

# 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
19 1 01/14/2025 1:45 PM - 2:30 PM Struttmann, Drew

SITE INFORMATION EL RANCHITO 701 MARKET ST HERMANN MO 65041 573-486-0407

999

INVENTORY/MANAGER/OWNER 100 Restaurant Owner: EL RANCHITO 573-486-0407 SERVICE TYPE/FREQUENCY Regular Inspection High Priority

#### **COMMENTS**

CODE DESCRIPTION

998 Temperatures

Hot Water 118F
Milk 36F, Tomatoes 37F, Cheese 37F
Sauce 132F
Vegetables -10F, Buns -12F

Education Provided OR Comments

All violations were corrected on the spot.

Violations: Priority - 1 Core - 2

#### PRIORITY VIOLATIONS SUMMARY

CODE	DESCRIPTION	CORRECTED
19	Proper hot holding temperatures	01/14/2025

### **CORE VIOLATIONS SUMMARY**

CODE	DESCRIPTION	CORRECTED
13	Food seperated and protected	01/14/2025
51	Physical facilities installed, maintained and clean	01/14/2025

### **PRIORITY VIOLATIONS DETAIL**

CODE	DESCRIPTION			
19	Risk Factors and Interventions			
	3-501.16(A)(1) Observed hot holding temperatures to be too low. (Corrected 01/14/25)			
	Potentially hazardous food shall be maintained: (1) At one hundred thirty five degrees Fahrenheit or above.			
CORE VIOLATIONS DETAIL				
CODE	DESCRIPTION			
13	Risk Factors and Interventions			
	3-302.11(A)4 Observed uncovered food in walk-in storage. (Corrected 01/14/25)			
	Food shall be protected from cross-contamination by storing in packages, covered containers, or wrappings.			
51	Good Retail Practices			
	4-601.11 (C) Observed food residue buildup in microwave. (Corrected 01/14/25)			
	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				