



**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
62	1		11/21/2024	2:10 PM - 2:50 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
OWENSVILLE MOOSE LODGE 107 S 1ST ST OWENSVILLE MO 65066 573-437-3105	100 Restaurant Owner: OWENSVILLE MOOSE LODGE 573-437-3105	Regular Inspection Low Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 112F  
Sour Cream 36F, Juice 30F, Ranch 36F, Relish 38F  
Pizza -, Juice Concentrate -11F

999	Education Provided OR Comments
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All violations were corrected on the spot. Next inspection from GCHD will be in 2025.

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**Violations: Priority - 1 Core - 2**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
40	Utensils, equipment & linens:properly stored, dried, handled	11/21/2024

### CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	11/21/2024
44	Warewashing facilities:	11/21/2024

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
40	Utensils, equipment & linens:properly stored, dried, handled 4-202.11 Observed rubber scraper that was flaking apart. (Corrected 11/21/24)  Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	Adequate handwashing facilities supplied & accessible 6-301.14 Observed no handwashing signage in restrooms. (Corrected 11/21/24)  A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks and shall be easily visible.
44	Warewashing facilities: installed, maintained, used; test strips used 4-302.14 Observed no test kit for sanitizing warewashing rinse. (Corrected 11/21/24)  A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

**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