



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
51	1		04/02/2024	11:00 AM - 12:30 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
HERMANN WURST HAUS 234 E 1ST ST HERMANN MO 65041 573-486-2266	100 Restaurant Owner: HERMANN WURST HAUS 573-486-2266	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hand sink 124F
Sausage 17F, 19F, 16F
Juice 39F
Potato Salad 35F
Pickles 40F
Hot Hold- Ribs 140F, Red Cabbage 151F
Bacon 35F
Ham 34F
Brisket 38F
Ribeye -21F

999	Education Provided OR Comments
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Spoke with PIC regarding maintenance of facilities and learned that hand sink and freezer door seals were both scheduled for maintenance. Also there was discussion regarding the door being propped open between food preparation area and dining area. GCHD recommends keeping this door closed to reduce risk of airborne cross-contamination.

GCHD will return week of April 15 to check on status of hand-sink.

Violations: Core - 1

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	04/16/2024

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions
	5-202.12 Observed hand sink that was inoperable. (Corrected 04/16/24)
	A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE