



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
15	1		01/18/2024	1:20 PM - 2:20 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
WINGS A BLAZIN' 120 E 4TH ST HERMANN MO 65041 573-486-3473	100 Restaurant Owner: WINGS A BLAZIN' 573-486-3473	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hand Sink 101+F
Freezer -15F
Walk In Cooler 35F
Prep Cooler 37F

999	Education Provided OR Comments
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Spoke with PIC regarding the hot holding temperatures not being adequate on the sauces. Settings on the machine were adjusted and temperatures will be monitored. GCHD will return in one week to monitor whether changes were adequate or further adjustment is needed.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
19	Proper hot holding temperatures	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
41	Single-use/service articles: properly stored, used	01/18/2024
49	Toilet facilities: properly constructed, supplied, cleaned	_____

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
50	Garbage/refuse properly disposed, facilities maintained	01/18/2024

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
19	Risk Factors and Interventions
	3-501.16(A)(1) Observed PHF being held below established levels
	PHF must be hot held at a temperature of 135 or above.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
41	Good Retail Practices
	5-501.17 Observed unused cups being stored on the floor. (Corrected 01/18/24)
	All single use service items must be stored at least 6" off the floor.
49	Good Retail Practices
	5-501.17 Observed no lid on trash can in employee restroom.
	Any bathroom facility used by females must be equipped with a covered receptacle for sanitary napkins.
50	Good Retail Practices
	5-501.113 Observed lids on dumpster open. (Corrected 01/18/24)
	Receptacles shall be kept covered with tight fitting lids or doors if kept outside the establishment.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE