



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
10003	1		08/07/2025	8:34 AM - 9:20 AM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
SIMPLY SWEET LLC	100 Restaurant	Regular Inspection
101 W LINCOLN ST	Owner:	Medium Priority
OWENSVILLE MO 65066	N/A	
573-619-2489		

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 136F
Ice Cream -17F, Rolls -1F, Chicken -6F, Creamer 32F, Macaroni Salad 33F, Hot Hold- Gravy 141F

999	Education Provided OR Comments
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All violations corrected on the spot. GCHD recommends ordering QUAT sanitization test strips to match current disinfecting method. GCHD also recommends watching/adjusting holding temperature of prep refrigeration unit as it is right on the line of what is allowable (41F).

Violations: Priority - 2 Core - 1

PRIORITY VIOLATIONS SUMMARY

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

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	<p>Risk Factors and Interventions</p> <p>Observed food in cooler without discard dates. (Corrected 08/07/25)</p> <p>3-501.17 ...refrigerated, ready-to-eat, potentially hazardous food held 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.</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>
49	<p>Good Retail Practices</p> <p>Observed restroom door propped open. (Corrected 08/07/25)</p> <p>6-202.14 ...a toilet room on the premises shall be completely enclosed and provided with a tight-fitting, self-closing door.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE