDIATE SCHOOL							
				Inspected: 5/8/2026	Type: Followup		
22-213	P	Yes		TCS food; hot and cold holding - Walk in cooler not functioning properly. Items were above 41 degrees - all discarded at time of inspection.		04/16/2026	
47-286	C			Good repair and proper adjustment of equipment - Walk in cooler not functioning properly		04/16/2026	Yes
VILLAGE FOOD MART							
				Inspected: 5/14/2026	Type: Followup		
23-214	PF	Yes		Ready-to-eat, TCS food; date marking - sausage and beef prepped over 24 hours not datemarked		04/08/2026	Yes
23-215	P	Yes		Ready-to-eat, TCS food; Disposition - sausage gravy held past datemarking		04/08/2026	Yes
38-421	C			Protected outer openings - air gap at south door and main entrance.		04/18/2026	No
38-454	PF			Prohibiting animals - Cat was observed standing the door and coming in as people came in and out. Person in charge put the cat outside; however, a used litter box was observed in the back storage area. Cat was left outside at the time of inspection.		04/08/2026	No
WALMART DC - GREENCASTLE MAIN MARKET C							
				Inspected: 5/28/2026	Type: Routine		
16-307	C			Equipment food-contact surfaces and utensils; cleaning frequency - Ice Machine outside of micro market needs to be cleaned.		06/05/2026	
WALMART DC - GREENCASTLE MKT C							
				Inspected: 5/28/2026	Type: Routine		
39-189	C			Food storage - Items in walk in freezer were not covered to prevent possible contamination.		05/28/2026	
DUNKIN DONUTS							
				Inspected: 5/4/2026	Type: Pre-Operational		
421	PROTECTED OUTER OPENINGS - SLIGHT AIRGAP AT THE DRIVE THROUGH WINDOW.					05/07/2026	
430	HAND DRYING PROVISIONS - NO PAPER TOWELS INSTALLED YET IN PAPER TOWEL HOLDER					05/07/2026	
443	PHYSICAL STRUCTURES; RESTRICTIONS AND FREQUENCY OF CLEANING - CLEAN UP FROM CONSTRUCTION DUST IS STILL NEEDED.					05/07/2026	