



**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
10042	1		12/27/2024	9:45 AM - 10:25 AM	Struttmann, Drew

### SITE INFORMATION

AINSLEY'S PLACE  
127 E 4TH ST # C  
HERMANN MO 65041  
573-606-4435

### INVENTORY/MANAGER/OWNER

100 Restaurant  
Owner:  
ANDREW AND TIFFANI BROEDER  
636-283-8386

### SERVICE TYPE/FREQUENCY

Regular Inspection  
Medium Priority

## COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 116F Beef -6F, Chicken -8F, Large Freezer ambient -12F Sausage 37F, Cheese 39F, Sauce 35F, Sauce 36F Tomatoes 37F, Guacamole 38F
999	Education Provided OR Comments  Spoke with PIC regarding necessary labeling and dating procedures. GCHD will return Jan 6 for follow up inspection.

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## Violations: Priority - 3

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
21	Proper date marking and disposition	_____
40	Utensils, equipment & linens:properly stored, dried, handled	12/27/2024

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**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	<p>Risk Factors and Interventions</p> <p>5-203.11 Observed handwashing sink that was not functioning.</p> <p>At least 1 handwashing sink, a number of handwashing sinks necessary for their convenient use by employees in areas specified under 5-204.11, and not fewer than the number of handwashing sinks shall be provided.</p>
21	<p>Risk Factors and Interventions</p> <p>3-501.17 Observed RTE PHF that was not dated.</p> <p>Refrigerated, ready-to-eat, potentially hazardous food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one (41)degrees Fahrenheit or less for a maximum of seven (7) days or when held at a temperature of forty-five (45) degrees Fahrenheit or less for a maximum of four (4) days.</p>
40	<p>Good Retail Practices</p> <p>4-202.11 Observed rubber scraper that was breaking apart. (Corrected 12/27/24)</p> <p>Multi-use food contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</p>

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**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**