



Public Health
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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
56	1		12/03/2024	9:40 AM - 10:40 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
MCDONALD'S 504 E LINCOLN ST OWENSVILLE MO 65066 573-437-5437	100 Restaurant Owner: MCDONALD'S 573-437-5437	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 111F, 121F, 119F Cheese 36F, Hot Cakes 33F, Butter 34F, Eggs 32F, Juice 29F Chicken -12F, -8F, Walk in Ambient -35F Hot Hold: Egg 155F, Hot Cakes 158F
999	Education Provided OR Comments All violations were corrected on the spot.

Violations: Priority - 2 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	12/03/2024
40	Utensils, equipment & linens:properly stored, dried, handled	12/03/2024

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	12/03/2024
51	Physical facilities installed, maintained and clean	12/03/2024

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
26	<p>Risk Factors and Interventions</p> <p>7-201.11 Observed toxic cleaners being stored above single service items. (Corrected 12/03/24)</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>
40	<p>Good Retail Practices</p> <p>4-202.11 Observed rubber scraper with cracking/deteriorating edge. (Corrected 12/03/24)</p> <p>Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections...</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	<p>Risk Factors and Interventions</p> <p>6-301.14 Observed no hand washing signage at handsink. (Corrected 12/03/24)</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 must be clearly visible.</p>
51	<p>Good Retail Practices</p> <p>6-202.12 Observed visible dust buildup on fan screens in walk-in cooler. (Corrected 12/03/24)</p>

CODE

DESCRIPTION

...systems shall be designed and installed so that make-up air intake and exhaust vents do not cause contamination of food, food-contact surfaces, equipment, or utensils.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE