



**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
91	1		02/27/2024	8:30 AM - 9:15 AM	Struttman, Drew

### SITE INFORMATION

THE INN AT HERMANNHOF  
237 E 1ST ST  
HERMANN MO 65041  
573-486-5199

### INVENTORY/MANAGER/OWNER

100 Restaurant  
Owner:  
THE INN AT HERMANNHOF  
573-486-5199

### SERVICE TYPE/FREQUENCY

Regular Inspection  
LODGING FOOD INSPECTION

## COMMENTS

### CODE                      DESCRIPTION

998                      Temperatures

Hand sink 102F+  
Butter 32F  
Juice 33F  
Refrigerator ambient 32F  
Biscuit -5F  
Ice Cream -7F  
Freezer ambient -8F

999                      Education Provided OR Comments

Spoke with PIC regarding regular cleaning of facilities, especially around ceiling vents. Care should be taken to undertake this outside of breakfast/cooking times to reduce chances of dust contamination.

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

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## PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
9	Food obtained from approved source	02/27/2024
43	Food & nonfood contact surfaces cleanable	_____

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
51	Physical facilities installed, maintained and clean	02/27/2024

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
9	<p>Risk Factors and Interventions</p> <p>3-201.11(B) Observed food (marmalade) that was canned at home. (Corrected 02/27/24)</p> <p>Food prepared in a private home may not be used or offered for human consumption in a food establishment.</p>
43	<p>Good Retail Practices</p> <p>Food and nonfood-contact surfaces cleanable, properly designed, constructed and used</p> <p>4-202.11 Observed cutting boards with deep cuts and grooves.</p> <p>Multiuse food-contact surfaces shall be smooth, and free of breaks, open seams, cracks, chips, pits, inclusions, and similiar imperfections.</p>

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
51	<p>Good Retail Practices</p> <p>4-202.11 Observed ice machine with mold and calcium buildup. (Corrected 02/27/24)</p> <p>Physical facilities must be cleaned as often as necessary.</p>

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