



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
76	1		10/24/2024	10:00 AM - 11:00 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
STONE HILL WINERY: VINTAGE RESTAURANT 1110 STONE HILL HWY HERMANN MO 65041 573-486-3247	100 Restaurant Owner: STONE HILL WINERY: VINTAGE RESTAURANT 573-486-3247	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 145F Fries -2F,-6F; Pork -7F, Beef -6F Brats 32F, Milk 33F, Dressing 35F, Bread Pudding 36F, Pickles 32F, Sauce 36F, red cabbage 35F
999	Education Provided OR Comments GCHD will return week of November 6th for follow up to check that other violations have been corrected.

Violations: Priority - 1 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	10/24/2024

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
13	Food seperated and protected	10/24/2024

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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26	Risk Factors and Interventions
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7-102.11 Observed unlabeled spray bottle. (Corrected 10/24/24)

Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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8	Risk Factors and Interventions
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6-301.14 Observed no handwashing signage in both mens restrooms.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.

13	Risk Factors and Interventions
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3-302.11(A)4 Observed food in refrigerator storage that was uncovered. (Corrected 10/24/24)

Food shall be protected from cross contamination by: storing the food in packages, covered containers, or wrappings.

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

Drew Struttmann, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE