



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
87	1		12/30/2024	9:30 AM - 11:30 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
VILLAGE MARKET CASH SAVER 2092 VILLAGE LANE HERMANN MO 65041 573-486-2916	60 Grocery Store Owner: VILLAGE MARKET CASH SAVER 573-486-2916	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 110F
Chicken 161F, Fish 156F, Burrito 163F
Slaw 33F, Potato Salad 33F, Ham 35F, Roast Beef 37F, Turkey 31F, Pickles 37F
Asparagus 38F, Yogurt 32F, Dressing 35F, Berries 39F
Fish -14F, Coffin Freezer 21F
Lunch Meat 33F, Beef 35F, Chicken 34F, Milk 34F
Frozen Meal 6F, 2F, 5F
Ice Cream -11F, -16F, -20F

999	Education Provided OR Comments
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GCHD will return on Jan 13th for follow up inspection.

Violations: Priority - 1 Core - 4

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	12/30/2024

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
13	Food seperated and protected	12/30/2024
32	Thermometers provided and accurate	_____
51	Physical facilities installed, maintained and clean	_____

PRIORITY VIOLATIONS DETAIL**CODE** **DESCRIPTION**

21 Risk Factors and Interventions

3-501.18 Observed food in storage past discard date. (Corrected 12/30/24)

A food shall be discarded if it exceeds the temperature and time combination specified in 3-501.17.

CORE VIOLATIONS DETAIL**CODE** **DESCRIPTION**

8 Risk Factors and Interventions

5-202.12(A) Observed handsink in produce area that was not reaching temperature.

A handwashing sink shall be equipped to provide water at a temperature of at least one hundred (100) degrees Fahrenheit through a mixing valve or combination faucet.

13 Risk Factors and Interventions

3-302.11(A)4 Observed uncovered food in freezer. (Corrected 12/30/24)

Food shall be protected from cross-contamination by (4) storing in packages, covered containers, or wrappings.

32 Good Retail Practices

CODE**DESCRIPTION**

4-204.112 Observed broken thermometer in cheese cooler.

Hot or cold holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

51

Good Retail Practices

6-202.12 Observed cooling fan shield in walk-in cooler with visible dust buildup.

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.

4-501.11 Observed a warming lamp in rotisserie chicken hot holding unit was out.

Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE