Restaurant Inspections

Putnam County Health Department, Greencastle, Indiana					D
		_	NonCritical	¥	Date Range: 05/01/2017 thru 05/31/2017
Establishment	Date	Critical		Repeat	Narrative
ARBYS #7114	05/19/17				· Clear To Re-Open After Remodeling
BAKERS CAMP	05/23/17				· No Violations
BD'S BBQ	05/26/17	0	1	0	No Hot Water Available At Hand Sink
BLESSED HANDS BAKERY	05/25/17				· Clear To Open After Receiving Permit
BUFFALO WILD WINGS	05/22/17	2	1	0	· Cutting Boards And Sauce Containers On Shelf Not Clean To Sight And Touch
					Back Exit Door Has Visible Air Gap And Light Showing Along Seal
					Toxic Substances Were Stored With Food In The Dry Storage Area
CASEY'S GENERAL STORE # 3007	05/31/17				· No Violations
DAIRY CASTLE	05/24/17	0	2	0	· Visible Air Gap Around Screen Door In Kitchen
					· Employees In Food Prep Not Wearing Proper Hair Restraints
DOLLAR GENERAL STORE # 6954	05/16/17	0	1	0	· Visible Air Gap At Bottom Of Exit Door To Outside On North Side Of Stockroom
DOLLAR TREE STORE #1958	05/15/17				· No Violations
DOUBLE DECKER	05/30/17	1	5	3	· Several Items In Coolers Were Not Marked Properly With Contents Or Date
					Excessive Ice Build Up In Main Walk-In Freezer
					· Rear Walk-In Cooler Shelving Was Not Clean To Sight And Touch
					· Lids On Waste Receptacle Outside Not Closed
					Back Door To The Old Drive Up Has Visible Air Gaps
					Floor In Kitchen Area Including Under Fryers Not Clean
GREENCASTLE MINI MART	05/10/17	2	2	0	 Pizza Hot Held At 100 Degrees, Needs To Be 135 Degrees Or More - Discarded
					· Several Pizza Raw Ingredients Held For More Than 7 Days - Discarded
					 Single Serve Paper Cups, Lids Etc. Stored Directly On Floor, Needs To Be 6" Off Of Floor
					Fan Vents In Walk In Cooler Not Kept Clean
HARVEST BY RBF	05/08/17				· Clear To Open
HEARTLAND AUTOMOTIVE	05/09/17				· No Violations
JAY & KATIE'S PIZZA KING LLC	05/23/17				No Violations
JIMMY JOHNS	05/05/17	1	1	0	Walk In Freezer Has Excessive Ice Build Up Dropping Onto Floor.
					 Clear Liquid Spray Bottle Not Marked; Green Liquid In Condiment Container Not Marked

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.

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		Critical	NonCritical	Repeat	
Establishment	Date	Crit	Nor	Rep	Narrative
LONG JOHNS SILVERS #57	05/19/17	1	2	0	Baffle Inside Ice Machine Not Maintained Clean
					Cabinets Under Drink Station Not Kept Clean
					 Single Serve Cups, Lids, Etc. Stored Under Service Lines Of Drink Station
MONICAL'S PIZZA	05/02/17	0	2	0	Fan Vents Not Kept Clean In Walk In Cooler
					· Wet Mop Not Hung To Dry
RED ROOF LIQUOR	05/19/17				· Clear To Open At New Location
RUSSELLVILLE COMMUNITY CHURCH	05/11/17				· Clear To Open
SCOOPS ICE CREAM	05/17/17				· Ok To Open
STARBUCKS	05/30/17				· No Violations

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