



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
106	1		06/28/2024	3:20 PM - 4:15 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
SNO TOWN 205 S SECOND ST OWENSVILLE MO 65066 573-690-2886	100 Restaurant Owner: SNO TOWN 573-690-2886	Regular Inspection Low Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Water 130F
Ice Cream Freezers -5F, 4F, -3F, -16F

999	Education Provided OR Comments
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Spoke with PIC regarding violations and most were corrected on the spot. GCHD will return in 2 weeks for a follow up to observe storage on the single-use cups.

Violations: Priority - 2 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	06/28/2024
40	Utensils, equipment & linens: properly stored, dried, handled	06/28/2024

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
41	Single-use/service articles: properly stored, used	_____
44	Warewashing facilities:	06/28/2024

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
51	Physical facilities installed, maintained and clean	06/28/2024

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	<p>Risk Factors and Interventions</p> <p>3-501.17 Observed open can of condensed milk without a date in refrigerator. (Corrected 06/28/24)</p> <p>...refrigerated, ready-to-eat, potentially hazardous food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed, sold, or discarded when held at a temperature of 41 degrees or less for a maximum of seven days, or when held at a temperature of 45 degrees or less for a maximum of four days.</p>
40	<p>Good Retail Practices</p> <p>4-202.11 Observed rubber scraper that was flaking apart. (Corrected 06/28/24)</p> <p>Multi-use food contact surfaces shall be free of breaks, open seams, chips, inclusions,pits, and similar imperfections.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
41	<p>Good Retail Practices</p> <p>4-903.11 Observed single-use cups being stored on the floor.</p> <p>Single use articles shall be stored: (3) At least 6" above the floor.</p>
44	<p>Good Retail Practices</p> <p>Warewashing facilities: installed, maintained, used; test strips used</p> <p>4-302.14 Observed no sanitization test strips. (Corrected 06/28/24)</p> <p>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p>

CODE DESCRIPTION

51 Good Retail Practices

6-501.16 Observed mop drying in mop bucket. (Corrected 06/28/24)

After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE