



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
4	1		08/07/2025	2:00 PM - 2:50 PM	Struttman, Drew

SITE INFORMATION

HALF ASS BAR
100 S LYFORD RD
BLAND MO 65014
573-646-3401

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
HALF ASS BAR
573-646-3401

SERVICE TYPE/FREQUENCY

Regular Inspection
Medium Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 122F
Fries 8F, Pizza 15F, Milk 41F, Mozzarella Stick 4F, Cheese 39F

999

Education Provided OR Comments

All priority violations corrected on the spot. GCHD recommends watching temperatures closely on both the walk-in and prep coolers as temperatures in both are at the edge of what is acceptable for food storage.

Violations: Priority - 1 Core - 5

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

21

Proper date marking and disposition

08/07/2025

CORE VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

8

Adequate handwashing facilities supplied & accessible (2)

08/07/2025

33

Food properly labeled; original container

08/07/2025

48

Sewage and wastewater properly disposed

08/07/2025

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
49	Toilet facilities: properly constructed, supplied, cleaned	08/07/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	Risk Factors and Interventions
	Observed food in storage without label/date. (Corrected 08/07/25)
	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 seven days.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions
	(2)
	Observed hand sinks without signage. (Corrected 08/07/25)
	6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by employees and shall be clearly visible.
	Observed hand wash stations without paper towels. (Corrected 08/07/25)
	6-301.12 Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) Individual, disposable towels, (B) A continuous towel system that supplies the user with a clean towel; or (C) A heated-air hand drying device; or (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.
33	Good Retail Practices
	Observed bulk spices without label. (Corrected 08/07/25)
	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, sugar, and spices shall be identified with the common name of the food.

CODE**DESCRIPTION**

48

Good Retail Practices

Observed mop drying with head in bucket. (Corrected 08/07/25)

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

49

Good Retail Practices

Observed women's restroom door propped open. (Corrected 08/07/25)

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