



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
41	1		08/06/2025	1:40 PM - 2:40 PM	Struttmann, Drew

SITE INFORMATION

DOS PRIMOS
2072 VILLAGE LANE
HERMANN MO 65041
314-680-8010

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
DOS PRIMOS
314-680-8010

SERVICE TYPE/FREQUENCY

Regular Inspection
Medium Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 133F

Ice Cream -4F, Beef -5F, Juice 35F, Cheese 39F, Butter 46F, Hot Hold: Rice 147F, Ground Beef 152F, Beans 151F

999

Education Provided OR Comments

GCHD will return 8/22 for follow up inspection.

Violations: Priority - 5 Core - 1

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

11	Food in good condition, safe and unadulterated	08/06/2025
13	Food seperated and protected	08/06/2025
20	Proper cold holding temperatures	_____
21	Proper date marking and disposition	08/06/2025
26	Toxic substances properly identified, stored & used	08/06/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
51	Physical facilities installed, maintained and clean	08/06/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
11	<p>Risk Factors and Interventions</p> <p>Observed heavily dented can in storage. (Corrected 08/06/25)</p> <p>3.101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.</p>
13	<p>Risk Factors and Interventions</p> <p>Observed eggs in storage above RTE foods. (Corrected 08/06/25)</p> <p>3-302.11 Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage, preparation, holding, and display from: ...(b) Cooked ready-to-eat food.</p>
20	<p>Risk Factors and Interventions</p> <p>Observed cooler not holding temperatures.</p> <p>3-501.16(A)(2) ...potentially hazardous food shall be maintained: At forty-one degrees or less.</p>
21	<p>Risk Factors and Interventions</p> <p>Observed food in storage without proper labeling. (Corrected 08/06/25)</p> <p>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 on the premises, sold, or discarded when held at a temperature of 41 degrees or less for a maximum of 7 days.</p>
26	<p>Risk Factors and Interventions</p> <p>Observed cleaning spray bottle without identification. (Corrected 08/06/25)</p>

CODE**DESCRIPTION**

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.

CORE VIOLATIONS DETAIL**CODE****DESCRIPTION**

51

Good Retail Practices

Observed mop drying in mop bucket. (Corrected 08/06/25)

6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE