



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
126	1		12/12/2024	11:20 AM - 12:20 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
RICH'S FAMOUS BURGERS 100 W 7TH ST OWENSVILLE MO 65066 314-609-1882	100 Restaurant Owner: DARREN WOODFORD 314-707-3131	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 128F Pizza -13F, T Ravs -11F, Cheese Balls -6F, Fries -8F, ORings 0F Hamburger 39F, Chicken 33F, Tomato 28F, Juice 34F Ice Cream -11F
999	Education Provided OR Comments GCHD will return in two weeks for follow up inspection.

Violations: Core - 5

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____
35	Contamination prevented during food prep, storage & display	_____
41	Single-use/service articles: properly stored, used	_____
45	Nonfood-contact surfaces clean	_____
51	Physical facilities installed, maintained and clean	_____

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
20	<p>Risk Factors and Interventions</p> <p>4-301.11 Observed prep cooler unable to hold proper temperatures.</p> <p>Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3.</p>
35	<p>Good Retail Practices</p> <p>3-305.11 Observed cases of fish stored on floor in walk-in cooler.</p> <p>...food shall be protected from contamination by storing: (3) At least six inches off the floor.</p>
41	<p>Good Retail Practices</p> <p>4-903.11 Observed single-use items being stored on floor.</p> <p>...single-service and single-use articles shall be stored:...(3) At least six inches above the floor.</p>
45	<p>Good Retail Practices</p> <p>4-601.11C Observed food residue buildup in microwave.</p> <p>Noonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.</p>
51	<p>Good Retail Practices</p> <p>6-202.12 Observed dust buildup on two vents in kitchen.</p> <p>Heating, ventilating, and air conditioning 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.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE