



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
71	1		11/19/2024	2:30 PM - 3:15 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
SHARP CORNER 414 MARKET ST HERMANN MO 65041 573-486-5223	70 Tavern/Bar/Winery/Distillery Owner: SHARP CORNER 573-486-5223	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hand Sink 131F
Hamburger 39F, Cheese 40F
Fries -2F, Cheese -1F, Hash Browns -36F, Chicken -33F, Fries -23F

999	Education Provided OR Comments
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No priority violations during this inspection. GCHD will return next week for follow up visit.

Violations: Core - 2

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	11/19/2024
32	Thermometers provided and accurate	_____

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions

CODE**DESCRIPTION**

5-205.11 (A) Observed hand sink that was inaccessible due to items inside basin. (Corrected 11/19/24)

A handwashing sink shall be located: (A) To allow convenient use by employees in food preparation, food dispensing, and warewashing areas

32

Good Retail Practices

4-204.112 Observed no thermometer in refrigerator.

Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located at allow easy viewing of the device's temperature display.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE