

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 09/01/2025 thru 09/30/2025

## 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:
<b>ALPHA CHI OMEGA - ALPHA CHAPTER</b>			
Inspected: 9/22/2025		Type: Routine	
21-213	TCS food; hot and cold holding - Both hot and cold holding on the service line were not within range.	09/22/2025	
22-213	TCS food; hot and cold holding - Both hot and cold holding on the service line were not with range.	09/22/2025	
45-328	Storage of equipment, utensils, linens, and single-service and single-use articles - Plastic utensils were stored on the floor in the dry storage room.	09/22/2025	
<b>BP CLOVERDALE</b>			
Inspected: 9/15/2025		Type: Routine	
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	
37-176	Food storage containers; identified with common name of food	09/15/2025	
55-443	Physical structures; restrictions and frequency of cleaning	09/15/2025	
<b>BREADWORKS BY BRIDGES LLC</b>			
Inspected: 9/4/2025		Type: Routine	
47-286	Good repair and proper adjustment of equipment - handwashing sink drain in production, by thermostat is clogged.	09/04/2025	
<b>C BAR C EXPO CENTER</b>			
Inspected: 9/5/2025		Type: Routine	
8-142	When to wash hands	09/05/2025	
38-421	Protected outer openings - Air gap at the back door.	09/15/2025	
40-151	Effectiveness of hair restraint	09/05/2025	
<b>CASEY'S GENERAL STORE #1948</b>			
Inspected: 9/15/2025		Type: Routine	
45-328	Storage of equipment, utensils, linens, and single-service and single-use articles - gloves were stored on the floor	09/15/2025	
49-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris - Floor of walk in freezer and prep cooler 2 needed to be cleaned.	09/15/2025	
<b>CASEY'S GENERAL STORE #3007</b>			
Inspected: 9/17/2025		Type: Routine	
No Violations			
<b>CHINA BUFFET</b>			
Inspected: 9/22/2025		Type: Routine	
39-189	Food storage / raw chicken in walk in cooler was not covered.	09/22/2025	Yes
49-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris / all handles of reach in coolers needs to be cleaned.	09/22/2025	
<b>DEPAUW UNIVERSITY C STORE AT STUDENT UNION</b>			
Inspected: 9/18/2025		Type: Routine	
No Violations			
<b>DEPAUW UNIVERSITY CAFE ALLEGRO</b>			
Inspected: 9/18/2025		Type: Routine	
No Violations			
<b>DEPAUW UNIVERSITY CAFE ROY</b>			
Inspected: 9/18/2025		Type: Routine	
54-400	Covering receptacles- Dumpster lid left open with trash inside.	09/18/2025	
<b>DOLLAR GENERAL STORE # 6954</b>			
Inspected: 9/2/2025		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 - bottom of reach in coolers.	09/02/2025	
49-309	Nonfood-contact surfaces; cleaning frequency	09/02/2025	
<b>DOWNTOWN MARATHON</b>			
Inspected: 9/15/2025		Type: Routine	
No Violations			

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EVEREST ENTERPRISE LLC		Inspected: 9/4/2025	Type: Routine
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No Violations			
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GREENCASTLE KWIK MART		Inspected: 9/19/2025	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 - Walk in cooler had build up both in the front area and the back shelving.	08/06/2025	
16-307	Equipment food-contact surfaces and utensils; cleaning frequency - Soda Machine Nozzles had build up and slimey residue.	08/06/2025	
38-421	Protected outer openings	08/16/2025	
55-442	Repairing premises, structures, and attachments - Tile is broke in kitchen.	08/16/2025	
55-447	Drying mops - Mop head was leaning against the wall to dry.	08/06/2025	Yes
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GREENCASTLE STARBUCKS		Inspected: 9/4/2025	Type: Routine
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No Violations			
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JACKSON STREET MARATHON		Inspected: 9/2/2025	Type: Routine
38-421	Protected outer openings - Air gap at south door and Northwest entry door.	09/16/2025	
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	
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KAPPA ALPHA THETA, ALPHA CHAPTER FACILITY CORP		Inspected: 9/18/2025	Type: Routine
28-456	Working containers; common name - Umarked spare bottle by the mechanical dishwashing	09/20/2025	
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	
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	
52-380	Steamer not connected to sewage system and being drained in a bucket.	09/30/2025	
54-400	Covering receptacles - Dumpster lid left open with trash inside.	09/19/2025	
55-443	Physical structures; restrictions and frequency of cleaning - Generalized cleaning needs completed under equipment such as mechanical dishwasher, oven, etc.	09/19/2025	
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KROGER #J-961		Inspected: 9/12/2025	Type: Routine
38-421	Protected outer openings - Air Gap at bottom of left dock door in back storage (when facing West).	09/12/2025	
38-450	Controlling pests - several flies in deli in donut prep area.	09/12/2025	
47-286	Good repair and proper adjustment of equipment - Walk in freezer	09/12/2025	
49-309	Nonfood-contact surfaces; cleaning frequency	09/12/2025	
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LILY'S PIZZA NICHE INC.		Inspected: 9/3/2025	Type: Routine
22-213	TCS food; hot and cold holding - Ham and pepperoni was temping high	09/03/2025	
38-421	Protected outer openings	09/03/2025	
47-286	Good repair and proper adjustment of equipment	09/13/2025	
54-400	Covering receptacles - Dumpster lids were left open with trash inside.	09/03/2025	
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LITTLE CAESARS PIZZA		Inspected: 9/16/2025	Type: Pre-Operational
38-421	Protected outer openings - Airgap at back door.	09/23/2025	
53-420	Enclosed toilet rooms - self closing mechanism not installed	09/23/2025	
54-400	Covering receptacles - Dumpster lids were open	09/16/2025	
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MID-LAND MEALS, INC. PUTNAM COUNTY SENIOR CENTER		Inspected: 9/23/2025	Type: Routine
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No Violations			
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MONICAL'S PIZZA		Inspected: 9/22/2025	Type: Routine
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No Violations			
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MYERS' MARKET LLC		Inspected: 9/22/2025	Type: Routine
38-421	Protected outer openings / back door air gap	10/06/2025	
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<b>PHI GAMMA DELTA</b>			
Inspected: 9/8/2025		Type: Routine	
22-213	TCS food; hot and cold holding	09/08/2025	
36-260	Function of temperature measuring devices - No thermometers in either freezers	09/23/2025	
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	
54-400	Covering receptacles - Dumpster lid was broke and did not properly cover.	09/23/2025	
<b>PI BETA PHI FHC- INDIANA EPSILON</b>			
Inspected: 9/22/2025		Type: Routine	
10-359	Handwashing sink; maintenance - Handwashing sink was being used for other purposes. There was a coffee pot and other utensil in the sink at time of inspection.	09/22/2025	
21-213	TCS food; hot and cold holding - Sausage patties and fried potatoes were under 135 degrees on the serving line.	09/22/2025	
23-215	Ready-to-eat, TCS food; Disposition - Sausage links and marinara sauce were past the datemarking.	09/22/2025	
37-176	Food storage containers; identified with common name of food - Sugar and flour were in working buckets without labeling.	09/22/2025	
<b>PIZZA HUT</b>			
Inspected: 9/22/2025		Type: Routine	
49-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	09/22/2025	
55-442	Repairing premises, structures, and attachments	09/22/2025	
<b>PUTNAM COUNTY SHERIFF- JAIL</b>			
Inspected: 9/5/2025		Type: Routine	
15-175	Packaged and unpackaged food; separation, packaging, and segregation	09/05/2025	
16-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	09/05/2025	
23-214	Ready-to-eat, TCS food; date marking	09/05/2025	Yes
37-176	Food storage containers; identified with common name of food	09/05/2025	
48-295	Mechanical warewashing equipment; wash solution temperature / High Heat Sanitization temperature does not reach 180 degrees.	09/05/2025	
<b>PUTNAM COUNTY SHERIFF- JAIL</b>			
Inspected: 9/23/2025		Type: Followup	
15-175	Packaged and unpackaged food; separation, packaging, and segregation	09/05/2025	Yes
16-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	09/05/2025	Yes
23-214	Ready-to-eat, TCS food; date marking	09/05/2025	Yes
37-176	Food storage containers; identified with common name of food	09/05/2025	Yes
48-295	Mechanical warewashing equipment; wash solution temperature / High Heat Sanitization temperature does not reach 180 degrees.	09/05/2025	Yes
<b>RED ROOF LIQUOR</b>			
Inspected: 9/18/2025		Type: Followup	
10-359	Handwashing sink; maintenance - Handwashing sink shall be maintained accessible at all times and should not be used for other purposes. Handsink was blocked and had several items in the sink including cleaning products.	08/12/2025	Yes
23-214	Ready-to-eat, TCS food; date marking - Items kept past 24 hours were not datemarked	08/12/2025	Yes
38-421	Protected outer openings	08/12/2025	
47-234	Nonfood-contact surfaces in food prep area and dishwashing area must be constructed of corrosion-resistant, nonabsorbent, and smooth material. Shelves above dishwashing and food prep areas were plywood and other unfinished wood.	08/30/2025	
47-286	Good repair and proper adjustment of equipment - Refrigerator leaking and condensation buildup inside and outside of the fridge.	08/30/2025	
48-281	Sanitizing solutions; testing devices - No test strips provided.	08/13/2025	
49-309	Nonfood-contact surfaces; cleaning frequency - Handwashing sink shall be kept clean.	08/12/2025	Yes
54-400	Covering receptacles - Dumpsters were open with trash inside. One dumpster was not equipped with lids.	08/30/2025	Yes
55-442	Repairing premises, structures, and attachments - Tile cracked and missing in the food prep area.	08/30/2025	
55-443	Physical structures; restrictions and frequency of cleaning - Walls and floors need to be deep cleaned.	08/12/2025	
<b>SPEEDWAY #8044</b>			
Inspected: 9/19/2025		Type: Followup	
38-421	Protected outer openings - Air gap at front door	08/16/2025	
48-281	Sanitizing solutions; testing devices - No Test Strips	08/06/2025	
49-306	Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris	08/06/2025	
<b>SUBWAY #1143</b>			
Inspected: 9/19/2025		Type: Routine	
16-307	Equipment food-contact surfaces and utensils; cleaning frequency - Ice bin had slime above the ice.	09/19/2025	
22-213	TCS food; hot and cold holding - Chicken strips were temping over 41 degrees.	09/19/2025	Yes
38-421	Protected outer openings - Air gap at back door and drive through window.	09/30/2025	
<b>SUBWAY #16208</b>			
Inspected: 9/3/2025		Type: Routine	

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1-134	Assignment of Supervision Responsibility	09/03/2025	
21-213	TCS food; hot and cold holding - Meatballs in hot holding were temping under 135 degrees	09/03/2025	
36-260	Function of temperature measuring devices	09/03/2025	
38-421	Protected outer openings - Airgap at side door and the drive through window.	09/15/2025	

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**Inspected: 9/18/2025**

**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 - Oven had accumulation of grease and debris.	08/05/2025	
23-214	Ready-to-eat, TCS food; date marking - Pulled pork was not datemarked and prepared 3 days prior.	08/05/2025	Yes
38-421	Protected outer openings - Air gaps were present on all three doors.	08/15/2025	
48-281	Sanitizing solutions; testing devices - Test strips were for chlorine and when asked to prepare sanitizer quat tabs were utilized.	08/10/2025	Yes