

# **Gasconade County Health Department**

300 Schiller Street, Hermann, MO 65401 (573) 486-3129 FAX (573) 486-3745 County # 073

# **Food Inspection Report**

<b>SITE NO.</b> 13	<b>INV NO.</b> 1	ir no.	<b>DATE</b> 10/10/2024	INSPECTION TIME 1:40 PM - 2:30 PM	INSPECT Struttmar	•••
SITE INFORMATION MARATHON 500 MARKET ST HERMANN MO 65041 573-486-2746		20 C Own MAR	ENTORY/MANAGER/OV onvenience Store er: ATHON 486-2746	VNER	SERVICE TYPE/FREQUENCY Regular Inspection Medium Priority	

## **COMMENTS**

### CODE DESCRIPTION

### 998 Temperatures

Hot Water 107F Milk 41F, Butter 41F, Cheese 41F, Bacon 40F

999 Education Provided OR Comments

Spoke with PIC regarding violations, and everything was corrected on the spot. Advised PIC to have a someone adjust coolers to help keep temperatures down. All food was dangerously close to being held at a temperature that is too high.

## Violations: Core - 2

### **CORE VIOLATIONS SUMMARY**

CODE	DESCRIPTION	CORRECTED
8	Adequate handwashing facilities supplied & accessible	10/10/2024
48	Sewage and wastewater properly disposed	10/10/2024

### **CORE VIOLATIONS DETAIL**

CODE	DESCRIPTION
8	Risk Factors and Interventions
	6-301.11 Observed no soap at handwash station. (Corrected 10/10/24)
	Each handwashing sink shall be provided with a supply of hand cleaning liquid, powder, or bar soap.
48	Good Retail Practices
	6-501.16 Observed mops drying in mop bucket. (Corrected 10/10/24)
	After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Drew Struttmann, EPHS Inspector 1881

**OWNER / MANAGER SIGNATURE** 



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