



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
10042	1		10/30/2025	10:30 AM - 11:AM AM	Struttmann, Drew

SITE INFORMATION

AINSLEY'S PLACE
127 E 4TH ST # C
HERMANN MO 65041
573-606-4435

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
ANDREW AND TIFFANI BROEDER
636-283-8386

SERVICE TYPE/FREQUENCY

Regular Inspection
Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 115F
Andouille 41F, Hash Browns 36F, Cream 40F, Buttermilk 36F, Butter 38F, Sausage 40F, OJ 30F, Green Onion 33F, Chicken 32F
Hamburger -13F, Freezers ambient -6F, -10F, -13F

999	Education Provided OR Comments
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GCHD will return week of November 3 for follow up inspection.

Violations: Priority - 3 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____
21	Proper date marking and disposition	_____
35	Contamination prevented during food prep, storage & display	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
32	Thermometers provided and accurate	_____
51	Physical facilities installed, maintained and clean	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
20	Risk Factors and Interventions Observed food on prep line that was not holding at correct level. 3-501.16 ...potentially hazardous food shall be maintained: (2) At forty-one degrees Fahrenheit or less.
21	Risk Factors and Interventions Observed food in storage without label/date. ...refrigerated, ready-to-eat, potentially hazardous food, prepared and 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.
35	Good Retail Practices Observed food uncovered in storage. 3-302.11 (A) Food shall be protected from cross-contamination by: storing the food in packages, covered containers, or wrappings. Observed raw fish stored above RTE food. 3-302.11 Food shall be protected from cross-contamination by: (1) Separating raw animal foods during storage, preparation, holding, and display from: (a) ...other raw ready-to-eat food such as fruits and vegetables and (b) Cooked ready-to-eat food.

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

32 Good Retail Practices

Observed multiple refrigerators without thermometers.

4-204.112 (B) ...cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow for easy viewing of the device's temperature display.

51 Good Retail Practices

Observed walls in kitchen with excessive grease buildup and floors with food debris.

6-501.12 Physical facilities shall be maintained in good repair.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE