



**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
94	1		02/22/2024	2:00 PM - 3:00 PM	Struttman, Drew

### SITE INFORMATION

HERMANN HILL VINEYARD  
INN/VILLAGE CHAPEL  
711 WEIN ST  
HERMANN MO 65041  
573-486-4455

### INVENTORY/MANAGER/OWNER

100 Restaurant  
Owner:  
HERMANN HILL VINEYARD  
INN/VILLAGE CHAPEL  
573-486-4455

### SERVICE TYPE/FREQUENCY

Regular Inspection  
LODGING FOOD INSPECTION

## COMMENTS

### CODE

### DESCRIPTION

998

Temperatures

Original Location-  
Handsink 101+, 100+, 121, 100+  
Milk 34F  
Butter 35F  
Refrigerator ambient 34F  
Freezer -15F

River Bluff Suites/Wedding Venue-  
Handsink 100+, 122, 104, 100+, 100+, 76F\* (event venue kitchen)  
Milk 33F  
Juice 33F  
Freezer -10F, -14F  
Walk in refrigerator ambient 35F

999

Education Provided OR Comments

Food/kitchen inspection took place at both the Wein Street and river bluff locations. These were done in conjunction with their annual lodging inspection.

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

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**PRIORITY VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
26	Toxic substances properly identified, stored & used	02/22/2024

**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
8	Adequate handwashing facilities supplied & accessible	_____

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
26	Risk Factors and Interventions

7-102.11 Observed toxic spray bottle with unknown contents. (Corrected 02/22/24)

Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	Risk Factors and Interventions

5-202.12(A) Observed handwashing sink that did not meet or exceed 100F.

A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit through a mixing valved or combination faucet.

**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