



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
51	1		01/21/2025	1:10 PM - 2:00 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
HERMANN WURST HAUS 234 E 1ST ST HERMANN MO 65041 573-486-2266	100 Restaurant Owner: HERMANN WURST HAUS 573-486-2266	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 117F
Bacon 37F, 38F, Beef -16F, Pork -13F, Turkey -32F, Braunschwager 37F
Cheese 39F, Sausage 9F, 13F, 4F, 7F, 8F, Head Cheese 0F, Juice 28F
Slaw 32F, Potato Salad 33F, Cold Hold Ambient 32F
Hot Hold items 153F, 148F, 152F

999	Education Provided OR Comments
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GCHD will return in April to follow up on freezer door seal.

Violations: Priority - 1 Core - 4

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	01/21/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	01/21/2025
13	Food separated and protected	01/21/2025

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
32	Thermometers provided and accurate	01/21/2025
51	Physical facilities installed, maintained and clean	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
26	Risk Factors and Interventions
	Observed cleaner being stored next to food. (Corrected 01/21/25)
	7-201.11 Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by (A) Separating the poisonous or toxic materials by spacing or partitioning.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions
	Observed hand sinks without signage. (Corrected 01/21/25)
	6-301.14 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.
13	Risk Factors and Interventions
	Observed food stored on floor in walk-in cooler. (Corrected 01/21/25)
	3-305.11 Food shall be protected by contamination by storing: (3) At least six inches above the floor.
32	Good Retail Practices
	Observed refrigerators without thermometers. (Corrected 01/21/25)
	4-204.112 Cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall

CODE

DESCRIPTION

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.

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Good Retail Practices

Observed freezer door unable to close because of frost buildup.

4-501.11 (B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE