



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
13	1		07/17/2025	2:20 PM - 2:50 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
MARATHON	20 Convenience Store	Regular Inspection
500 MARKET ST	Owner:	Medium Priority
HERMANN MO 65041	MARATHON	
573-486-2746	573-486-2746	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 103F Grab and Go Case 35F, Dippin Dots Case -24F, Novelty Case -6F, Milk 44F, Cheese 44F, Juice 43F
999	Education Provided OR Comments GCHD will return for follow up visit to inspect cold-holding temperatures on 8/31.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	07/17/2025
11	Food in good condition, safe and unadulterated	07/17/2025
26	Toxic substances properly identified, stored & used	07/17/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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20	Risk Factors and Interventions
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Observed food cold holding temperature at 44F degrees.

3-501.16 Potentially hazardous food shall be maintained: (2) At forty-one degrees Fahrenheit or less.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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8	Risk Factors and Interventions
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Observed hand sink to be filled with various items. (Corrected 07/17/25)

5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use.

11	Risk Factors and Interventions
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Observed food stored directly on floor. (Corrected 07/17/25)

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

26	Risk Factors and Interventions
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Observed toxic cleaners stored next to food items. (Corrected 07/17/25)

7-201.11 Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service items by: (B) Locating the materials in an area that is not near food, equipment, utensils, linens, and single-service or single-use articles.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE