



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
10008	1		12/03/2024	11:25 AM - 12:25 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
SNOWENSVILLE DINER 120 S FIRST STREET OWENSVILLE MO 65066 573-437-7669	100 Restaurant Owner: DAN BREEDEN 573-259-5680	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 100F, 86F, 88F Tomatoes 34F, Slaw 33F, Syrup 36F Fries -17F
999	Education Provided OR Comments GCHD will return for follow up visit on 12/12 to check status of hot water.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
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 (2)	_____
45	Nonfood-contact surfaces clean	12/03/2024

PRIORITY VIOLATIONS DETAIL

CODE **DESCRIPTION**

40 Good Retail Practices

4-202.11 Observed rubber scrapers that were peeling apart. (Corrected 12/03/24)

Multi-use food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.

CORE VIOLATIONS DETAIL

CODE **DESCRIPTION**

8 Risk Factors and Interventions

(2)

6-301.14 Observed no handwashing signage in restrooms.

A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible. (Corrected 12/3/24)

5-202.12(A) Observed hand sinks in restrooms that failed to achieve 100F.

A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit.

45 Good Retail Practices

4-601.11 Observed visible food residue in microwave. (Corrected 12/03/24)

Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.

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

Drew Struttmann, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE