GREENE COUNTY HEALTH DEPARTMENT JJANUARY 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
BKB Oil	Roodhouse	1/28	Recheck		1	1
Blimpe's Clark Convenience Store	White Hall	1/28	Recheck		3	3
Triple J Meats	Roodhouse	1/11	Preopening Reck		1	1