



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
10023	1		11/05/2024	9:40 AM - 10:40 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
RUTHIES FAMILY RESTAURANT 302 OLD MOTEL ROAD ROSEBUD MO 63091 573-764-2160	100 Restaurant Owner: RUTHIES FAMILY RESTAURANT 573-764-2160	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hand Sinks 115F, 116F, 118F Gravy 138F Pork Loin 38F, Cheese 38F, Mayo 39F, Butter 36F, Tortilla 33F Potato 13F, Corndog Nuggets 11F, Ice Cream 8F
999	Education Provided OR Comments

Violations: Priority - 2 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	11/05/2024
26	Toxic substances properly identified, stored & used	11/05/2024

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	11/05/2024
41	Single-use/service articles: properly stored, used	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	<p>Risk Factors and Interventions</p> <p>3-501.18 Observed food in walk-in past discard date. (Corrected 11/05/24)</p> <p>A food specified in 3-501.17 (A) - (C) shall be discarded if it: (3) Is inappropriately marked with a date or day that exceeds a temperature or time combination as specified in 3-501.17 (A).</p>
26	<p>Risk Factors and Interventions</p> <p>7-201.11 Observed cleaners being stored next to food/single use items. (Corrected 11/05/24)</p> <p>Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens and single service and single-use articles by: (A) Separating the poisonous or toxic materials by spacing or partitioning; and (B) Locating the toxic materials in an area that is not above food, equipment, utensils, linens, and single service and single-use articles.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	<p>Risk Factors and Interventions</p> <p>6-301.14 Observed handsinks without handwash signage. (Corrected 11/05/24)</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>
41	<p>Good Retail Practices</p> <p>4-903.11 Observed single-use articles being stored on floor.</p> <p>Single-service and single-use articles shall be stored: (1) In a clean dry location; (2) Where they are not exposed to splash, dust, or other contamination; and (3) At least six inches above the floor.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE