



**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
42	1		11/21/2024	12:30 PM - 1:15 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
DOS PRIMOS 101 N 1ST ST OWENSVILLE MO 65066 573-437-8464	100 Restaurant Owner: DOS PRIMOS 573-437-8464	Regular Inspection Medium Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 132F Beef -16F, Fries -12F, Peppers -10F, Nuggets -10F Pork 36F, Milk 36F, 32F, Salsa 34F, Sour Cream 31F Refried Beans 156F, Ground Beef 161F
999	Education Provided OR Comments  GCHD will return week of Dec 9 for follow up inspection.

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**Violations: Priority - 1 Core - 3**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
40	Utensils, equipment & linens:properly stored, dried, handled	_____

### CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
18	Proper cooling time and temperatures	_____
51	Physical facilities installed, maintained and clean	_____

## PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
40	<p>Utensils, equipment &amp; linens:properly stored, dried, handled</p> <p>4-202.11 Observed beige cutting board with deep grooves in surface.</p> <p>Multi-use food contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, incusions, pits, and similar imperfections.</p>

## CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	<p>Adequate handwashing facilities supplied &amp; accessible</p> <p>6-301.14 Observed no handwashing signage in restrooms</p> <p>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.</p>
18	<p>Proper cooling time and temperatures</p> <p>4-301.11 Observed refrigerator that was not holding temperature.</p> <p>Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3.</p>
51	<p>Physical facilities installed, maintained and clean</p> <p>6-201.11 Observed ceiling board in kitchen area with peeling paint.</p> <p>Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.</p>

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

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**Drew Struttmann, EPHS Inspector 1881**

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**OWNER / MANAGER SIGNATURE**