

Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana

Date Range: 03/01/2017 thru 03/31/2017

Establishment	Date	Critical	NonCritical	Repeat	Narrative
AMERICAN LEGION POST 58	03/31/17				<ul style="list-style-type: none"> No Violations
BEYOND HOMELESS INCORPORATED	03/28/17				<ul style="list-style-type: none"> No Violations
BUCK AND DUMB BASS OUTDOORS	03/17/17	1	0	0	<ul style="list-style-type: none"> Cooler Not Holding Adequate Temperature - Ambient Air Temperature Was Above 41 Degrees
CHARLIE'S BEEFCAKE BURGERS	03/31/17	0	1	0	<ul style="list-style-type: none"> Fan Vents In Walk In Cooler Not Clean To Sight And Touch
CHICAGOS PIZZA	03/17/17	1	2	0	<ul style="list-style-type: none"> Storage Shelves Not Cleaned To Sight And Touch Coving Missing Along Wall At Back Door; Wall At Back Door Appears To Be Damaged Plastic Spray Bottle With Clear Liquid Not Labeled With Common Name Of Liquid
DEPAUW UNIVERSITY HOOVER HALL	03/13/17	1	0	0	<ul style="list-style-type: none"> Pasta Hot Held At 121 Degrees, Should Be 135 Degrees Or More
FIVE STONES CAMP	03/31/17				<ul style="list-style-type: none"> No Violations
HOG-N-IT ALL BBQ	03/18/17				<ul style="list-style-type: none"> No Violations
JIMMY JOHNS	03/03/17				<ul style="list-style-type: none"> Cleared To Open
KJH PETROLEUM	03/24/17	1	0	0	<ul style="list-style-type: none"> Chicken Tenders Hot Held At 120 Degrees, Need To Be 135 Or More
RED BARN FARMS	03/10/17				<ul style="list-style-type: none"> No Violations
RIDPATH PRIMARY SCHOOL	03/14/17	0	1	0	<ul style="list-style-type: none"> Weather Stripping Along Back Door Needs Replaced
THE SMITTEN KITTEN BAKERY & CAFE	03/06/17				<ul style="list-style-type: none"> No Violations

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, 2005-4-4-2 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.