

## GREENE COUNTY HEALTH DEPARTMENT SEPTEMBER 2022 RETAIL I

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
Bull Truck, The	White Hall	9/13	Initial
Brass Door, The	Carrollton	9/15	Routine
Casey's #4292	Carrollton	9/29	Plan Review
Carrollton Elementary School	Carrollton	9/29	Routine
Dairy Bar of Carrollton	Carrollton	9/15	Recheck
Dollar General #64	Carrollton	9/17	Initial
Dollar General #2225	White Hall	9/22	Initial
Greenfield Elementary School	Greenfield	9/2	Routine
Hillview Café / Heavy Eddie's Bar	Hillview	9/28	Routine / Recheck
Hazelwood, Jeff Temporary Food Stand	Roodhouse	9/30	Initial
Lazy Dave's Smoked BBQ - Temporary Food Stand	White Hall	9/9	Routine
Meehan's Deli	Greenfield	9/2	Recheck
Meehan's Grocery	Greenfield	9/2	Recheck
North Greene Elementary	Roodhouse	9/28	Routine / Recheck
Overtime Bar and Grill	Greenfield	9/2	Routine
SOL Mexican Restaurant	Carrollton	9/16	2nd Recheck
Two Dog Saloon	Roodhouse	9/28	Routine

## FOOD 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 the violation period is 30 days unless otherwise determined by

RISK FACTOR VIOLATIONS	GOOD RETAIL PRACTICES VIOLATIONS	REPEAT VIOLATIONS
1	3	1
	1	
1	1	
2	7	1
	1	
4	4	1
	3	2