



# Gasconade County Health Department

300 Schiller Street, Hermann, MO 65401  
(573) 486-3129 FAX (573) 486-3745 County # 073

## Food Inspection Report

<b>SITE NO.</b>	<b>INV NO.</b>	<b>IR NO.</b>	<b>DATE</b>	<b>INSPECTION TIME</b>	<b>INSPECTOR</b>
30	1		08/25/2025	10:00 AM - 11:45 AM	Struttman, Drew

### SITE INFORMATION

CASEY'S GENERAL STORE  
115 RT-19  
HERMANN MO 65041  
573-486-5655

### INVENTORY/MANAGER/OWNER

20 Convenience Store  
Owner:  
CASEY'S GENERAL STORE  
573-486-5655

### SERVICE TYPE/FREQUENCY

Regular Inspection  
High Priority

## COMMENTS

### CODE

### DESCRIPTION

998

Temperatures

Hot Water 88F  
Biscuits and Gravy 152F  
Pizza 149F  
Ham 33F  
Cheese 36F  
Bacon 36F  
Pepperoni 28F  
Half n Half 32F

999

Education Provided OR Comments

GCHD will return on 9/1 for follow up inspection.

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**Violations: Priority - 6 Core - 5**

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## PRIORITY VIOLATIONS SUMMARY

### CODE

### DESCRIPTION

### CORRECTED

14	Food-contact surfaces cleaned & sanitized (2)	_____
26	Toxic substances properly identified, stored & used (2)	_____
44	Warewashing facilities: (2)	_____

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
8	Adequate handwashing facilities supplied & accessible	_____
13	Food seperated and protected	_____
51	Physical facilities installed, maintained and clean (3)	_____

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
14	<p>Risk Factors and Interventions</p> <p>(2)</p> <p>Observed ice chutes in soda machines with visible calcium buildup.</p> <p>4-601.11 (A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.</p> <p>Observed dried liquid from spills on countertop surfaces and on coffee machines.</p> <p>4-601.11(C) Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue, and other debris.</p>
26	<p>Risk Factors and Interventions</p> <p>(2)</p> <p>Observed toxic cleaner stored on top of food. (Corrected 08/25/25)</p> <p>7-201.11 Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by (B) locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.</p> <p>Observed unlabeled spray bottles.</p> <p>7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners or sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p>
44	<p>Good Retail Practices</p> <p>Warewashing facilities: installed, maintained, used; test strips used (2)</p> <p>Observed warewashing to not utilize wash - rinse - sanitize procedure.</p> <p>4-603.16(A) Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following</p>

**CODE****DESCRIPTION**

procedures:(A) Use of a distinct, separate water rinse after washing and before sanitizing if using: (3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system.

Observed sanitization ratio to be too high in warewashing sanitization sink.

7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.

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

8

Risk Factors and Interventions

Observed hot water only reaching 89F.

5-202.12(A) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit through a mixing valve or combination faucet.

13

Risk Factors and Interventions

Observed food directly on floor in freezer.

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

51

Good Retail Practices

(3)

Observed excess cardboard from shipping/packaging both inside the facility and directly outside the back.

6-501.114 The premises shall be free of (B) Litter

Observed 2 inoperable faucets.

6-501.11 Physical facilities shall be maintained in good repair.

Observed floor in kitchen/stockroom to be heavily soiled with accumulated debris.

6-501.12 Physical facilities shall be cleaned as often as necessary to keep them clean.

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

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Drew Struttman, EPHS Inspector 1881

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OWNER / MANAGER SIGNATURE