

# Calhoun County Health Department July 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
AJ's Bar	Brussels	07/12/2018	0	0	0
Barefoot Restaurant	Hardin	07/03/2018	0	1	0
Brussels Red & White Grocery	Brussels	07/12/2018	0	0	0
Calhoun Community Swimming Pool	Hardin	07/03/2018	4	1	1
Cedar Hill Resort	Batchtown	07/13/2018	14	15	15
Cedar Hill Resort	Batchtown	7/19/2018	0	4	4
Calhoun Nursing & Rehab	Hardin	07/12/2018	1	0	0
Palace Tavern	Hamburg	07/17/2018	2	0	0