

## GREENE COUNTY HEALTH DEPARTMENT OCTOBER 2021 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 risks include but 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 and the control of 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	REPEAT VIOLATIONS
Carrollton Elementary School	Carrollton	10/7	Routine/Reck	3	1	1
Carrollton Elementary School	Carrollton	10/27	Recheck	3		3
Casey's General Store #1542	Roodhouse	10/12	Recheck	1	1	2
Comb's Northend Restaurant / Catering	White Hall	10/26	Routine	2		
Early Beginnings, Inc.	White Hall	10/13	Routine			
Greene County Headstart	White Hall	10/12	Routine			
Greene Prairie Woodworks	Roodhouse	10/29	Routine			
Greenfield Elementary School	Greenfield	10/5	Routine			
Jacob's Orchard - Seasonal	East Hardin	10/8	Routine			
Jones House Restaurant	Roodhouse	10/26	Routine			
Meehan's Grocery	Greenfield	10/5	Recheck		2	2
North Greene Elementary School	Roodhouse	10/13	Routine		1	
North Greene Jr. High and High School	White Hall	10/25	Routine			
Freddy's / Overtime Bar and Grill	Greenfield	10/5	Recheck	2	3	4
St. John's Catholic School	Carrollton	10/18	Routine			
Third Base Bar and Grill	Greenfield	10/5	Routine			
Triple J Meats, LLC	Roodhouse	10/29	Routine/Reck		1	1
Two Dog Saloon	Roodhouse	10/26	Routine/Reck		1	1
Walnut Hall Estate, LLC	Carrollton	10/6	Routine		2	2
Carrollton High School	Carrollton	10/25	Routine		1	