



**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
98	1		09/17/2024	11:00 AM - 11:35 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
MARIES CO. R-II MIDDLE SCHOOL 300 S MAIN BLAND MO 65014 573-646-3912	30 School Owner: MARIES CO. R-II MIDDLE SCHOOL 573-646-3912	Regular Inspection SCHOOL

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 146F, 144F

Ice Cream 5F, Corn Dogs 8F, Sausage 6F

Tomato 36F, Cheese 36F, Orange Juice 35F, Broccoli 34F, Milk 34F, Butter 36F, Cottage Cheese 39F

Hot Hold 152F

999	Education Provided OR Comments
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Spoke with PIC regarding current procedures and staffing for cafeteria. Test strips present. GCHD will return for inspection Spring semester 2025.

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**Violations: Core - 2**

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### CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	_____
48	Sewage and wastewater properly disposed	09/17/2024

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**CORE VIOLATIONS DETAIL****CODE**                      **DESCRIPTION**

21                              Risk Factors and Interventions

3-501.17 Observed several open packages in freezer and walk-in cooler without labels/dates.

Refrigerated/RTE, potentially hazardous food shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than 24 hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on temperature and time combinations specified in 3-501.17 (A).

48                              Good Retail Practices

6-501.16 Observed mops drying in mop bucket. (Corrected 09/17/24)

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

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**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**