

Calhoun County Health Department October 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 Grade School | Brussels | 10/21 | 0 | 2 | 0 |
| Calhoun Elementary | Hardin | 10/6 | 1 | 2 | 0 |
| Calhoun High School | Hardin | 10/12 | 0 | 0 | 0 |
| Flip and Patty's Tavern | Meppen | 10/17 | 0 | 1 | 1 |
| Growler's | Brussels | 10/25 | 0 | 1 | 0 |
| Kampsville Inn | Kampsville | 10/6 | 0 | 2 | 0 |
| Kinder's | Golden Eagle | 10/21 | 0 | 0 | 0 |
| Point Pleasant | Golden Eagle | 10/17 | 1 | 0 | 1 |
| Straight Home | Hardin | 10/25 | 0 | 0 | 0 |
| Subway | Hardin | 10/31 | 0 | 0 | 0 |
| White Tales Lodge | Michael | 10/20 | 0 | 0 | 0 |