

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 11/01/2023 thru 11/30/2023

Establishment	Date	Critical	NonCritical	Repeat	Narrative
ARBYS #7137	11/06/2023	1	5	2	<ul style="list-style-type: none"> Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Potentially Hazardous Foods; Hot And Cold Holding Food Storage Covering Receptacles Physical Structures; Restrictions And Frequency Of Cleaning Function Of Temperature Measuring Devices
CHINA BUFFET	11/01/2023	0	2	2	<ul style="list-style-type: none"> Food Storage Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils
CLOVERDALE VALUE MARKET	11/14/2023	3	6	1	<ul style="list-style-type: none"> Function Of Temperature Measuring Devices Hand Washing Facility; Maintenance Waste Receptacles For Disposable Towels Equipment Food-Contact Surfaces And Utensils; Cleaning Frequency Physical Structures; Restrictions And Frequency Of Cleaning Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Removing Dead Or Trapped Birds, Insects, Rodents, And Other Pests Separation Of Poisonous Or Toxic Materials Effectiveness Of Hair Restraint
DAYS INN	11/14/2023				<ul style="list-style-type: none"> No Violations
DOMINOS PIZZA	11/13/2023	1	5	1	<ul style="list-style-type: none"> Protected Outer Coverings Drying Mops Physical Structures; Restrictions And Frequency Of Cleaning Waste Receptacles For Disposable Towels Demonstration Of Knowledge Food Storage Containers; Identified With Common Name Of Food
GREENCASTLE MIDDLE SCHOOL	11/20/2023	1	1	1	<ul style="list-style-type: none"> Protected Outer Coverings Disposition Of Ready-To-Eat Potentially Hazardous Food; Date Marking

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HOLIDAY INN EXPRESS	11/14/2023	1	2	0	<ul style="list-style-type: none"> Hand Drying Provisions Separation Of Poisonous Or Toxic Materials Repair And Proper Adjustment Of Equipment
JACKSON STREET MARATHON	11/28/2023	0	2	1	<ul style="list-style-type: none"> Covering Receptacles Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils
JIMMY JOHNS	11/21/2023	1	0	0	<ul style="list-style-type: none"> Working Containers; Common Name
KFC GREENCASTLE	11/14/2023	2	4	3	<ul style="list-style-type: none"> Protected Outer Coverings Potentially Hazardous Foods; Hot And Cold Holding Repair And Proper Adjustment Of Equipment Covering Receptacles Physical Structures; Restrictions And Frequency Of Cleaning Hand Washing Facility; Maintenance
KROGER #J-961	11/21/2023	1	5	5	<ul style="list-style-type: none"> Food Storage Hand Washing Facility; Location Protected Outer Coverings Drying Mops Repair And Proper Adjustment Of Equipment Physical Structures; Restrictions And Frequency Of Cleaning

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LOU'S DINER	11/30/2023	7	5	8	<ul style="list-style-type: none"> Working Containers; Common Name
	Followed Up: 12/01/2023				<ul style="list-style-type: none"> Ready-To-Eat, Potentially Hazardous Food; Date Marking Disposition Of Ready-To-Eat Potentially Hazardous Food; Date Marking Repair And Proper Adjustment Of Equipment Physical Structures; Restrictions And Frequency Of Cleaning Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Eating, Drinking, Or Using Tobacco Food Storage Containers; Identified With Common Name Of Food Hand Washing Facility; Maintenance Protected Outer Coverings Potentially Hazardous Foods; Hot And Cold Holding Packaged And Unpackaged Food; Separation, Packaging, And Segregation
LT FARM MEATS, LLC	11/09/2023				<ul style="list-style-type: none"> No Violations
MCDONALDS - GREENCASTLE	11/22/2023	1	3	1	<ul style="list-style-type: none"> Physical Structures; Restrictions And Frequency Of Cleaning Covering Receptacles Maintaining Refuse Areas And Enclosures Potentially Hazardous Foods; Hot And Cold Holding
MCPHERSONS MARKET	11/29/2023	0	1	0	<ul style="list-style-type: none"> Single-Service And Single-Use Articles
MONICAL'S PIZZA	11/06/2023	2	3	0	<ul style="list-style-type: none"> Disposition Of Ready-To-Eat Potentially Hazardous Food; Date Marking Ready-To-Eat, Potentially Hazardous Food; Date Marking Repairing Premises, Structures, And Attachments Food Storage Containers; Identified With Common Name Of Food Not Potentially Hazardous Food Contact Surfaces Cleaning Frequency
MYERS' MARKET LLC	11/14/2023				<ul style="list-style-type: none"> No Violations

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NORTH PUTNAM HIGH SCHOOL	11/01/2023	0	2	0	<ul style="list-style-type: none"> Storage Areas, Rooms, And Receptacles; Capacity And Availability Accuracy Of Temperature Measuring Devices
NORTH PUTNAM MIDDLE SCHOOL	11/01/2023	0	1	0	<ul style="list-style-type: none"> Food Storage
PARK WAGYU CATTLE FARM	11/09/2023	0	1	0	<ul style="list-style-type: none"> Food Temperature Measuring Devices
R & J PETRO	11/28/2023	0	5	0	<ul style="list-style-type: none"> Drying Mops Single-Service And Single-Use Articles In-Use Utensils; Between-Use Storage Warewashing Machine; Cleaning Frequency Covering Receptacles
SUBWAY #16208	11/06/2023	1	1	1	<ul style="list-style-type: none"> Potentially Hazardous Foods; Hot And Cold Holding Waste Receptacles For Disposable Towels
TACO BELL CLOVERDALE	11/09/2023	1	5	4	<ul style="list-style-type: none"> Drying Mops Food Storage Containers; Identified With Common Name Of Food Covering Receptacles Maintaining Refuse Areas And Enclosures Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils Physical Structures; Restrictions And Frequency Of Cleaning
THE BREAKFAST COMPANY	11/14/2023	0	5	3	<ul style="list-style-type: none"> Effectiveness Of Hair Restraint Food Storage Function Of Temperature Measuring Devices Covering Receptacles Protected Outer Coverings

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WENDY'S #44560	11/13/2023	2	5	2	<ul style="list-style-type: none"> · Physical Structures; Restrictions And Frequency Of Cleaning · Food Storage · Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils · Waste Receptacles For Disposable Towels · Covering Receptacles · Rinsing Procedures · Backsiphonage Prevention; Air Gap

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