



Public Health
Prevent. Promote. Protect.

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
10042	1		01/12/2024	9:50 AM - 10:45 AM	Struttmann, Drew

SITE INFORMATION
AINSLEY'S PLACE
127 E 4TH ST # C
HERMANN MO 65041
573-606-4435

INVENTORY/MANAGER/OWNER
100 Restaurant
Owner:
ANDREW AND TIFFANI BROEDER
636-283-8386

SERVICE TYPE/FREQUENCY
Regular Inspection
Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hand Sink 113F
Freezer -8F
Milk 31F
Juice 35F
Apple 35F
OJ 33F

999	Education Provided OR Comments
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No priority violations during this inspection. Will return in two weeks to check for sanitization test strips, self-closing door to restroom, and food being properly covered during storage.

Violations: Core - 4

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	01/25/2024
40	Utensils, equipment & linens:properly stored, dried, handled	01/12/2024
44	Warewashing facilities:	01/25/2024
49	Toilet facilities: properly constructed, supplied, cleaned	01/25/2024

CORE VIOLATIONS DETAIL

CODE	DESCRIPTION
13	<p>Risk Factors and Interventions</p> <p>3-302.11(A)4 Observed food stored in freezer without lids/coverings. (Corrected 01/25/24)</p> <p>Food needs to be stored so as to prevent cross contamination by storing in packages, wrappings, or covered containers.</p>
40	<p>Good Retail Practices</p> <p>4-202.11 Observed spatula which was disintegrating and flaking apart. (Corrected 01/12/24)</p> <p>All food contact surfaces must be free from breaks, open seams, chips, cracks, pits, and other inclusions.</p>
44	<p>Good Retail Practices</p> <p>Warewashing facilities: installed, maintained, used; test strips used</p> <p>4-302.14 Observed no test kit to test for sanitization strength. (Corrected 01/25/24)</p> <p>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p>
49	<p>Good Retail Practices</p> <p>6-202.14 Observed restroom door that was not self-closing. (Corrected 01/25/24)</p> <p>Restroom facilities must be affixed with a tigh-fitting, self-closing door.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE