

Calhoun County Health Department September 2017

The "critical violations" listed below are foodborne illness (FBI) risk factors which pose an immediate health risk. Common factors that contribute to these risks include but are not limited to the food's temperature maintenance, cross contamination and personal hygiene. Violation of the Foodborne Risk Factors require immediate correction or a designated period determined by the Department. The non-critical violations identified as good retail practices (a less risk of FBI) concern sanitation and the control of additional pathogens, chemicals, and physical objects into foods. The general correction time for these violations is 30 days unless otherwise determined by the Department.

Facility Name	Location	Date of Inspection	Risk Factor Violations	Good Retail Practices	Repeat Violations
Baytown Feed Mill	Mozier	9/14/17	0	0	0
Brussels Elementary School Dist. 42	Brussels	9/28/17	0	0	0
Brussels Red & White Grocery	Brussels	9/28/17	0	0	0
Calhoun Elementary Dist. 40	Hardin	9/14/17	0	0	0
Hagen Family Orchard	Brussels	9/28/17	0	0	0
Kampsville Landing	Kampsville	9/7/17	3	9	3
Schulte's Point Pleasant, Inc.	Golden Eagle	9/14/17	0	0	0
American Legion Post #636	FAIR	9/7/17	0	0	0

Calhoun Elementary PTO	FAIR	9/7/17	0	0	0
Calhoun High School Yearbook	FAIR	9/7/17	0	0	0
Linenfesler Concessions	FAIR	9/7/17	0	0	0
Lions Club	FAIR	9/7/17	0	0	0
St. Norberts Elementary School	FAIR	9/7/17	0	0	0