



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 |
|----------|---------|--------|------------|-------------------|------------------|
| 43 | 1 | | 10/23/2024 | 1:35 PM - 2:35 PM | Struttmann, Drew |

| SITE INFORMATION | INVENTORY/MANAGER/OWNER | SERVICE TYPE/FREQUENCY |
|---|---|---------------------------------------|
| DOWNTOWN DELI 216 E 1ST ST HERMANN MO 65041 573-486-5002 | 100 Restaurant Owner: DOWNTOWN DELI 573-486-5002 | Regular Inspection Medium Priority |

COMMENTS

| <u>CODE</u> | <u>DESCRIPTION</u> |
|-------------|--------------------|
|-------------|--------------------|

| | |
|-----|--------------|
| 998 | Temperatures |
|-----|--------------|

Hot Water 139F
Beef -8F, Fries -6F, Fish -9F, Ham 5F, Bread 10F
Turkey 39F, Ground Beef 35F, Croissant 26F, Milk 39F

| | |
|-----|--------------------------------|
| 999 | Education Provided OR Comments |
|-----|--------------------------------|

GCHD will return on November 13 for follow up to ensure remaining violations are corrected.

Violations: Core - 4

CORE VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u> | <u>CORRECTED</u> |
|-------------|---|------------------|
| 8 | Adequate handwashing facilities supplied & accessible | 10/23/2024 |
| 32 | Thermometers provided and accurate | _____ |
| 51 | Physical facilities installed, maintained and clean (2) | _____ |

CORE VIOLATIONS DETAIL

| <u>CODE</u> | <u>DESCRIPTION</u> |
|--------------------|--|
| 8 | <p>Risk Factors and Interventions</p> <p>6-301.12 Observed no paper towels at handsink in bathroom. (Corrected 10/23/24)</p> <p>Each handwashing sink shall be provided with (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel; or (C) A heated-air hand drying device; or (D) A hand drying device that employs an air-knife system that delivers high velocity , pressurized air at ambient temperatures.</p> |
| 32 | <p>Good Retail Practices</p> <p>4-204.112 Observed no thermometer in freezer.</p> <p>Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.</p> |
| 51 | <p>Good Retail Practices</p> <p>(2)</p> <p>6-501.12 (A) Observed excessive grease buildup on light shields.</p> <p>Physical facilities shall be cleaned as often as necessary to keep them clean.</p> <p>6-501.114 Observed nonfunctional equipment onsite.</p> <p>The premises shall be free of (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) litter.</p> |

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE