

## GREENE COUNTY HEALTH DEPARTMENT JANUARY 2020 RETAIL FOOD INSPECTIONS

The "critical violations" listed below are **foodborne illness (FBI) risk factors** which pose an immediate health risk. Common factors that contribute to these 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, 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	LOCATION	INSP DATE	TYPE OF INSPECTION	RISK FACTOR VIOLATIONS	GOOD RETAIL PRACTICES VIOLATIONS
SUBWAY #32010	WHITE HALL	1/13	RECHECK		3
HAMDEN'S GROCERY	ROODHOUSE	1/13	RECHECK	1	1
COPPER, STILLS AND MASH	CARROLLTON	1/30	RECHECK		
CASEY'S GENERAL STORE # 1542	ROODHOUSE	1/30	RECHECK		
BKB OIL	ROODHOUSE	1/30	RECHECK		
AMERICAN LEGION POST 1135	ELDRED	1/30	ROUTINE		
ALFONSO'S	CARROLLTON	1/30	RECHECK		

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<b>REPEAT VIOLATIONS</b>
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