

Calhoun County Health Department April 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
St. Norbert's Catholic School	Hardin	04/16/19	0	0	0
Odelehr's Market	Brussels	04/22/19	0	0	0
Kim's Kitchen	Golden Eagle	04/04/19	0	0	0
Center of American Archaeology	Kampsville	04/26/19	0	0	0
Center of American Archaeology	Kampsville	04/30/19	0	2	2
Calhoun Elementary	Hardin	04/16/19	0	0	0
Brussels Elementary	Brussels	04/23/19	0	0	0