

Calhoun County Health Department June 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.

Facility Name	Location	Date of Inspection	Risk Factor Violations	Good Retail Practices	Repeat Violations
Brussels Red & White Grocery	Brussels	6/14/16	0	0	0
Hardin Drive-In	Hardin	6/21/16	1	1	0
Kampsville Landing	Kampsville	6/8/16	0	1	1
Kinders Restaurant	Golden Eagle	6/20/16	1	1	0
Odelehr's Roadside Market	Brussels	6/14/16	0	0	0
Two Dips & A Cherry	Kampsville	6/8/16	0	2	0