



# Gasconade County Health Department

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

## Food Inspection Report

<b>SITE NO.</b>	<b>INV NO.</b>	<b>IR NO.</b>	<b>DATE</b>	<b>INSPECTION TIME</b>	<b>INSPECTOR</b>
1	1		06/27/2025	11:30 AM - 12:20 PM	Struttman, Drew

  

<b>SITE INFORMATION</b>	<b>INVENTORY/MANAGER/OWNER</b>	<b>SERVICE TYPE/FREQUENCY</b>
4TH STREET PIZZA	100 Restaurant	Regular Inspection
113 E 4TH ST	Owner:	High Priority
HERMANN MO 65041	4TH STREET PIZZA	
573-486-2642	573-486-2642	

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 141F, 139F Meatball 153F, Marinara 155F Bread 13F, Butter 5F Butter 33F, Ham 34F, Salami 34F, Pepperoni 35F, Cheese 36F, Whipping Cream 35F, Ground Beef 29F, Dough 33F
999	Education Provided OR Comments  GCHD will return on July 10 for follow up inspection to check labeling/dates on PHFs and labels for spray bottles.

---



---

**Violations:    Priority - 2    Core - 1**

---



---

### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	_____
26	Toxic substances properly identified, stored & used	_____

---



---

**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
8	Adequate handwashing facilities supplied & accessible	_____

---

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
21	<p>Risk Factors and Interventions</p> <p>Observed some sliced meats without discard date.</p> <p>3-501.17 Refrigerated, ready-to-eat, potentially hazardous food, prepared and held by a food establishment for more than twenty four (24) hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit or less for a maximum of seven days.</p>
26	<p>Risk Factors and Interventions</p> <p>Observed unlabeled spray bottle in use.</p> <p>7-102.11 Working containers used 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**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	<p>Risk Factors and Interventions</p> <p>Observed hand-wash station to be obstructed and inaccessible.</p> <p>5-205.11 (A) A handwashing sink shall be maintained so that it is accessible at all times for employee use.</p>

---

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

---

Drew Struttman, EPHS Inspector 1881

---

OWNER / MANAGER SIGNATURE