



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
10029	1		04/11/2025	3:25 PM - 4:20 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
THE PIANO BAR 101 E 4TH ST HERMANN MO 65041 636-373-3301	70 Tavern/Bar/Winery/Distillery Owner: THE PIANO BAR 636-373-3301	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water- 116F Peas & Carrots 36F, Bacon 36F, Cheese 32F, Tomato 32F, 39F, Beef 32F, Orange 38F Fries -16F, Dumplings -15F, Chicken Tenders 17F
999	Education Provided OR Comments All violations corrected on the spot.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	04/11/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	04/11/2025
35	Contamination prevented during food prep, storage & display	04/11/2025
51	Physical facilities installed, maintained and clean	04/11/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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13	Risk Factors and Interventions
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Observed raw ground meat stored above seafood in cooler. (Corrected 04/11/25)

Food shall be protected from cross-contamination by: ...separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by...(B) arranging each type of food in equipment so that cross-contamination of one type with another is prevented.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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8	Risk Factors and Interventions
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Observed multiple handwashing stations without signage. (Corrected 04/11/25)

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.

35	Good Retail Practices
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Observed cases of food stored on floor. (Corrected 04/11/25)

3-305.11 ...food shall be protected from contamination by storing: (3) at least 6 inches off the floor.

51	Good Retail Practices
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Observed unshielded light bulbs above spices and other food items. (Corrected 04/11/25)

6-202.11 Light bulbs shall be shielded, coated, or otherwise shatter resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service and single-use articles.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE