



**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
10034	1		01/09/2025	12:40 PM - 1:20 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
EL TAPATIO 500 HOMETOWN PLAZA OWENSVILLE MO 65066 573-437-2045	100 Restaurant Owner: JESUS GARCIA 636-744-2808	Regular Inspection High Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 122F, 105F Milk 34F, Onions 34F, Salsa 30F, Olives 38F Fish -9F, Imitation Crab -10F Soup 153F
999	Education Provided OR Comments  GCHD will return in one week for follow up inspection to check hot holding temperatures and spray bottles.

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**Violations: Priority - 3 Core - 1**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
19	Proper hot holding temperatures	_____
21	Proper date marking and disposition	01/09/2025
26	Toxic substances properly identified, stored & used	_____

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
8	Adequate handwashing facilities supplied & accessible	01/09/2025

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
19	<p>Risk Factors and Interventions</p> <p>3-501.16 Observed hot food not holding at the correct temperatures.</p> <p>Potentially hazardous food shall be maintained: (1) At one hundred thirty-five degrees Fahrenheit (135F) or above.</p>
21	<p>Risk Factors and Interventions</p> <p>3-501.18 Observed food being held past the discard date. (Corrected 01/09/25)</p> <p>A food shall be discarded if (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen.</p>
26	<p>Risk Factors and Interventions</p> <p>7-102.11 Observed unlabeled cleaning spray bottles.</p> <p>Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly identified with the common name of the material.</p>

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	<p>Risk Factors and Interventions</p> <p>6-301.14 Observed hand sink without signage. (Corrected 01/09/25)</p> <p>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.</p>

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