



**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
69	1		04/18/2024	2:00 PM - 3:00 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
CASH SAVER 19 HWY OWENSVILLE MO 65066 573-437-7200	60 Grocery Store Owner: CASH SAVER 417-469-5363	Regular Inspection Medium Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Dole cooler 44F  
Cheese, Lunch meat 39F  
Yogurt 30F  
Parmesan Cheese 45F  
Pizza -5F  
Frozen Meals -6F  
Ice Cream 0F

999	Education Provided OR Comments
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Observed two coolers with inadequate cooling and must be corrected. Multiple thermometers in the southern coffin freezer were not functioning and need to be replaced. GCHD will return week of April 29th for follow up visit.

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**Violations: Core - 3**

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### CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____
32	Thermometers provided and accurate	_____
51	Physical facilities installed, maintained and clean	_____

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**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
20	<p>Risk Factors and Interventions</p> <p>4-301.11 Observed 2 different refrigerator temperatures above 41 degrees.</p> <p>Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3. (41 degrees or below)</p>
32	<p>Good Retail Practices</p> <p>4-204.112 Observed multiple coffin coolers with broken thermometers, and missing thermometer in frozen pie cooler.</p> <p>Mechanically refrigerated or hot food storage units must be affixed with an easily readable working thermometer.</p>
51	<p>Good Retail Practices</p> <p>6-202.12 Observed visible dust buildup on vent in produce walk-in cooler.</p> <p>Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food contact surfaces, equipment, or utensils.</p>

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

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**Drew Struttman, EPHS Inspector 1881**

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**OWNER / MANAGER SIGNATURE**