



Public Health
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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
10012	1		10/22/2024	12:20 PM - 1:20 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
STOMP'N GROUNDS ESPRESSO BAR 214 E FIRST STREET HERMANN MO 65041 618-967-1189	100 Restaurant Owner: STOMP'N GROUNDS ESPRESSO BAR 618-967-1189	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 141F Ice Cream -7F, Muffin -11F, Rolls -16F Orange Juice 35F, Cheese 40F, Bacon 36F, Salmon 35F, Beans 36F
999	Education Provided OR Comments GCHD will return for follow up visit on 10/28 to confirm that remaining violations are corrected.

Violations: Core - 4

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
35	Contamination prevented during food prep, storage & display	_____
40	Utensils, equipment & linens: properly stored, dried, handled	10/22/2024
41	Single-use/service articles: properly stored, used	_____
44	Warewashing facilities:	10/22/2024

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
35	<p>Good Retail Practices</p> <p>3-305.11 Observed cases of food stored on the floor.</p> <p>Food shall be protected from contamination by storing the food: (3) At least six inches above the floor.</p>
40	<p>Good Retail Practices</p> <p>3-304.12 Observed ice scoop laying in ice inside ice machine. (Corrected 10/22/24)</p> <p>During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (E) in a clean, protected location if the utensils, such as ice scoops, are used only with a food that is not potentially hazardous.</p>
41	<p>Good Retail Practices</p> <p>4-903.11 Observed single use articles being stored on the floor.</p> <p>Single-service and single-use articles shall be stored: (3) At least six inches above the floor.</p>
44	<p>Good Retail Practices</p> <p>Warewashing facilities: installed, maintained, used; test strips used</p> <p>4-302.14 Observed no sanitizing test strips around warewashing facilities. (Corrected 10/22/24)</p> <p>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE