



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
59	1		04/15/2025	10:50 AM - 11:35 AM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
MOTOMART 413 E LINCOLN OWENSVILLE MO 65066 573-437-2465	20 Convenience Store Owner: MOTOMART 573-437-2465	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 109F Milk 38F, Juice 38F, Grab and Go cooler 36F Pizza -5F, Novelty -2F, Ice Cream 7F Tornado 146F, 130F, Hot Hold 165F
999	Education Provided OR Comments All priority violations were corrected on the spot.

Violations: Priority - 2 Core - 1

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
19	Proper hot holding temperatures	04/15/2025
26	Toxic substances properly identified, stored & used	04/15/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	04/15/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
19	<p>Risk Factors and Interventions</p> <p>Observed hot holding below 135F. (Corrected 04/15/25)</p> <p>3-501.16(A)(1) Potentially hazardous food shall be maintained: at one hundred thirty-five degrees Fahrenheit or above.</p>
26	<p>Risk Factors and Interventions</p> <p>Observed two spray bottles without identification. (Corrected 04/15/25)</p> <p>7-102.11 Working containers 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.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	<p>Risk Factors and Interventions</p> <p>Observed handwashing sink that the hot water was not functioning. (Corrected 04/15/25)</p> <p>5-202.12 (A) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees.</p> <p>Observed handwashing sink without signage. (Corrected 04/15/25)</p> <p>6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE