



**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
34	1		08/29/2024	2:10 PM - 3:00 PM	Struttmann, Drew

### SITE INFORMATION

CONCERT HALL & BARREL  
206 E 1ST ST  
HERMANN MO 65041  
573-486-5065

### INVENTORY/MANAGER/OWNER

70 Tavern/Bar/Winery/Distillery  
Owner:  
CONCERT HALL & BARREL  
573-486-5065

### SERVICE TYPE/FREQUENCY

Regular Inspection  
High Priority

## COMMENTS

### CODE

### DESCRIPTION

998

Temperatures

Hot Water 122F, 137F  
Fries 14F, Sausage 11F, Biscuit 13F  
Butter 36F, Lemon 38F, Cheese 36F, Jalapeno 37F  
Fries 11F, Mozz Sticks 10F

999

Education Provided OR Comments

Spoke with PIC regarding violations, several were corrected in spot (noted on report). GCHD will return in two weeks for re-inspection on the other infractions.

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**Violations: Priority - 3 Core - 3**

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## PRIORITY VIOLATIONS SUMMARY

### CODE

### DESCRIPTION

### CORRECTED

13	Food seperated and protected	08/29/2024
26	Toxic substances properly identified, stored & used	08/29/2024
40	Utensils, equipment & linens:properly stored, dried, handled	08/29/2024

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
8	Adequate handwashing facilities supplied & accessible	08/29/2024
35	Contamination prevented during food prep, storage & display	_____
51	Physical facilities installed, maintained and clean	_____

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
13	<p>Risk Factors and Interventions</p> <p>3-302.11 Observed raw meat stored above RTE food in walk-in cooler. (Corrected 08/29/24)</p> <p>Food shall be protected by cross-contamination by: (1) Separating raw animal foods during storage, preparation, holding and display from : (b) Cooked ready-to-eat food.</p>
26	<p>Risk Factors and Interventions</p> <p>7-201.11 Observed food stored in same area with toxic cleaners. (Corrected 08/29/24)</p> <p>Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning.</p>
40	<p>Good Retail Practices</p> <p>4-202.11 Observed rubber scraper that was peeling apart. (Corrected 08/29/24)</p> <p>Multiuse food-contact surfaces shall be: (1) Smooth, (2) free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</p>

**CORE VIOLATIONS DETAIL**

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

**CODE****DESCRIPTION**

6-301.14 Observed hand sinks without proper signage. (Corrected 08/29/24)

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.

35

## Good Retail Practices

3-305.11 Observed food cases stored on floor in four different locations.

Food shall be protected from contamination by storing (3) at least 6" above the floor.

51

## Good Retail Practices

6-202.12 Observed vent screen on fans in walk-in with noticeable dust buildup.

Heating, ventilating, and air conditioning systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.

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

\_\_\_\_\_  
Drew Struttman, EPHS Inspector 1881

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OWNER / MANAGER SIGNATURE



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