



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
34	1		03/20/2025	2:00 PM - 3:15 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
CONCERT HALL & BARREL 206 E 1ST ST HERMANN MO 65041 573-486-5065	70 Tavern/Bar/Winery/Distillery Owner: CONCERT HALL & BARREL 573-486-5065	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 115F, 120F Juice 38F, Cheese 32F, Carrots 32F, Dressing 33F, Onion 34F, Chicken 37F, Milk 35F, Tomato 38F, Pizza Prep Cooler 35F Hot Hold Steamtable 142-146F Beef 5F, Chicken 5F, Mozzarella Sticks 8F
999	Education Provided OR Comments GCHD will return on April 3 for a follow-up appointment.

Violations: Priority - 2 Core - 5

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	03/20/2025
40	Utensils, equipment & linens: properly stored, dried, handled	03/20/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	03/20/2025
49	Toilet facilities: properly constructed, supplied, cleaned	03/20/2025
50	Garbage/refuse properly disposed, facilities maintained	03/20/2025
51	Physical facilities installed, maintained and clean (2)	_____

PRIORITY VIOLATIONS DETAIL**CODE** **DESCRIPTION**

26 Risk Factors and Interventions

Observed food in storage below cleaning agent. (Corrected 03/20/25)

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:... (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.

40 Good Retail Practices

Observed rubber scrapers that were breaking apart. (Corrected 03/20/25)

4-202.11 Multiuse food-contact surfaces shall be: (1) Smooth (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.

CORE VIOLATIONS DETAIL**CODE** **DESCRIPTION**

13 Risk Factors and Interventions

Observed food on floor in walk-in freezer. (Corrected 03/20/25)

3-305.11 Food shall be protected from contamination by storing: (3) At least six inches above the floor.

49 Good Retail Practices

CODE	DESCRIPTION
	Observed restrooms with doors propped open. (Corrected 03/20/25)
	6-202.14 A toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.
50	<p>Good Retail Practices</p> <p>Observed lids open on dumpster. (Corrected 03/20/25)</p> <p>5-501.113 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered.... (B) with tight-fitting lids or doors if kept outside the food establishment.</p>
51	<p>Good Retail Practices</p> <p>(2)</p> <p>Observed excessive cardboard buildup, equipment, and trash outside the facility.</p> <p>6-501.114 The premises shall be free of (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) Litter</p> <p>Observed floor with excessive sagging and flexibility in employee bathroom.</p> <p>6-501.11 Physical facilities shall be maintained in good repair.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE