

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 10/01/2025 thru 10/31/2025

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: | Corrected At followup: |
|------------------------------------|--|-------------------|------------------------|
| ALDI INC #12 | | | |
| Inspected: 10/30/2025 | | Type: Routine | |
| 16-306 | 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 | Nonfood-contact surfaces; cleaning frequency | 10/30/2025 | |
| BP CLOVERDALE | | | |
| Inspected: 10/10/2025 | | Type: Followup | |
| 23-214 | Ready-to-eat, TCS food; date marking - Chicken wings were not date marked and reported to have been prepared two days prior. | 09/15/2025 | Yes |
| 37-176 | Food storage containers; identified with common name of food | 09/15/2025 | Yes |
| 55-443 | Physical structures; restrictions and frequency of cleaning | 09/15/2025 | Yes |
| BREADWORKS BY BRIDGES LLC | | | |
| Inspected: 10/31/2025 | | Type: Followup | |
| 47-286 | Good repair and proper adjustment of equipment - handwashing sink drain in production, by thermostat is clogged. | 09/04/2025 | Yes |
| BURGER KING | | | |
| Inspected: 10/30/2025 | | Type: Followup | |
| 16-306 | 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 | Protected outer openings - Fonrt left entry door at bottom. | 11/13/2025 | |
| CASA GRANDE MEXICAN CUISINE | | | |
| Inspected: 10/6/2025 | | Type: Complaint | |
| 48-301 | Sanitizing solutions; testing devices warewashing equipment - sanitizer strips not used and chlorine solution made for cleaning tables was not of right concentration | 10/06/2025 | |
| CASEY'S GENERAL STORE #2823 | | | |
| Inspected: 10/8/2025 | | Type: Routine | |
| No Violations | | | |
| CLOVERDALE KITCHEN | | | |
| Inspected: 10/28/2025 | | Type: Routine | |
| 8-142 | When to wash hands- Cook touched his hands with his gloves and then proceeded to prepare food without washing hands and changing gloves. | 10/28/2025 | |
| 10-430 | Hand drying provisions - hand towel device was empty | 10/28/2025 | |
| 15-175 | Packaged and unpackaged food; separation, packaging, and segregation - Raw chicken tenders stored above tomatos | 10/28/2025 | |
| 22-213 | TCS food; hot and cold holding | 10/28/2025 | |
| 53-449 | Cleaning of plumbing fixtures - Handsink needs to be cleaned | 10/28/2025 | |
| 54-400 | Covering receptacles - Dumpster lid open with trash inside | 10/28/2025 | |
| DELTA TAU DELTA FRATERNITY | | | |
| Inspected: 10/27/2025 | | Type: Routine | |
| 40-151 | Effectiveness of hair restraint - Food employee not wearing a hair restraint while participating in food prep. | 10/27/2025 | |
| 47-284 | 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. | 11/05/2025 | |
| 48-263 | Warewashing machine; temperature measuring devices - not working | 11/05/2025 | |
| 53-394 | Toilet room receptacle; covered | 10/27/2025 | Yes |
| DELTA UPSILON FRATERNITY | | | |
| Inspected: 10/23/2025 | | Type: Routine | |
| 38-421 | Protected outer openings - Door left propped open. | 10/23/2025 | |
| 49-306 | Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Fan above the warewashing machine drying area is covered in dust and debri. | 10/23/2025 | |
| 55-443 | Physical structures; restrictions and frequency of cleaning | 10/23/2025 | |
| DOLLAR GENERAL STORE # 6749 | | | |
| Inspected: 10/20/2025 | | Type: Routine | |
| 28-457 | Separation of poisonous or toxic materials- Bleach products stored above single service items in the dollar aisle. | 10/20/2025 | |
| 38-421 | Protected outer openings - Air gap at the back door. | 10/31/2025 | |
| 38-451 | 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. | 10/20/2025 | |
| 39-189 | Food storage - Chips stored in a display that did not store them 6" off the floor. | 10/31/2025 | |

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|---|---|------------------------------|------------------------|
| 49-306 | 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. | 10/20/2025 | |
| 55-442 | Repairing premises, structures, and attachments - Big hole in the wall by the back door located in the storage room. | 10/31/2025 | |
| 55-443 | Physical structures; restrictions and frequency of cleaning - Floors throughout the store including under equipment need cleaned. | 10/20/2025 | |
| DOLLAR GENERAL STORE # 6954 | | Inspected: 10/31/2025 | Type: Followup |
| 16-306 | Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - bottom of reach in coolers. | 09/02/2025 | |
| 49-309 | Nonfood-contact surfaces; cleaning frequency | 09/02/2025 | |
| DOLLAR GENERAL STORE #30926 | | Inspected: 10/8/2025 | Type: Routine |
| 16-306 | Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris | 10/08/2025 | |
| GORDON FAMILY FARM | | Inspected: 10/8/2025 | Type: Routine |
| | No Violations | | |
| GYRO AND INDIAN GRILL | | Inspected: 10/10/2025 | Type: Routine |
| | No Violations | | |
| GYRO AND INDIAN GRILL | | Inspected: 10/20/2025 | Type: Routine |
| 8-141 | Hand cleaning was done in a sink that does not meet the requirements in the rule for handwashing sink as it was a three bay sink for cleaning and sanitizing equipment. | 10/20/2025 | |
| 8-142 | When to wash hands - Food employee went to put on gloves to prepare food without washing hands. | 10/20/2025 | |
| 15-182 | Food contact with equipment and utensils - using grocery sacks for ready to eat food storage (cut lettuce). | 10/20/2025 | |
| 23-214 | Ready-to-eat, TCS food; date marking - Foods kept over 24 hours were not datemarked included home made dressings. | 10/20/2025 | |
| 39-189 | Food storage - Onions stored on the floor | 10/20/2025 | |
| JACKSON STREET MARATHON | | Inspected: 10/31/2025 | Type: Followup |
| 38-421 | Protected outer openings - Air gap at south door and Northwest entry door. | 09/16/2025 | Yes |
| 49-306 | Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris | 09/02/2025 | Yes |
| KAPPA ALPHA THETA, ALPHA CHAPTER FACILITY CORP | | Inspected: 10/31/2025 | Type: Followup |
| 28-456 | Working containers; common name - Umarked spare bottle by the mechanical dishwashing | 09/20/2025 | Yes |
| 38-421 | Protected outer openings - Air gap at back door. Utilizing a screen door but with air gaps at the top and bottom of the door. | 09/30/2025 | Yes |
| 40-151 | Effectiveness of hair restraint - Beard restraint not being used when preparing foods | 09/19/2025 | |
| 51-363 | A plumbing system shall be maintained in good repair - Leak at 3 bay sink | 09/30/2025 | Yes |
| 52-380 | Steamer not connected to sewage system and being drained in a bucket. | 09/30/2025 | Yes |
| 54-400 | Covering receptacles - Dumpster lid left open with trash inside. | 09/19/2025 | Yes |
| 55-443 | Physical structures; restrictions and frequency of cleaning - Generalized cleaning needs completed under equipment such as mechanical dishwasher, oven, etc. | 09/19/2025 | |
| KAPPA KAPPA GAMMA | | Inspected: 10/23/2025 | Type: Routine |
| 22-213 | TCS food; hot and cold holding - A few items in reach in were above 41 degrees. | 10/23/2025 | |
| LOU'S DINER | | Inspected: 10/28/2025 | Type: Routine |
| 10-429 | Availability of hand washing cleanser - No hand soap at handsink | 10/28/2025 | |
| 21-213 | TCS food; hot and cold holding - Sliced cooked potato (home fries) set out by fryer not temping over 135degrees. | 10/28/2025 | |
| 22-213 | 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 | Working containers; common name - windex in working containers not labeled | 10/28/2025 | |
| 28-457 | Separation of poisonous or toxic materials - bleach stored above single service items in storage room | 10/28/2025 | |
| 38-421 | Protected outer openings - air gaps at both doors in the kitchen | 11/07/2025 | |
| 40-151 | Effectiveness of hair restraint - Cook not wearing a beard restraint. | 10/28/2025 | |
| 45-328 | Storage of equipment, utensils, linens, and single-service and single-use articles - single use items stored on the floor in the shed | 10/28/2025 | |
| 47-286 | Good repair and proper adjustment of equipment - Excessive ice build up in the walk in freezer, door of the walk in cooler broken (both handle and a whole at the bottom corner). | 11/07/2025 | |
| 48-281 | Sanitizing solutions; testing devices - no test strips | 10/28/2025 | |

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| 54-400 | Covering receptacles - Dumpster lid open with trash inside. | 10/28/2025 | |
| 55-409 | Cleanability of floors, walls, and ceilings - Walls around the meat slicer prep areas are not smooth and easily cleanable . Food and grime is starting to build up. | 11/07/2025 | |
| MATCHBOX MEATS LLC | | Inspected: 10/10/2025 | Type: Routine |
| No Violations | | | |
| MCDONALDS - GREENCASTLE | | Inspected: 10/10/2025 | Type: Complaint |
| No Violations | | | |
| NEW LIFE FOOD FOR LIFE | | Inspected: 10/23/2025 | Type: Routine |
| No Violations | | | |
| NEW PROVIDENCE FOOD PANTRY | | Inspected: 10/7/2025 | Type: Routine |
| No Violations | | | |
| PHI GAMMA DELTA | | Inspected: 10/31/2025 | Type: Followup |
| 22-213 | TCS food; hot and cold holding | 09/08/2025 | Yes |
| 36-260 | Function of temperature measuring devices - No thermometers in either freezers | 09/23/2025 | Yes |
| 37-176 | Food storage containers; identified with common name of food - Flour, sugar, and brown sugar container on prep area not properly labeled. | 09/08/2025 | Yes |
| 54-400 | Covering receptacles - Dumpster lid was broke and did not properly cover. | 09/23/2025 | |
| PHILLIPS 66 - GREENCASTLE MINI MART | | Inspected: 10/31/2025 | Type: Routine |
| 10-347 | Handwashing sink; installation - no hot water at handwashing sink. | 10/31/2025 | |
| 10-430 | Hand drying provisions | 10/31/2025 | |
| 10-432 | Handwashing signage | 10/31/2025 | |
| 36-260 | Function of temperature measuring devices | 10/31/2025 | |
| 45-328 | Storage of equipment, utensils, linens, and single-service and single-use articles | 10/31/2025 | |
| PUTNAM COUNTY EMERGENCY FOOD PANTRY | | Inspected: 10/7/2025 | Type: Routine |
| No Violations | | | |
| SAND RIDGE FARM MARKET & MEATS LLC | | Inspected: 10/31/2025 | Type: Routine |
| No Violations | | | |
| SUPER 8 MOTEL | | Inspected: 10/28/2025 | Type: Routine |
| 48-281 | Sanitizing solutions; testing devices - no test strips | 10/28/2025 | |
| 54-400 | Covering receptacles - dumpster lids were open with trash inside. | 10/28/2025 | |
| TEQUILA JALISCO MEXICAN GRILL | | Inspected: 10/30/2025 | Type: Routine |
| 1-136 | Duties of person in charge- No proper cooling procedure, no tempertaure monitoring. not knowledable of illness restrictions | 10/30/2025 | |
| 3-136 | Duties of person in charge - PIC was unaware of illnesses that prevent a person from working. | 10/30/2025 | |
| 3-136 | Duties of person in charge - PIC was unaware of illnesses that prevent a person from working. | 10/30/2025 | |
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| 3-136 | Duties of person in charge - PIC was unaware of illnesses that prevent a person from working. | 10/30/2025 | |
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| 3-136 | Duties of person in charge - PIC was unaware of illnesses that prevent a person from working. | 10/30/2025 | |
| 10-359 | Handwashing sink; maintenance | 10/30/2025 | |
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| 10-359 | Handwashing sink; maintenance | 10/30/2025 | |
| 10-359 | Handwashing sink; maintenance | 10/30/2025 | |
| 16-297 | Mechanical warewashing machine; hot water sanitization temperatures - Mechanical warewashing machine not getting hot water but still being utilized. Plumber scheduled to fix. | 11/15/2025 | |
| 16-297 | Mechanical warewashing machine; hot water sanitization temperatures - Mechanical warewashing machine not getting hot water but still being utilized. Plumber scheduled to fix. | 11/15/2025 | |
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| 16-297 | Mechanical warewashing machine; hot water sanitization temperatures - Mechanical warewashing machine not getting hot water but still being utilized. Plumber scheduled to fix. | 11/15/2025 | |
| 22-213 | TCS food; hot and cold holding - All items in the stand up refridgerator were temping too high. All items were thrown out and the refridgerator was removed as it was broken. | 10/30/2025 | |
| 22-213 | TCS food; hot and cold holding - All items in the stand up refridgerator were temping too high. All items were thrown out and the refridgerator was removed as it was broken. | 10/30/2025 | |
| 22-213 | TCS food; hot and cold holding - All items in the stand up refridgerator were temping too high. All items were thrown out and the refridgerator was removed as it was broken. | 10/30/2025 | |
| 22-213 | TCS food; hot and cold holding - All items in the stand up refridgerator were temping too high. All items were thrown out and the refridgerator was removed as it was broken. | 10/30/2025 | |
| 22-213 | TCS food; hot and cold holding - All items in the stand up refridgerator were temping too high. All items were thrown out and the refridgerator was removed as it was broken. | 10/30/2025 | |
| 22-213 | TCS food; hot and cold holding - All items in the stand up refridgerator were temping too high. All items were thrown out and the refridgerator was removed as it was broken. | 10/30/2025 | |
| 33-212 | Cooling methods - Items were in big metal pans and placed outside of the cooler on a rolling cart. | 10/30/2025 | |
| 33-212 | Cooling methods - Items were in big metal pans and placed outside of the cooler on a rolling cart. | 10/30/2025 | |
| 33-212 | Cooling methods - Items were in big metal pans and placed outside of the cooler on a rolling cart. | 10/30/2025 | |
| 33-212 | Cooling methods - Items were in big metal pans and placed outside of the cooler on a rolling cart. | 10/30/2025 | |
| 33-212 | Cooling methods - Items were in big metal pans and placed outside of the cooler on a rolling cart. | 10/30/2025 | |
| 33-212 | Cooling methods - Items were in big metal pans and placed outside of the cooler on a rolling cart. | 10/30/2025 | |
| 39-189 | Food storage - food items were not covered and one food item was on the floor in the back freezer used as dry storage. | 10/30/2025 | |
| 39-189 | Food storage - food items were not covered and one food item was on the floor in the back freezer used as dry storage. | 10/30/2025 | |
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| 39-189 | Food storage - food items were not covered and one food item was on the floor in the back freezer used as dry storage. | 10/30/2025 | |
| 43-183 | In-use utensils; between-use storage - Sugar, salt, and other spice ingredients were stored with handle inside the food item. Ice scoop was also stored with handle touching ice. | 10/30/2025 | |
| 43-183 | In-use utensils; between-use storage - Sugar, salt, and other spice ingredients were stored with handle inside the food item. Ice scoop was also stored with handle touching ice. | 10/30/2025 | |
| 43-183 | In-use utensils; between-use storage - Sugar, salt, and other spice ingredients were stored with handle inside the food item. Ice scoop was also stored with handle touching ice. | 10/30/2025 | |
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| 43-183 | In-use utensils; between-use storage - Sugar, salt, and other spice ingredients were stored with handle inside the food item. Ice scoop was also stored with handle touching ice. | 10/30/2025 | |
| 43-183 | In-use utensils; between-use storage - Sugar, salt, and other spice ingredients were stored with handle inside the food item. Ice scoop was also stored with handle touching ice. | 10/30/2025 | |
| 55-407 | Surface characteristics of materials for indoor area construction and repair - Shelves for drying of equipment above the three bay sink unfinished wood material. | 11/15/2025 | |
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THE BODEGA

Inspected: 10/30/2025

Type: Routine

No Violations

