



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
42	1		08/07/2025	11:15 AM - 12:10 PM	Struttman, Drew

SITE INFORMATION

DOS PRIMOS
101 N 1ST ST
OWENSVILLE MO 65066
573-437-8464

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
DOS PRIMOS
573-437-8464

SERVICE TYPE/FREQUENCY

Regular Inspection
Medium Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 122F

Chicken -2F, Cheese -4F, Fish 15F, Fries 14F, Beef 41F, Sour Cream 41F, Hot Hold: Ground Beef 152F, Beans 156F

999

Education Provided OR Comments

All violations corrected on the spot. GCHD recommends adjusting walk-in refrigerator temperature as it was nearing levels that are too high for cold food storage (41F).

Violations: Priority - 2 Core - 1

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

21

Proper date marking and disposition

08/07/2025

40

Utensils, equipment & linens:properly stored, dried, handled

08/07/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
33	Food properly labeled; original container	08/07/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	<p>Risk Factors and Interventions</p> <p>Observed items in cooler without label/dates. (Corrected 08/07/25)</p> <p>3-501.17...refrigerated, ready-to-eat, potentially hazardous food...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>
40	<p>Good Retail Practices</p> <p>Observed rubber scraper that was breaking apart. (Corrected 08/07/25)</p> <p>4-202.11 Multiuse food-contact surfaces shall be:...(2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
33	<p>Good Retail Practices</p> <p>Observed spice containers taken from bulk without identification. (Corrected 08/07/25)</p> <p>3-302.12 ...working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE