

## GREENE COUNTY HEALTH DEPARTMENT JUNE 2023 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
Blimpe's Conoco	White Hall	6/22	Recheck			
Boyd Healthcare Services	Carrollton	6/9	Routine		3	
Brantzel's Creamery and Coffee	White Hall	6/22	Recheck			
Comb's Northside Restaurant	White Hall	6/15	Recheck		1	1
Jones House Restaurant	Roodhouse	6/9	Routine			
North Greene Elem Summer Food Program	Roodhouse	6/6	Routine			
North Greene High School Summer Food Prgram	White Hall	6/6	Routine	1	2	
Panda Chinese Restaurant	White Hall	6/22	Recheck	1		1
SOL Mexican Restaurant	Carrollton	6/14	Recheck		1	
Susie Q's Meal Prep Express	White Hall	6/20	Routine			
the Shack - Stoner's Supply	White Hall	6/16	Routine			
Third Base Bar and Grill	Carrollton	6/20	Initial		4	