

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 09/01/2024 thru 09/30/2024

Establishment	Date	Critical	NonCritical	Repeat	Narrative
ALDI INC #12	09/06/2024	0	3	1	<ul style="list-style-type: none"> <li>· Maintaining Refuse Areas And Enclosures</li> <li>· Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils</li> <li>· Physical Structures; Restrictions And Frequency Of Cleaning</li> </ul>
ALPHA CHI OMEGA - ALPHA CHAPTER	09/10/2024	0	1	0	<ul style="list-style-type: none"> <li>· Sanitizing Solutions; Testing Devices</li> </ul>
<b>Followed Up:</b>	<b>10/02/2024</b>				
AMERICAN LEGION POST 281	09/04/2024	0	2	0	<ul style="list-style-type: none"> <li>· Ice Used As Exterior Coolant; Prohibited As Ingredient</li> <li>· Single-Service And Single-Use Articles</li> </ul>
ARBYS #7137	09/18/2024	1	1	1	<ul style="list-style-type: none"> <li>· Potentially Hazardous Foods; Hot And Cold Holding</li> <li>· Not Potentially Hazardous Food Contact Surfaces Cleaning Frequency</li> </ul>
BACKWOOD BARBECUE LLC - MOBILE UNIT	09/13/2024	3	2	0	<ul style="list-style-type: none"> <li>· Physical Structures; Restrictions And Frequency Of Cleaning</li> <li>· Effectiveness Of Hair Restraint</li> <li>· Hand Washing Facility; Location</li> <li>· Mobile Retail Food Establishment</li> <li>· When To Wash Hands</li> </ul>
BURGER KING	09/09/2024	1	4	1	<ul style="list-style-type: none"> <li>· Food Storage</li> <li>· Physical Structures; Restrictions And Frequency Of Cleaning</li> <li>· Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils</li> <li>· Hand Washing Facility; Maintenance</li> <li>· Effectiveness Of Hair Restraint</li> </ul>
C BAR C EXPO CENTER	09/27/2024	1	2	3	<ul style="list-style-type: none"> <li>· Ready-To-Eat, Potentially Hazardous Food; Date Marking</li> <li>· Effectiveness Of Hair Restraint</li> <li>· Drying Mops</li> </ul>
CASEY'S GENERAL STORE #1948	09/04/2024	0	5	2	<ul style="list-style-type: none"> <li>· Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils</li> <li>· Physical Structures; Restrictions And Frequency Of Cleaning</li> <li>· Effectiveness Of Hair Restraint</li> <li>· Repair And Proper Adjustment Of Equipment</li> <li>· In-Use Utensils; Between-Use Storage</li> </ul>

The Putnam County Health Department and Indiana State Department of Health is authorized by law to ensure that foods are safe, wholesome and sanitary; regulated products are honestly and accurately represented; and, these products along with food establishments permitted in Putnam County are in compliance with the county and state laws and regulations. Inspections are done following ordinance, "2015-3-2" & "2017-12-8-1 Amendment " Retail Food Establishment & Bed and Breakfast Establishment Ordinance, and state rule, 410-IAC 7-24 Retail Food Establishment Sanitation Requirements. These laws and regulations are designed to provide a more comprehensive approach to protecting the customer from contaminated food and food borne illness.

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 09/01/2024 thru 09/30/2024

Establishment	Date	Critical	NonCritical	Repeat	Narrative
CASEY'S GENERAL STORE #2823	09/13/2024	0	1	0	<ul style="list-style-type: none"> <li>Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils</li> </ul>
CASEY'S GENERAL STORE #3007	09/09/2024	1	3	1	<ul style="list-style-type: none"> <li>When To Wash Hands</li> <li>Repair And Proper Adjustment Of Equipment</li> <li>Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils</li> <li>Maintaining Refuse Areas And Enclosures</li> </ul>
CLOVERDALE KITCHEN	09/17/2024	2	6	4	<ul style="list-style-type: none"> <li>Repair And Proper Adjustment Of Equipment</li> </ul>
	<b>Followed Up: 10/09/2024</b>				<ul style="list-style-type: none"> <li>Protected Outer Coverings</li> <li>Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils</li> <li>Potentially Hazardous Foods; Hot And Cold Holding</li> <li>Food Storage</li> <li>Working Containers; Common Name</li> <li>Drying Mops</li> <li>Function Of Temperature Measuring Devices</li> </ul>
DELTA TAU DELTA FRATERNITY	09/10/2024	1	2	1	<ul style="list-style-type: none"> <li>Hand Washing Facility; Maintenance</li> </ul>
	<b>Followed Up: 10/02/2024</b>				<ul style="list-style-type: none"> <li>Effectiveness Of Hair Restraint</li> <li>Warewashing Machine; Temperature Measuring Devices</li> </ul>
DOG'S N MORE	09/07/2024	0	1	0	<ul style="list-style-type: none"> <li>Hand Drying Provisions</li> </ul>
GREENCASTLE HIGH SCHOOL	09/10/2024	0	2	0	<ul style="list-style-type: none"> <li>Toilet Room Receptacle; Covered</li> <li>Covering Receptacles</li> </ul>
J & K SWEET SHOP	09/27/2024				<ul style="list-style-type: none"> <li>No Violations</li> </ul>

The Putnam County Health Department and Indiana State Department of Health is authorized by law to ensure that foods are safe, wholesome and sanitary; regulated products are honestly and accurately represented; and, these products along with food establishments permitted in Putnam County are in compliance with the county and state laws and regulations. Inspections are done following ordinance, "2015-3-2" & "2017-12-8-1 Amendment " Retail Food Establishment & Bed and Breakfast Establishment Ordinance, and state rule, 410-IAC 7-24 Retail Food Establishment Sanitation Requirements. These laws and regulations are designed to provide a more comprehensive approach to protecting the customer from contaminated food and food borne illness.

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 09/01/2024 thru 09/30/2024

Establishment	Date	Critical	NonCritical	Repeat	Narrative
LOU'S DINER	09/18/2024	1	4	1	<ul style="list-style-type: none"> <li>· Covering Receptacles</li> </ul>
	<b>Followed Up: 10/09/2024</b>				<ul style="list-style-type: none"> <li>· Repair And Proper Adjustment Of Equipment</li> <li>· Potentially Hazardous Foods; Hot And Cold Holding</li> <li>· Warewashing Machine; Temperature Measuring Devices</li> <li>· Protected Outer Coverings</li> </ul>
MCDONALDS - CLOVERDALE	09/27/2024	0	2	2	<ul style="list-style-type: none"> <li>· Protected Outer Coverings</li> <li>· Sanitizing Solutions; Testing Devices</li> </ul>
MORTON COUNTRY STORE HOOK & SINKER	09/20/2024				<ul style="list-style-type: none"> <li>· No Violations</li> </ul>
OFF THE RAILS EVENT CENTER	09/12/2024				<ul style="list-style-type: none"> <li>· No Violations</li> </ul>
PI BETA PHI FHC- INDIANA EPSILON	09/06/2024	1	3	1	<ul style="list-style-type: none"> <li>· Hand Washing Facility; Maintenance</li> </ul>
	<b>Followed Up: 10/02/2024</b>				<ul style="list-style-type: none"> <li>· Protected Outer Coverings</li> <li>· Removing Dead Or Trapped Birds, Insects, Rodents, And Other Pests</li> <li>· Repairing Premises, Structures, And Attachments</li> </ul>
PODIUM GRILL	09/13/2024				<ul style="list-style-type: none"> <li>· No Violations</li> </ul>
SIGMA CHI	09/06/2024	1	2	1	<ul style="list-style-type: none"> <li>· Hand Washing Facility; Location</li> </ul>
	<b>Followed Up: 10/02/2024</b>				<ul style="list-style-type: none"> <li>· Enclosed Toilet Rooms</li> <li>· Repairing Premises, Structures, And Attachments</li> </ul>
SUBWAY #1143	09/09/2024	0	2	0	<ul style="list-style-type: none"> <li>· Food Storage</li> <li>· Storage Prohibitions</li> </ul>
SUPER 8 MOTEL	09/17/2024				<ul style="list-style-type: none"> <li>· No Violations</li> </ul>

The Putnam County Health Department and Indiana State Department of Health is authorized by law to ensure that foods are safe, wholesome and sanitary; regulated products are honestly and accurately represented; and, these products along with food establishments permitted in Putnam County are in compliance with the county and state laws and regulations. Inspections are done following ordinance, "2015-3-2" & "2017-12-8-1 Amendment " Retail Food Establishment & Bed and Breakfast Establishment Ordinance, and state rule, 410-IAC 7-24 Retail Food Establishment Sanitation Requirements. These laws and regulations are designed to provide a more comprehensive approach to protecting the customer from contaminated food and food borne illness.

# Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 09/01/2024 thru 09/30/2024

Establishment	Date	Critical	NonCritical	Repeat	Narrative
TACO BELL GREENCASTLE	09/16/2024				<ul style="list-style-type: none"> <li>No Violations</li> </ul>
THE BREAKFAST COMPANY	09/16/2024	3	4	1	<ul style="list-style-type: none"> <li>Effectiveness Of Hair Restraint</li> <li>Food Storage</li> <li>Disposition Of Ready-To-Eat Potentially Hazardous Food; Date Marking</li> <li>Ready-To-Eat, Potentially Hazardous Food; Date Marking</li> <li>Sanitizing Solutions; Testing Devices</li> <li>Hand Washing Facility; Maintenance</li> <li>Covering Receptacles</li> </ul>
WALLY'S FOOD TRAILER	09/07/2024	2	3	4	<ul style="list-style-type: none"> <li>Mobile Retail Food Establishment</li> <li>When To Wash Hands</li> <li>Physical Structures; Restrictions And Frequency Of Cleaning</li> <li>Effectiveness Of Hair Restraint</li> <li>Hand Drying Provisions</li> </ul>
WAL-MART SUPERCENTER #902	09/09/2024	0	3	2	<ul style="list-style-type: none"> <li>Repair And Proper Adjustment Of Equipment</li> <li>Equipment Food-Contact Surfaces, Nonfood-Contact Surfaces And Utensils</li> <li>Drying Mops</li> </ul>
WING 'N OUT LLC	09/13/2024				<ul style="list-style-type: none"> <li>No Violations</li> </ul>

The Putnam County Health Department and Indiana State Department of Health is authorized by law to ensure that foods are safe, wholesome and sanitary; regulated products are honestly and accurately represented; and, these products along with food establishments permitted in Putnam County are in compliance with the county and state laws and regulations. Inspections are done following ordinance, "2015-3-2" & "2017-12-8-1 Amendment " Retail Food Establishment & Bed and Breakfast Establishment Ordinance, and state rule, 410-IAC 7-24 Retail Food Establishment Sanitation Requirements. These laws and regulations are designed to provide a more comprehensive approach to protecting the customer from contaminated food and food borne illness.