



**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
95	1		02/27/2025	12:00 PM - 1:30 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
HERMANN CROWN SUITES/1837 BAR & GRILL 403 S MARKET ST HERMANN MO 65041 618-791-7336	100 Restaurant Owner: HERMANN CROWN SUITES/1837 BAR & GRILL 618-791-7336	Regular Inspection LODGING FOOD INSPECTION

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 141F, 130F, 139F Tortillas 0F, Eggs 0F, Sausage 0F, Chicken -1F, Cheese 2F, Potatoes -8F, T Ravs -10F, Fries 0F, Buns 0F Orange 38F, Cheese 35F, Jalapenos 38F
999	Education Provided OR Comments  Spoke with PIC regarding different procedures including cleaning schedule and warewashing. GCHD will return in one week for follow-up inspection.

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**Violations: Priority - 1 Core - 2**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	02/27/2025

### CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	02/27/2025
51	Physical facilities installed, maintained and clean	_____

## PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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26	Risk Factors and Interventions
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Observed unlabeled cleaning spray bottle. (Corrected 02/27/25)

7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

## CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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8	Risk Factors and Interventions
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Observed handsink that was full of items and inaccessible. (Corrected 02/27/25)

5-205.11(A) A handwashing sink shall be maintained so that it is accessible at all times for employee use.

51	Good Retail Practices
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Observed visible dust buildup on ceiling around vents in breakfast kitchen.

6-501.12(A) Physical facilities shall be cleaned as often as necessary to keep them clean.

**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