

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 11/01/2025 thru 11/30/2025

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: 11/24/2025			Type: Routine	
23-214		PF			Ready-to-eat, TCS food; date marking	11/24/2025	Yes
ALDI INC #12			Inspected: 11/24/2025			Type: Followup	
16-306		PF			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	10/30/2025	
49-309			C		Nonfood-contact surfaces; cleaning frequency	10/30/2025	
AREA 30 CAREER CENTER			Inspected: 11/12/2025			Type: Routine	
48-301		PF			Sanitizing solutions; testing devices warewashing equipment - sanitizer not made correctly and strips not used.	11/12/2025	
BERT & BETTY'S KITCHEN			Inspected: 11/7/2025			Type: Routine	
22-213		P			TCS food; hot and cold holding - Items in the back refrigerator were temping high. Some items had just been made within the cooling period; however, other items were not (mayonaise). Items were moved and/or discarded depending on timeframe.	11/07/2025	
28-456			PF		Working containers; common name - Two different cleaners were not labeled with common name.	11/07/2025	
28-459		P			Conditions of poisonous or toxic materials use - Raid and other pesticides were present in establishment that did not list safe for food establishments. - Items were thrown out.	11/07/2025	
37-176			C		Food storage containers; identified with common name of food - sugar, brown sugar, breadings all not labeled with common name.	11/07/2025	
55-443			C		Physical structures; restrictions and frequency of cleaning - Floors and structures (three-bay sink) under equipment need cleaned properly.	11/07/2025	
BURGER KING #6431			Inspected: 11/24/2025			Type: Followup	
16-306			C		Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	10/30/2025	
38-421			C		Protected outer openings - Front left entry door at bottom.	11/13/2025	
CHINA BUFFET			Inspected: 11/3/2025			Type: Followup	
39-189			C		Food storage / raw chicken in walk in cooler was not covered.	09/22/2025	Yes
49-306		PF			Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris / all handles of reach in coolers needs to be cleaned.	09/22/2025	Yes
CLOVER MEADOWS GOLF COURSE			Inspected: 11/13/2025			Type: Routine	
48-281		PF			Sanitizing solutions; testing devices - no test strips for sanitizer	11/13/2025	
CLOVERDALE ELEMENTARY & MIDDLE SCHOOL			Inspected: 11/14/2025			Type: Routine	
48-281		PF			Sanitizing solutions; testing devices - test strips did not test the sanitizer being used.	11/14/2025	
CLOVERDALE HIGH SCHOOL			Inspected: 11/14/2025			Type: Routine	
No Violations							
CLOVERDALE KITCHEN			Inspected: 11/26/2025			Type: Followup	

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8-142	P					10/28/2025	Yes
When to wash hands- Cook touched his hands with his gloves and then proceeded to prepare food without washing hands and changing gloves.							
10-430		PF				10/28/2025	
Hand drying provisions - hand towel device was empty							
15-175	P					10/28/2025	Yes
Packaged and unpackaged food; separation, packaging, and segregation - Raw chicken tenders stored above tomatos							
22-213	P					10/28/2025	Yes
TCS food; hot and cold holding							
53-449			C			10/28/2025	Yes
Cleaning of plumbing fixtures - Handsink needs to be cleaned							
54-400			C			10/28/2025	
Covering receptacles - Dumpster lid open with trash inside							

CVS PHARMACY #6687					Inspected: 11/4/2025	Type: Routine	
38-421			C			11/15/2025	
Protected outer openings - Air gap at front door.							
55-443			C			11/04/2025	
Physical structures; restrictions and frequency of cleaning - Floor of the back storage area and walk in freezer floor needed cleaned.							

DAYS INN CLOVERDALE					Inspected: 11/13/2025	Type: Routine	
No Violations							

DELTA GAMMA					Inspected: 11/24/2025	Type: Routine	
48-293			C			11/24/2025	
Warewashing equipment; clean solutions - sanitizing cycle did not get up to the required 180 degrees.							

DELTA TAU DELTA FRATERNITY					Inspected: 11/24/2025	Type: Followup	
40-151			C			10/27/2025	Yes
Effectiveness of hair restraint - Food employee not wearing a hair restraint while participating in food prep.							
47-284			C			11/05/2025	Yes
Fixed equipment; spacing or sealing - Wall behind the warewashing machine is missing a seal which is allowing moisture behind the barrier which has what appears to be mold behind it.							
48-263		PF				11/05/2025	Yes
Warewashing machine; temperature measuring devices - not working							
53-394			C			10/27/2025	Yes
Toilet room receptacle; covered							

DOLLAR GENERAL STORE # 6749					Inspected: 11/13/2025	Type: Followup	
28-457		P				10/20/2025	
Separation of poisonous or toxic materials- Bleach products stored above single service items in the dollar aisle.							
38-421			C			10/31/2025	
Protected outer openings - Air gap at the back door.							
38-451			C			10/20/2025	
Removing dead or trapped birds, insects, rodents, and other pests - Spider webs were seen throughout the establishment. Dead insects were seen in the storage areas.							
39-189			C			10/31/2025	
Food storage - Chips stored in a display that did not store them 6" off the floor.							
49-306			C			10/20/2025	
Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Reach in coolers throughout the store had dust and spider webs on the outside and food residue in the insides.							
55-442			C			10/31/2025	
Repairing premises, structures, and attachments - Big hole in the wall by the back door located in the storage room.							
55-443			C			10/20/2025	
Physical structures; restrictions and frequency of cleaning - Floors throughout the store including under equipment need cleaned.							

DOLLAR GENERAL STORE #30926					Inspected: 11/21/2025	Type: Followup	
16-306		PF				10/08/2025	
Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris							

DOMINOS PIZZA					Inspected: 11/17/2025	Type: Routine	
No Violations							

DON JULIO MEXICAN RESTAURANT					Inspected: 11/24/2025	Type: Routine	
No Violations							

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FAMILY DOLLAR STORE #26430

Inspected: 11/13/2025

Type: Routine

38-421	C	Protected outer openings - Air gap at front door	11/13/2025	
44-328	C	Storage of equipment, utensils, linens, and single-service and single-use articles - Paper plates are on the floor	11/13/2025	
49-306	C	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Reach in coolers and freezer should not have dust and debris build up.	11/13/2025	
55-443	C	Physical structures; restrictions and frequency of cleaning - Cleaning under shelves and equipment.	11/13/2025	

FARM HOUSE BREW

Inspected: 11/7/2025

Type: Routine

22-213	P	TCS food; hot and cold holding - Prep cooler was not set to correct temperature (set to 45 degrees) and items were temping too high. Some items had to be thrown out.	11/07/2025	
23-214	PF	Ready-to-eat, TCS food; date marking - Open lunch meat and hummus did not have datemarking. Items were thrown out as they were not temping correct either.	11/07/2025	
36-260	C	Function of temperature measuring devices - No thermometer present in small refrigerators in prep areas holding potentially hazardous items. Thermometer not seen in back storage area either.	11/10/2025	
48-281	PF	Sanitizing solutions; testing devices - test strips provided were not for the correct sanitizer. Chlorine strips were provided but the sanitizer required a quat test strip.	11/07/2025	

FILLMORE ELEMENTARY SCHOOL

Inspected: 11/24/2025

Type: Routine

No Violations

GREENCASTLE WINGS LLC DBA BUFFALO WILD WINGS

Inspected: 11/19/2025

Type: Routine

49-306	C	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - walk in freezer, racks in walk in cooler, and etc.	11/19/2025	
55-443	C	Physical structures; restrictions and frequency of cleaning - Floors behind and under equipment has piles of old food and dirt.	11/19/2025	

JIMMY JOHNS

Inspected: 11/17/2025

Type: Routine

36-260	PF	Function of temperature measuring devices - missing thermometer reach in cooler at counter.	11/17/2025	
38-421	C	Protected outer openings - Entry door propped open	11/17/2025	Yes
48-301	PF	Sanitizing solutions; testing devices warewashing equipment - Sanitizer too strong at 3 bay sink. Spray bottle of sanitizers not enough sanitizer.	11/17/2025	

KROGER #J-961

Inspected: 11/3/2025

Type: Followup

38-421	C	Protected outer openings - Air Gap at bottom of left dock door in back storage (when facing West).	09/12/2025	
38-450	C	Controlling pests - several flies in deli in donut prep area.	09/12/2025	Yes
47-286	C	Good repair and proper adjustment of equipment - Walk in freezer	09/12/2025	
49-309	C	Nonfood-contact surfaces; cleaning frequency	09/12/2025	Yes

LILY'S PIZZA NICHE INC.

Inspected: 11/26/2025

Type: Followup

22-213	P	TCS food; hot and cold holding - Ham and pepperoni was temping high	09/03/2025	Yes
38-421	C	Protected outer openings	09/03/2025	Yes
47-286	C	Good repair and proper adjustment of equipment	09/13/2025	Yes
54-400	C	Covering receptacles - Dumpster lids were left open with trash inside.	09/03/2025	

LOU'S DINER

Inspected: 11/26/2025

Type: Followup

10-429	PF	Availability of hand washing cleanser - No hand soap at handsink	10/28/2025	Yes
21-213	P	TCS food; hot and cold holding - Sliced cooked potato (home fries) set out by fryer not temping over 135degrees.	10/28/2025	Yes
22-213	P	TCS food; hot and cold holding - Items in prep cooler drawers were temping above 41 degrees. - Items were moved to a different location, Fish was disposed of	10/28/2025	
28-456	PF	Working containers; common name - window in working containers not labeled	10/28/2025	Yes
28-457	P	Separation of poisonous or toxic materials - bleach stored above single service items in storage room	10/28/2025	Yes

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38-421			C			11/07/2025	
40-151			C			10/28/2025	Yes
45-328			C			10/28/2025	Yes
47-286			C			11/07/2025	
48-281		PF				10/28/2025	Yes
54-400			C			10/28/2025	Yes
55-409			C			11/07/2025	

PHILLIPS 66 - GREENCASTLE MINI MART

Inspected: 11/24/2025

Type: Followup

10-347		PF				10/31/2025	Yes
10-430		PF				10/31/2025	Yes
10-432			C			10/31/2025	Yes
36-260		PF				10/31/2025	Yes
45-328			C			10/31/2025	Yes

PUTNAM COUNTY HOSPITAL

Inspected: 11/14/2025

Type: Routine

No Violations

SOUTH PUTNAM JR/SR HIGH SCHOOL

Inspected: 11/20/2025

Type: Routine

21-213		P				11/20/2025	
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SPEEDWAY #6022

Inspected: 11/4/2025

Type: Routine

16-307			C			11/04/2025	
38-421			C			11/15/2025	
45-328			C			11/04/2025	
53-449			C			11/04/2025	
55-443			C			11/04/2025	

TACO BELL CLOVERDALE

Inspected: 11/13/2025

Type: Routine

16-307			C			11/13/2025	
38-421			C			11/13/2025	
49-306			C			11/13/2025	
54-400			C			11/13/2025	
55-443			C			11/13/2025	

THE STOREHOUSE CHURCH

Inspected: 11/12/2025

Type: Pre-Operational

10-356		PF				11/20/2025	
28-459		P				11/12/2025	
36-260			C			11/20/2025	
48-281		PF				11/20/2025	
51-353			C			11/20/2025	

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US PETRO INC. DBA GREENMART		Inspected: 11/7/2025	Type: Complaint
48-301	PF	Sanitizing solutions; testing devices warewashing equipment - Sanitizer was not being mixed properly due to system not working. Strips were not used to identify it was not mixing correctly.	11/07/2025

VALYRIAN PLACE SENIOR COMMUNITY		Inspected: 11/14/2025	Type: Routine
48-301	PF	Sanitizing solutions; testing devices warewashing equipment.	11/14/2025

VILLAGE FOOD MART		Inspected: 11/7/2025	Type: Routine
20-211	P	TCS food; cooling - Gravy was temping 76 degrees after being pulled from hot holding over two hours prior.	11/07/2025
45-328	C	Storage of equipment, utensils, linens, and single-service and single-use articles - To go boxes stored on the floor under prep table.	11/07/2025

WALMART DC - GREENCASTLE MKT C		Inspected: 11/24/2025	Type: Routine
No Violations			

WAL-MART SUPERCENTER #902		Inspected: 11/12/2025	Type: Routine
47-286	C	Good repair and proper adjustment of equipment - Excessive ice build up in the walk in freezer	11/30/2025
55-443	C	Physical structures; restrictions and frequency of cleaning - cleaning of the floors and walls in the deli area and produce back room is needed.	11/20/2025