

Barefoot Restaurant (Inspected on 11/2/22)

106 S. Water Street-Hardin

Foodborne Illness Risk Factors: 1

- Toxic substances were not properly identified, stored or used.

Good Retail Practices: 4

- Wiping cloths; not properly used and stored.
- Non-food contact surfaces not clean.
- Plumbing not properly installed.
- Person in charge does not have their food allergen training.

The Pavilion (Inspected on 11/2/22)

200 South Second Street-Kampsville

Foodborne Illness Risk Factors: 0

Good Retail Practices: 3

- Cooling, Heating and Holding Capacities-Equipment. Equipment being used should keep food below 41 degrees Fahrenheit.
- Controlling pests. Insects, rodents and animals should not be present.
- Food labeling. If not in original container, the food must be dated and labeled.

St. Norbert's (Inspected on 11/2/22)

401 Vineyard Street-Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 2

- Cooling, Heating and Holding Capacities-Equipment. Equipment being used should keep food below 41 degrees Fahrenheit.
- Person in charge does not have their food allergen training.

St. Matthew's Lutheran Church Hall (Inspected on 11/4/22)

410 West Main-Brussels

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0

Brussels Elem/Highschool #42 (Inspected on 11/4/22)

P.O. Box 128-Brussels

Foodborne Illness Risk Factors: 1

- Food items not separated and protected.

Good Retail Practices: 0

Wittmond's Hotel and Restaurant (Inspected on 11/4/22)

108 Main Street-Brussels

Foodborne Illness Risk Factors: 0

Good Retail Practices: 4

- Utensils not properly stored.
- Sewage and waste properly disposed.
- All food employees prepping, serving, or handling food must obtain food handler training.
- Person in charge does not have their food allergen training.

Big John's Corner, LLC (Inspected on 11/16/22)

101 South County Road-Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 1

- Non-food contact surfaces not clean.

Illinois Riverdock (Inspected on 11/16/22)

310 Park Street-Hardin

Foodborne Illness Risk Factors: 3

- Food not in good condition.
- Food contact surfaces not clean.
- Toxic substances not identified, stored, and used properly.

Good Retail Practices: 3

- Food not properly labeled.
- Ware washing facilities not functioning properly.
- All food employees prepping, serving, or handling food must obtain food handler training.

Hardin Drive Inn (Inspected on 11/16/22)

207 North Park Street-Hardin

Foodborne Illness Risk Factors: 2

- Food not in good condition.
- Proper cold holding temperatures.

Good Retail Practices: 0

Dick's Riverside Bar and Grill, LLC (Inspected on 11/18/22)

150 Marquette Street-Kampsville

Foodborne Illness Risk Factors: 2

- Proper hot holding temperatures not being used.
- Cooling, Heating and Holding Capacities-Equipment

Good Retail Practices: 0

The Landing Restaurant (Inspected on 11/18/22)

408 Broadway-Kampsville

Foodborne Illness Risk Factors: 1

- Food contact surfaces and equipment not clean.

Good Retail Practices: 1

- Non-Food contact surfaces not clean.

Calhoun Elem-Middle Unit #40 (Inspected on 11/22/22)

52 Poor Farm Hollow Road-Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 3

- Wiping cloths not properly stored.
- In use utensils not properly stored.
- Ware washing facilities not functioning properly.

Calhoun High School District #40 (Inspected on 11/22/22)

28 School Street-Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0

Hardin Senior Citizen Center (Inspected on 11/29/22)

203 W Main Street-Hardin

Foodborne Illness Risk Factors: 1

- Food not in good condition.

Good Retail Practices: 1

- Ware washing facilities not functioning properly.

Barefoot Restaurant (Inspected on 11/30/22)

106 S. Water Street-Hardin

Foodborne Illness Risk Factors: 2

- Food not separated and protected.
- Food not properly date marked.

Good Retail Practices: 2

- Non-Food contact surfaces not clean.
- Plumbing not properly installed.

KC Hall (Inspected on 11/30/22)

19899 Illinois River Road-Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 0

Calhoun Nursing and Rehab, LLC (Inspected on 11/30/22)

#1 Myrtle Lane-Hardin

Foodborne Illness Risk Factors: 0

Good Retail Practices: 1

- Physical facilities not maintained and clean.