Public Health
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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
112	1		09/12/2025	10:15 AM - 11:30 AM	Struttmann, Drew

SITE INFORMATION
SUGAR AND SPICE: LAURA'S DELIGHTS II
308 MARKET ST
HERMANN MO 65041
573-486-3333

INVENTORY/MANAGER/OWNER
100 Restaurant
Owner:
LAURA GILBERT

SERVICE TYPE/FREQUENCY
Regular Inspection
Medium Priority

COMMENTS

CODE	DESCRIPTION
998	Temperatures

Hot Water 144F, 139F
Half n Half 39F, Ground Pork 32F, Cherries 35F, Eggs 33F, Dough 33F
Mozzarella Sticks 11F, Macaroni -5F

999	Education Provided OR Comments

GCHD will return on 9/19 for follow up inspection.

Violations: Priority - 2 Core - 6

PRIORITY VIOLATIONS SUMMARY

CODE	DESCRIPTION	CORRECTED
21	Proper date marking and disposition	_____
40	Utensils, equipment & linens:properly stored, dried, handled	09/12/2025

CORE VIOLATIONS SUMMARY

CODE	DESCRIPTION	CORRECTED
41	Single-use/service articles: properly stored, used	_____
49	Toilet facilities: properly constructed, supplied, cleaned	09/12/2025
51	Physical facilities installed, maintained and clean (4)	_____

PRIORITY VIOLATIONS DETAIL

CODE **DESCRIPTION**

21 Risk Factors and Interventions

Observed items in cooler without date/identification.

3-501.17 ...refrigerated, ready-to-eat, potentially hazardous food, prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened and if the food is held for more than 24 hours, 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.

40 Good Retail Practices

Observed plastic meat chopper to be deteriorating and breaking apart. (Corrected 09/12/25)

4-202.11 Multiuse food-contact surfaces shall be: (1) Smooth (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.

CORE VIOLATIONS DETAIL

CODE **DESCRIPTION**

41 Good Retail Practices

Observed single-use paper products stored directly on floor.

4-903.11...cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:....(3) At least six inches above the floor.

49 Good Retail Practices

CODE	DESCRIPTION
	Observed employee restroom with door propped open. (Corrected 09/12/25)
	6-202.14...a toilet room on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.
51	Good Retail Practices
	(4)
	Observed inoperable fountain soda machine in kitchen.
	6-501.114 The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used
	Observed walls with grease buildup.
	6-501.12(A) Physical facilities shall be cleaned as often as necessary to keep them clean.
	Observed kitchen floor with excessive flour and other food waste materials.
	6-501.12 Physical facilities shall be cleaned as often as necessary to keep clean.
	Observed caked on food residue inside microwaves.
	4-602.13 Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

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

Drew Struttmann, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE