

Northside Family Foods (Inspected 07/5/2022)

704 N. Park Street – Hardin

Foodborne Illness Risk Factors: 2

- Certified Food Protection Manager not present
- Food not in good condition

Good Retail Practices: 3

- Food not properly labeled outside of original container
- Improper cooling methods used; inadequate equipment for temperature control
- All food employees must have food handlers training

St. Vincent DePaul (Inspected 07/5/2022)

105 French Street – Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 1

- Wiping cloths not properly used/stored

Hardin Package Liquor (Inspected 07/5/2022)

100 E. Main – Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0

Dollar General (Inspected 07/7/2022)

201 French Street – Hardin

Foodborne Illness Risk Factors: 1

- Food not in good condition

Good Retail Practices: 1

- Unclean non-food contact surfaces.

Blueridge Farms 4 Square Market (Inspected 07/7/2022)

201 W. Main – Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 2

- Food not properly labeled outside of original container (corrected)
- Toilet facilities improperly constructed, supplied, cleaned.

The Landing (Inspected 07/11/2022)

408 Broadway – Kampsville

Foodborne Illness Risk Factors: 2

- Certified Food Protection Manager not present (corrected)
- Food contact surfaces not clean/sanitized

Good Retail Practices: 5

- Unclean non-food contact surfaces.
- Food not properly labeled outside of original container
- Improper cooling methods used; inadequate equipment for temperature control
- Contamination not prevented during food prep, storage, display (corrected)
- Allergen training must be completed by at least one employee

Brussels Red & White (Inspected 07/19/2022)

114 E. Main Street – Brussels

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0

Odelehr's Roadside Market (Inspected 07/19/2022)

7127 Illinois River Road – Brussels

Foodborne Illness Risk Factors: 1

- Food contact surfaces not clean/sanitized

Good Retail Practices: 7

- Improper cooling methods used; inadequate equipment for temperature control
- Food not properly labeled outside of original container
- Insects/rodents present
- Contamination not prevented during food prep, storage, display
- Utensils, equipment & linens improperly stored, dried & handled
- Toilet facilities not properly constructed, supplied & cleaned
- Physical facility not properly installed, maintained & cleaned

The Palace (Inspected 07/21/2022)

RR1 Box 133 – Hamburg

Foodborne Illness Risk Factors: 3

- Food contact surfaces not clean/sanitized
- Food not in good condition
- Food not separated/protected

Good Retail Practices: 4

- Unclean non-food contact surfaces
- Contamination not prevented during food prep, storage, display
- Physical facility not properly installed, maintained & cleaned
- Garbage not properly disposed

Fox Creek Bourbon Barrel (Inspected 07/21/2022)

18508 N. Mississippi River Road – Hamburg

Foodborne Illness Risk Factors: 1

- Certified Food Protection Manager not present

Good Retail Practices: 1

- Food not properly labeled outside of original container

Hagen Family Orchard (Inspected 07/27/2022)

HC 82 Box 127B – Brussels

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0

Old Point Pub (Inspected 07/27/2022)

141 E. Main Street – Brussels

Foodborne Illness Risk Factors: 1

- Certified Food Protection Manager not present

Good Retail Practices: 1

- Improper cooling methods used; inadequate equipment for temperature control

Subway #28511 (Inspected 07/28/2022)

204 N. Park Street – Brussels

Foodborne Illness Risk Factors: 2

- Person in charge should demonstrate knowledge and perform duties
- Certified Food Protection Manager not present

Good Retail Practices: 1

- All food employees must have food handlers training

St. Barbara's Church (Inspected 07/28/2022)

104 E. Hanna Street – Batchtown

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0

AJ's Bar and Grill (Inspected 07/29/2022)

120 E. Main Street – Brussels

Foodborne Illness Risk Factors: 1

- Adequate handwashing sinks improperly supplied or accessible (corrected)

Good Retail Practices: 2

- Improper cooling methods used; inadequate equipment for temperature control
- All food employees must have food handlers training

Wittmond's Hotel and Restaurant (Inspected 07/29/2022)

108 Main Street – Brussels

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0