



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 |
|----------|---------|--------|------------|---------------------|-----------------|
| 99 | 1 | | 08/26/2024 | 11:40 AM - 12:30 PM | Struttman, Drew |

| SITE INFORMATION | INVENTORY/MANAGER/OWNER | SERVICE TYPE/FREQUENCY |
|---|--|------------------------------|
| GASCONADE CO. R-I MIDDLE SCHOOL BEARCAT CROSSING HERMANN MO 65041 573-486-3197 | 30 School Owner: GASCONADE CO. R-I MIDDLE SCHOOL 573-486-3197 | Regular Inspection SCHOOL |

COMMENTS

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--------------------|
|-------------|--------------------|

| | |
|-----|--------------|
| 998 | Temperatures |
|-----|--------------|

Hot water: 117F, 116F
Cheese 33F, Butter 31F, Pepperoni 31F, Tomatoes 34F
Freezer -21F
Grapes 33F, Melon 35F, Ice Cream -20F
Hot Hold pasta 141F

| | |
|-----|--------------------------------|
| 999 | Education Provided OR Comments |
|-----|--------------------------------|

Spoke with PIC regarding inspection findings, dented can thrown away and maintenance staff will replace the open ceiling tile. Also noted the need to pay attention to rubber scrapers, and advised throwing them away when they deteriorate.

Violations: Priority - 1 Core - 1

PRIORITY VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>CORRECTED</u> |
|-------------|--|------------------|
| 11 | Food in good condition, safe and unadulterated | 08/26/2024 |

CORE VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>CORRECTED</u> |
|--------------------|---|-------------------------|
| 51 | Physical facilities installed, maintained and clean | _____ |

PRIORITY VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|--------------------|---|
| 11 | Risk Factors and Interventions |
| | 3-202.15 Observed canned food in storage with major dent along the rim. (Corrected 08/26/24) |
| | Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. |

CORE VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|--------------------|---|
| 51 | Good Retail Practices |
| | 6-201.18 Observed ceiling tile removed from kitchen area. |
| | Except for temporary food establishments, studs, joists, and rafters may not be exposed in areas subject to moisture. |

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE



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

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