



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
102	1		03/27/2024	10:15 AM - 11:15 AM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
GASCONADE CO R-I HIGH SCHOOL BEARCAT CROSSING HERMANN MO 65041 573-486-5425 Ext 1153	30 School Owner: GASCONADE CO R-I HIGH SCHOOL 573-486-5425 Ext 1153	Regular Inspection SCHOOL

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot water 120F, 121F, 119F
Salad Refrigerator 35F
Hot Hold: Pizza 145F, Chicken 160F, Tots 152F, Potato 151F, Ham 160F
Juice 42F
Milk 33F
Ice Cream -26F

999	Education Provided OR Comments
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Spoke with PIC regarding daily operations. Stem thermometers and sanitization testing strips were present.

Violations: Priority - 1 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
40	Utensils, equipment & linens:properly stored, dried, handled	03/27/2024

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
51	Physical facilities installed, maintained and clean (2)	_____

PRIORITY VIOLATIONS DETAIL**CODE** **DESCRIPTION**

40 Good Retail Practices

4-202.11 Observed rubber scraper that was peeling apart. (Corrected 03/27/24)

Multiuse food-contact surfaces shall be smooth and free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.

CORE VIOLATIONS DETAIL**CODE** **DESCRIPTION**

51 Good Retail Practices

(2)

6-303.11 Observed walk-in cooler with a inoperable light.

Light intensity shall be at least 10 foot candles at a distance of 30" above the floor in walk-in refrigeration units and dry storage areas.

6-501.14 Observed fan guard in walk-in refrigerator to have visible dust buildup.

Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE