



**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		08/26/2024	10:30 AM - 11:30 AM	Struttmann, 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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Hand Sink 117F, 119F, 116F  
Freezer= Chicken -17F, Beef -18F  
Carrots 34F, Broccoli 33F  
Hot Hold= Pizza 167F, Tots 181F  
Milk 33F, Ice Cream Bar -22F

999	Education Provided OR Comments
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Spoke with PIC regarding violations, and importance of keeping fan screens clean and free of dust buildup.

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**Violations: Priority - 1 Core - 2**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
39	In-use utensils: properly stored	08/26/2024

### CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	08/26/2024
51	Physical facilities installed, maintained and clean	_____

## PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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39	Good Retail Practices
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4-202.11 Observed rubber scraper that was flaking apart. (Corrected 08/26/24)

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

## CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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13	Risk Factors and Interventions
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3-305.11 Observed case of food on floor in walk-in freezer. (Corrected 08/26/24)

Food shall be protected from contamination by storing the food (3) At least 6" above the floor.

51	Good Retail Practices
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6-202.12 Observed fan grill in walk-in cooler with noticeable dust buildup.

Heating, ventilating, and air conditioning systems shall be designed and installed so that vents do not cause contamination of food, food contact-surfaces, equipment, or utensils.

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

\_\_\_\_\_  
Drew Struttman, EPHS Inspector 1881

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OWNER / MANAGER SIGNATURE



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