



**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
84	1		12/27/2024	2:00 PM - 3:00 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
TIN MILL RESTAURANT 315 E 1ST ST HERMANN MO 65041 573-486-5545	100 Restaurant Owner: TIN MILL RESTAURANT 573-486-5545	Regular Inspection Medium Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 106F  
Sauce 41F, Cheese 41F, Butter 41F, Tarter Sauce 35F, Potatoes 33F  
Rolls -10F, Dough -4F, Ice Cream 0, Fries -3F  
Sauce 152F, Cream 157F  
Beef 34F, Carrots 36F, Greens 34F

999	Education Provided OR Comments
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All violations corrected on the spot. Spoke with PIC and recommended having technician look at standing refrigerator and make adjustments to allow for better temperatures as food inside was close to entering the unsafe zone.

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**Violations: Core - 3**

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### CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	12/27/2024
44	Warewashing facilities:	12/27/2024
51	Physical facilities installed, maintained and clean	12/27/2024

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**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	<p>Risk Factors and Interventions</p> <p>5-205.11 (B) Observed hand sink with multiple bottles laying in basin. (Corrected 12/27/24)</p> <p>A handwashing sink may not be used for purposes other than handwashing.</p>
44	<p>Good Retail Practices</p> <p>Warewashing facilities: installed, maintained, used; test strips used</p> <p>4-302.14 Observed no sanitization strength test kit. (Corrected 12/27/24)</p> <p>A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.</p>
51	<p>Good Retail Practices</p> <p>4-601.11(C) Observed microwave with visible food residue buildup. (Corrected 12/27/24)</p> <p>Nonfood contact surfaces of equipment must be kept free of an accumulation of dust, dirt, food residue, and other debris.</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**