

# **Gasconade County Health Department**

300 Schiller Street, Hermann, MO 65401 (573) 486-3129 FAX (573) 486-3745 County # 073

## **Food Inspection Report**

SITE NO. 8	<b>INV NO.</b> 1	ir no.	<b>DATE</b> 03/07/2025	INSPECTION TIME 4:20 PM - 5:05 PM	INSPEC Struttmar	
SITE INFORMATION WHITE MULE WINERY 2087 50 HWY OWENSVILLE MO 65066 573-764-4800		INVENTORY/MANAGER/OWNEF 100 Restaurant Owner: WHITE MULE WINERY 573-764-4800		WNER	SERVICE TYPE/FREQUENCY Regular Inspection Medium Priority	

## **COMMENTS**

#### CODE DESCRIPTION

#### 998 Temperatures

Hot Water 136F Sausage 36F, Tomatoes 34F, Salad 35F, Cheese 30F, Milk 32F, Butter 33F, Beef 35F Mixed Veg -6F, Pork Sausage -6F, Onion Rings 2F, Walk in Freezer Ambient -4F

999 Education Provided OR Comments

GCHD will return in one week for follow up, and will take a water sample at that time.

## Violations: Priority - 1 Core - 2

#### PRIORITY VIOLATIONS SUMMARY

CODE	DESCRIPTION	CORRECTED
40	Utensils, equipment & linens:properly stored, dried, handled	03/07/2025

## **CORE VIOLATIONS SUMMARY**

CODE	DESCRIPTION	CORRECTED
8	Adequate handwashing facilities supplied & accessible	03/07/2025
51	Physical facilities installed, maintained and clean	

### PRIORITY VIOLATIONS DETAIL

#### CODE DESCRIPTION

40 Good Retail Practices

Observed multiple utensils that were breaking apart. (Corrected 03/07/25)

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

### **CORE VIOLATIONS DETAIL**

#### CODE DESCRIPTION

8 Risk Factors and Interventions

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

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

51 Good Retail Practices

Observed visible dust buildup on fan screen in walk-in cooler.

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

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

Drew Struttmann, EPHS Inspector 1881

**OWNER / MANAGER SIGNATURE**