



**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
10020	1		01/22/2025	11:40 AM - 12:PM PM	Struttmann, Drew

### SITE INFORMATION

GRANNY'S CAFE  
307 W HIGHWAY 28  
BLAND MO 65014  
573-646-3400

### INVENTORY/MANAGER/OWNER

100 Restaurant  
Jenniffer Millikan  
Owner:  
GRANNY'S CAFE  
573-646-3400

### SERVICE TYPE/FREQUENCY

Regular Inspection  
Medium Priority

## COMMENTS

### CODE

### DESCRIPTION

998

Temperatures

Hot Water 97F, 98F

Milk 34F, Juice 37F

Ice Cream -7, Strawberries -8F, Pickles -8F, Tater Tots -10F, Fish -10F, Fries -24F

Bacon 36F, Ham 34F, Milk 34F, Pepper 38F, Cheese 36F

999

Education Provided OR Comments

GCHD will return in March for a follow up inspection.

## INSPECTION OBSERVATIONS

### CODE

### DESCRIPTION

46

Good Retail Practices

Observed water in hand sinks to be an inadequate temperature.

5-202.12 A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit through a mixing valve or combination faucet.

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

**PRIORITY VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
8	Adequate handwashing facilities supplied & accessible	_____

**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
41	Single-use/service articles: properly stored, used	_____
49	Toilet facilities: properly constructed, supplied, cleaned	_____
51	Physical facilities installed, maintained and clean	_____

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

8      Risk Factors and Interventions

Observed hand sink in kitchen to be inoperable.

5-204.11 A handwashing sink shall be located: (A) To allow convenient use by employees in food preparation, food dispensing, and warewashing areas.

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

41      Good Retail Practices

Observed single-use paper items being stored on floor.

4-903.11 Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored: (3) At least six inches above the floor.

49      Good Retail Practices

Observed restrooms without self-closing doors.

**CODE                      DESCRIPTION**

6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

51                      Good Retail Practices

Observed hole in wall in prep kitchen.

6-501.11 Physical facilities shall be maintained in good repair.

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

\_\_\_\_\_  
**Drew Struttman, EPHS Inspector 1881**

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**OWNER / MANAGER SIGNATURE**