



**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
24	1		10/24/2024	2:00 PM - 3:15 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
DOXIE SLUSH 222 E 1ST ST HERMANN MO 65041 573-486-3298	100 Restaurant Owner: DOXIE SLUSH 573-486-3298	Regular Inspection Low Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 123F  
Fries -11F, Grouper -12F, Shrimp 3F, Beef -4F, Fruit -10F  
Milk 37F, Lemons 38F, Chicken 32F  
Cheese 142F, Beans 143F

999	Education Provided OR Comments
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GCHD will return on November 7th for a follow up inspection on remaining violations.

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**Violations: Priority - 3 Core - 2**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____
27	Compliance wit approved Specialized Process & HACCP plan	_____
40	Utensils, equipment & linens:properly stored, dried, handled	10/24/2024

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
32	Thermometers provided and accurate	_____
51	Physical facilities installed, maintained and clean	_____

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
20	<p>Risk Factors and Interventions</p> <p>3-501.16 Observed refrigerator that was not holding adequate temperatures.</p> <p>Potentially hazardous food shall be maintained at forty-one degrees or less.</p>
27	<p>Risk Factors and Interventions</p> <p>3-502.12 Facility uses reduced oxygen packaging (ROP) without approval.</p> <p>A food establishment shall obtain approval for a special process from the department before: (D) Packaging food using a reduced oxygen packaging method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled.</p>
40	<p>Good Retail Practices</p> <p>4-202.11 Observed rubber scraper that was cracking in half. (Corrected 10/24/24)</p> <p>Multiuse food contact surfaces shall be: smooth, and 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>
32	<p>Good Retail Practices</p> <p>4-204.112 Observed no thermometer in cold storage unit.</p>

**CODE****DESCRIPTION**

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.

51

Good Retail Practices

6-501.14 Observed ceiling vent in kitchen with visible dust buildup.

Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

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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**



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HERMANN MO 65041  
573-486-3298

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