

Calhoun County Health Department March 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
Brussels Elementary School	Brussels	03/08/2018	0	0	0
Calhoun Elem/Jr High School	Hardin	03/13/2018	0	0	0
Calhoun Nursing/Rehab LLC	Hardin	03/22/2018	2	0	0
Kim's Kitchen	Golden Eagle	03/13/2018	0	0	0
St. Norberts Elementary School	Hardin	03/20/2018	0	0	0
The Old Fill In Station Restaurant & Bar	Batchtown	03/20/2018	0	0	0
The Landing Restaurant	Kampsville	03/07/2018	N/A	N/A	N/A