



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
15	1		01/15/2025	1:50 PM - 3:00 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
WINGS A BLAZIN' 120 E 4TH ST HERMANN MO 65041 573-486-3473	100 Restaurant Owner: WINGS A BLAZIN' 573-486-3473	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 111F, 123F Hot Hold Sauces 145F+ Tomatoes 37F, Cheese 38F, Greens 40F Breadsticks -10F, Fries -12F
999	Education Provided OR Comments All violations were corrected on the spot.

Violations: Priority - 2 Core - 1

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	01/15/2025
40	Utensils, equipment & linens:properly stored, dried, handled	01/15/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	01/15/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	<p>Risk Factors and Interventions</p> <p>Observed ready-to-eat food without discard date. (Corrected 01/15/25)</p> <p>Refrigerated, ready-to-eat, potentially hazardous food shall be clealy marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41 degrees Fahrenheit or less for a maximum of seven days.</p>
40	<p>Good Retail Practices</p> <p>Observed rubber scrapers that were breaking apart. (Corrected 01/15/25)</p> <p>4-202.11 Multiuse food-contact surfaces shall be: (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
13	<p>Risk Factors and Interventions</p> <p>Observed uncovered food in cold storage. (Corrected 01/15/25)</p> <p>3-302.11(A)4 Food shall be protected from cross contamination by: storing the food in packages, covered containers, or wrappings.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE