

Calhoun Nursing and Rehab, LLC (Inspected 06/1/2022)

#1 Myrtle Lane – Hardin

Foodborne Illness Risk Factors: 1

- Food contact surfaces not cleaned/sanitized (corrected)

Good Retail Practices: 2

- Improper cooling methods used; inadequate equipment for temperature control
- Warewashing facilities not reaching proper temperature (corrected)

Dick's Riverside Bar and Grill, LLC (Inspected 06/2/2022)

150 Marquette Street – Kampsville

Foodborne Illness Risk Factors: 4

- Certified Food Protection Manager not present
- Food not in good condition (corrected)
- Improper date marking and disposition
- Toxic substances not properly identified/stored/used (corrected)

Good Retail Practices: 2

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

The Pavillion (Inspected 06/2/2022)

200 Second Street – Kampsville

Foodborne Illness Risk Factors: 2

- Food not separated/protected (corrected)
- Toxic substances not properly identified/stored/used (corrected)

Good Retail Practices: 2

- Garbage (cardboard boxes) not properly disposed (corrected)
- Allergen training must be completed by at least one employee

Illinois Riverdock (Inspected 06/3/2022)

310 Park Street – Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0

Straight Home (Inspected 06/16/2022)

633 State Highway 100 – Hardin

Foodborne Illness Risk Factors: 3

- Certified Food Protection Manager not present
- Handwashing sinks not adequately supplied (corrected)
- Food contact surfaces not cleaned/sanitized (corrected)

Good Retail Practices: 1

- Foods not properly labeled outside of original container

American Legion post #1083 (Inspected 06/21/2022)

PO Box 35– Kampsville

Foodborne Illness Risk Factors: 0

Good Retail Practices: 1

- Foods not properly labeled outside of original container

Michael Tavern (Inspected 06/21/2022)

4187 State Highway 100 – Michael

Foodborne Illness Risk Factors: 0

Good Retail Practices: 1

- All food employees must have food handlers training

Calhoun County Municipal Swimming Pool, LLC (Inspected 06/23/2022)

Lions Park Lane – Hardin

Foodborne Illness Risk Factors: 2

- Certified Food Protection Manager not present
- Handwashing sinks not adequately supplied (corrected)

Good Retail Practices: 0

Flip and Patty's Tavern, Inc (Inspected 06/23/2022)

2494 Meppen Lane– Brussels

Foodborne Illness Risk Factors: 1

- Certified Food Protection Manager not present

Good Retail Practices: 0

CHS Longnecker's (Inspected 06/30/2022)

309 E Main Street – Batchtown

Foodborne Illness Risk Factors: 1

- Certified Food Protection Manager not present

Good Retail Practices: 1

- Foods not properly labeled outside of original container

Fill Inn Station (Inspected 06/30/2022)

208 Batchtown Road – Batchtown

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0

Rechecks/Plan Reviews/Reopening Inspections

Wittmond's Hotel and Restaurant (Visited 06/17/2022)

108 Main Street – Brussels

Reopening inspection after fire. Cleared to open 6-18-22

Hardin Drive Inn (Visited 06/3/2022)

207 N. Park Street – Hardin

All violations corrected