

Calhoun County Health Department September 2018

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
Barefoot Restaurant	Hardin	09/04/18	0	0	0
Brussels Elem School	Brussels	09/18/18	0	0	0
Calhoun Elem & Jr High	Hardin	09/04/18	0	2	0
Calhoun High School	Hardin	09/20/18	0	0	0
Hagen Family Orchard	Brussels	09/27/18	0	0	0
Hardin Drive-In	Hardin	09/20/18	0	0	0
Kinder's Restaurant	Golden Eagle	09/27/18	0	0	0
The Landing Restaurant	Kampsville	09/06/18	2	2	1
The Landing Restaurant	Kampsville	09/14/18	1	2	1
St. Norbert's Catholic Church	Hardin	09/11/18	0	0	0