



**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
6	1		01/22/2025	12:45 PM - 1:35 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
KILLIN TIME 500 E 28 HWY BLAND MO 65014 573-646-3359	100 Restaurant Owner: KILLIN TIME 573-646-3359	Regular Inspection Low Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 122F, 122F Pizza 6F, Hot Dogs 5F Cheese 44F, Dip 45F, Juice 44F
999	Education Provided OR Comments  GCHD will return in March for follow up visit.

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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>
9	Food obtained from approved source	_____
21	Proper date marking and disposition	_____
34	Insects, rodents and animals not present	_____

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
30	Adequate equipment for temperature control	_____

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
9	<p>Risk Factors and Interventions</p> <p>Observed food from unapproved sources in storage.</p> <p>3-201.11 Food shall be obtained from inspected and approved sources that comply with the law.</p>
21	<p>Risk Factors and Interventions</p> <p>Observed open containers of ready-to-eat potentially hazardous food undated in storage.</p> <p>3-501.17 Refrigerated, ready-to-eat potentially hazardous food, held in a food establishment for more than 24 hours shall be clearly marked to indicate the day or date by which the food shall be consumed, sold, or discarded when held at a temperature of forty-one degrees.</p>
34	<p>Good Retail Practices</p> <p>Observed mouse droppings and other harborage evidence.</p> <p>6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.</p>

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
30	<p>Good Retail Practices</p> <p>Observed walk-in cooler failing to hold temperature.</p> <p>4-301.11 Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified in Chapter 3.</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