

Calhoun County Health Department October 2019

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
AJ's Bar and Grill	Brussels	10/10/19	0	0	0
Baytown Feedmill and Country Store	Mozier	10/17/19	0	0	0
Calhoun High School	Hardin	10/29/19	0	0	0
IL Riverdock Restaurant	Hardin	10/29/19	0	1	0
The Landing Restaurant	Kampsville	10/03/19	0	1	1
The Palace Tavern	Hamburg	10/15/19	2	4	0
Straight Home Tavern	Hardin	10/03/19	1	1	2
Straight Home Tavern	Hardin	10/31/19	0	0	0
White Tales Lodge	Michael	10/24/19	0	0	0
Winneburg Community Center	Golden Eagle	10/10/19	0	0	0