

GREENE COUNTY HEALTH DEPARTMENT OCTOBER 2022 RETAIL FC

The "critical violations" listed below are **foodborne illness (FBI) risk factors** which pose an immediate health risk. Cor but are not limited to the food's temperature maintenance, cross contamination and personal hygiene. Violation of correction or a designated period determined by the Department. The non-critical violations identified as **good reta** the control of additional pathogens, chemicals, and physical objects into foods. The general correction time for thes the Department.

FACILITY	LOCATION	INSP DATE	TYPE OF INSPECTION
Casey's #4292 - Retail	Carrollton	10/5	Initial
Casey's #4292 - Food Prep	Carrollton	10/6	Plan Review
Sanit John's Catholic School	Carrollton	10/7	Routine

JOD INSPECTIONS

Common factors that contribute to these risks include the Foodborne Risk Factors require immediate **critical practices** (a less risk of FBI) concern sanitation and repeat violations is 30 days unless otherwise determined by

RISK FACTOR VIOLATIONS	GOOD RETAIL PRACTICES VIOLATIONS	REPEAT VIOLATIONS
	4	
	4	