



**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
19	1		01/12/2024	1:30 PM - 2:30 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
EL RANCHITO 701 MARKET ST HERMANN MO 65041 573-486-0407	100 Restaurant Owner: EL RANCHITO 573-486-0407	Regular Inspection High Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Sink 131F  
Salsa 40F  
Freezer -5F, -12F  
Beef 135F  
Sauce 110F  
Milk 32F  
Lemon 32F

999	Education Provided OR Comments
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Spoke with PIC regarding the hot holding temperatures. All food being hot held need to maintain a temperature of 135 degrees or more. GCHD will return in two weeks for a follow up visit to ensure everything is corrected.

Adjustments need to be made to the steam table to ensure adequate temperatures are held.

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**Violations: Priority - 2 Core - 3**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
19	Proper hot holding temperatures	_____
40	Utensils, equipment & linens: properly stored, dried, handled	01/12/2024

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
13	Food separated and protected	_____
49	Toilet facilities: properly constructed, supplied, cleaned	_____
51	Physical facilities installed, maintained and clean	_____

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
19	<p>Risk Factors and Interventions</p> <p>3-501.16(A)1 Observed PHF being hot held at 110 degrees F.</p> <p>Potentially hazardous food shall be maintained at 135 degrees or above.</p>
40	<p>Good Retail Practices</p> <p>4-202.11 Observed rubber scraper with deteriorating edges and flaking chunks. (Corrected 01/12/24)</p> <p>Multiuse food contact surfaces shall be free of breaks, open seams, cracks, chips, pits, etc.</p>

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
13	<p>Risk Factors and Interventions</p> <p>3-302.11(A)4 Observed uncovered food in storage.</p> <p>Food shall be protected from cross contamination by storing the food in packages, covered containers, or wrappings.</p>
49	<p>Good Retail Practices</p> <p>5-501.17 Observed no covered wastebasket in the women's restroom.</p>

**CODE                      DESCRIPTION**

A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

51                      Good Retail Practices

6-501.110(B) Observed personal items on the workspace.

Offices or lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.

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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**