



**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
112	1		11/07/2024	10:30 AM - 11:30 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
SUGAR AND SPICE: LAURA'S DELIGHTS II 308 MARKET ST HERMANN MO 65041 573-486-3333	100 Restaurant Owner: LAURA GILBERT	Regular Inspection Medium Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hand Sink 148F Bread -11F, Eggs -7F Dough 36F, Milk 33F, Dressing 32F, Sausage 31F
999	Education Provided OR Comments  All violations were corrected on the spot.

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### **Violations: Priority - 2**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	11/07/2024
26	Toxic substances properly identified, stored & used	11/07/2024

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**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
13	<p>Food seperated and protected</p> <p>3-302.11 Observed raw pork being stored above ready-to-eat food items in walk-in cooler. (Corrected 11/07/24)</p> <p>Food shall be protected from cross contamination by: (1) Separating raw animal foods during storage, preparation, holding, and display from: (a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and (b) Cooked ready-to-eat food.</p>
26	<p>Toxic substances properly identified, stored &amp; used</p> <p>7-201.11 Observed toxic cleaners stored directly next to cooking equipment. (Corrected 11/07/24)</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 poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.</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**