Gasconade County Health Department

300 Schiller Street, Hermann, MO 65401

(573) 486-3129   FAX (573) 486-3745   County # 073

Food Inspection Report

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
21	1		01/29/2024	11:30 AM - 12:15 PM	Struttmann, Drew

SITE INFORMATION
ADAM PUCHTA WINERY
1947 FRENE CREEK RD
HERMANN MO 65041
573-486-5596

INVENTORY/MANAGER/OWNER
100 Restaurant
Owner:
ADAM PUCHTA WINERY
573-486-5596

SERVICE TYPE/FREQUENCY
Regular Inspection
Medium Priority

COMMENTS

CODE	DESCRIPTION
998	Temperatures

Hand Sink 135F
Cheese 34F
Sausage 34F
Milk 33F

999	Education Provided OR Comments

Water sample taken during this visit.

Violations: Priority - 2   Core - 1

PRIORITY VIOLATIONS SUMMARY

CODE	DESCRIPTION	CORRECTED
21	Proper date marking and disposition	_____
40	Utensils, equipment & linens:properly stored, dried, handled	01/29/2024

CORE VIOLATIONS SUMMARY

CODE	DESCRIPTION	CORRECTED
13	Food seperated and protected	_____

PRIORITY VIOLATIONS DETAIL

CODE	DESCRIPTION
21	Risk Factors and Interventions

3-302.12 Observed prepared food being stored without ID/date.

All prepared food needs to be labeled with the name and the date prepared.

CODE	DESCRIPTION
40	Good Retail Practices

4-202.11 Observed rubber scraper that had pieces flaking off. (Corrected 01/29/24)

All food contact surfaces must be smooth and free of chips, cracks, pits, inclusions, etc.

3-305.12 Observed FCS equipment being stored on the floor. (Corrected 01/29/24)

All FCS must be stored at least 6" off the floor.

CORE VIOLATIONS DETAIL

CODE	DESCRIPTION
13	Risk Factors and Interventions

3-302.11(A)4 Observed food in storage without being covered.

Food shall be protected from cross contamination during storage by having a tight fitting lid on a container, or other packagaging or wrapping.

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Inspection Report.

_____
Drew Struttmann, EPHS Inspector 1881

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OWNER / MANAGER SIGNATURE