



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 |
| 69 | 1 | | 03/07/2025 | 9:50 AM - 11:AM AM | Struttmann, Drew |

SITE INFORMATION

CASH SAVER
19 HWY
OWENSVILLE MO 65066
573-437-7200

INVENTORY/MANAGER/OWNER

60 Grocery Store
Owner:
CASH SAVER
417-469-5363

SERVICE TYPE/FREQUENCY

Regular Inspection
Medium Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Sausage -2F, Fish -2F, Links -8F, Ice Cream -28F, Novelty -12F, Gizzards -11F Cheesecake 17F
Yogurt 36F, 38F, Salad 36F, Guacamole 39F, Bacon 32F, Cheese 31F, Butter 38F, Tuna Salad 38F, Burrito 39F,
Beef 35F, Pork 35F, Chicken 36F, Juice 36F, Milk 38F

999

Education Provided OR Comments

GCHD will return for follow up inspection during the first week of April.

Violations: Core - 4

CORE VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

8

Adequate handwashing facilities supplied & accessible

03/07/2025

51

Physical facilities installed, maintained and clean (3)

CORE VIOLATIONS DETAIL

CODE

DESCRIPTION

8

Risk Factors and Interventions

CODE**DESCRIPTION**

Observed multiple handwashing sinks without signage. (Corrected 03/07/25)

6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks and shall be clearly visible.

51

Good Retail Practices

(3)

Observed multiple broken/missing tiles on floor.

6-501.11 Physical facilities must be maintained in good repair.

Observed fan grate in produce walk-in cooler to have visible dust buildup.

6-501.14 Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

Observed mop sitting with head in empty mop bucket. (Corrected 03/07/25)

6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE