



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
34	1		09/30/2025	2:40 PM - 3:45 PM	Struttmann, Drew

SITE INFORMATION

CONCERT HALL & BARREL
206 E 1ST ST
HERMANN MO 65041
573-486-5065

INVENTORY/MANAGER/OWNER

70 Tavern/Bar/Winery/Distillery
Owner:
CONCERT HALL & BARREL
573-486-5065

SERVICE TYPE/FREQUENCY

Regular Inspection
High Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 114F, 116F

Ranch 31F, Mustard 31F, Pizza Crust 36F, Onions 37F, Brats 33F, Green Pepper 34F, Milk 38F, Chicken 36F,

Butter 25F, Cheese 25F, Apple Juice 36F

Red Cabbage 139F, Cheese 143F

Pretzel -6F, Pepperoni -1F

999

Education Provided OR Comments

GCHD will return on week of Oct 13th for follow up.

Violations: Priority - 2 Core - 4

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

14

Food-contact surfaces cleaned & sanitized

30

Adequate equipment for temperature control

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
48	Sewage and wastewater properly disposed	_____
49	Toilet facilities: properly constructed, supplied, cleaned	_____
50	Garbage/refuse properly disposed, facilities maintained	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
14	Risk Factors and Interventions Observed ice machine to have mold. 4-601.11 Equipment food-contact surfaces and utensils shall be clean to sight and touch.
30	Good Retail Practices Observed prep cooler to not hold temperatures adequately. 3-501.16 (2) ...potentially hazardous food shall be maintained: (2) at forty-one degrees Fahrenheit or less.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions Observed 2 handsinks without signage. 6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwash sinks used by food employees.
48	Good Retail Practices

CODE**DESCRIPTION**

Observed mop drying directly in bottom of mop bucket.

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

49

Good Retail Practices

Observed restroom doors to not completely self close with a tight fit.

6-202.14 ...a toilet room on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

50

Good Retail Practices

Observed a large amount of broken down cardboard boxes outside facility creating animal harborage.

5-501.115 A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items, as specified under 6-501.114, and clean.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE