



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
14	1		02/07/2025	8:55 AM - 9:40 AM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
HERMANN CATERING	40 Caterer	Regular Inspection
1295 H HWY	Owner:	Medium Priority
HERMANN MO 65041	HERMANN CATERING	
573-291-4004	573-291-4004	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 122F Egg Rolls 9F, Sauce -2F, Cake -4F, Croissant -4F, Cheese -6F Sour Cream 35F, Butter 38F, Milk 39F
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>
26	Toxic substances properly identified, stored & used	02/07/2025
39	In-use utensils: properly stored	02/07/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	02/07/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
26	<p>Risk Factors and Interventions</p> <p>Observed toxic item stored above food preparation area. (Corrected 02/07/25)</p> <p>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; and (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.</p>
39	<p>Good Retail Practices</p> <p>Observed spatulas that were breaking apart. (Corrected 02/07/25)</p> <p>4-202.11 Multiuse food-contact surfaces shall be: (1) Smooth (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	<p>Risk Factors and Interventions</p> <p>Observed handwashing station without hand towels. (Corrected 02/07/25)</p> <p>6-301.12 Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel; or (C) A heated-air hand drying device; or (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE