



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
43	1		06/26/2025	1:55 PM - 2:30 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
DOWNTOWN DELI	100 Restaurant	Regular Inspection
216 E 1ST ST	Owner:	High Priority
HERMANN MO 65041	DOWNTOWN DELI	
573-486-5002	573-486-5002	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 140F Fries 16F, Lunch Meat 17F, Ice Cream -8F, Chicken Tenders 11F Burger 33F, Milk 37F, Cheese 40F
999	Education Provided OR Comments GCHD will return for follow up inspection on July 10.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food separated and protected	_____
34	Insects, rodents and animals not present	_____
49	Toilet facilities: properly constructed, supplied, cleaned	06/26/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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21	Risk Factors and Interventions
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Observed undated PFH in cooler.

3-501.17 Refrigerated, ready-to-eat, potentially hazardous food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed, sold, or discarded when held at a temperature of 41F or less for a maximum of seven days.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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13	Risk Factors and Interventions
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Observed uncovered food in storage.

3-302.11 (A) Food shall be protected from cross contamination by....(4) storing the food in packages, covered containers, or wrappings.

34	Good Retail Practices
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Observed fly trap located over food production area.

6-202.13 Insect control devices shall be installed so that: (1) The devices are not located over a food preparation area; and (2) Dead insects and insect fragments are prevented from being impelled onto or falling on exposed food; clean equipment, utensils, and and linens, and unwrapped single-service and single-use articles.

49	Good Retail Practices
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Observed bathroom door was not self closing. (Corrected 06/26/25)

6-202.14 A toilet room on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE