

# Calhoun County Health Department September 2016

Foodborne illness risk factor violations (critical violations) pose an immediate health risk. These risks include product temperatures, cross contamination and personal hygiene. Risk factor violations are required to be corrected the same day or by a time set by the department. Good Retail Practices (non-critical violations) have a less immediate risk for illness. These violations concern cleanliness and maintenance of the facility. These are to be corrected as soon as possible, by a time set by the department or prior to the next routine inspection.

The following information is based on routine inspections. Recheck inspections are not posted.

<b>Facility Name</b>	<b>Location</b>	<b>Date of Inspection</b>	<b>Risk Factor Violations</b>	<b>Good Retail Practices</b>	<b>Repeat Violations</b>
Barefoot	Hardin	9/29/16	0	5	1
Cedar Hill	Batchtown	9/16/16	5	4	0
Friedel's Grocery	Batchtown	9/30/16	1	1	0
Hagen Family Orchard	Brussels	9/30/16	0	0	0
Lutheran Family Service	Hardin	9/14/16	0	0	0
Michael Tavern	Michael	9/28/16	0	0	0
Mozier Short Stop	Mozier	9/28/16	0	0	0
Palace Tavern	Hamburg	9/13/16	1	2	1