CORRECTED



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

 10024
 1
 10/24/2025
 12:20 PM - 1:10 PM
 Struttmann, Drew

SITE INFORMATION FIRST STREET EATS 115 N 1ST STREET OWENSVILLE MO 65066 573-437-3287

CODE

41

51

DESCRIPTION

INVENTORY/MANAGER/OWNER 100 Restaurant Owner: FIRST STREET EATS 573-437-3287 SERVICE TYPE/FREQUENCY Regular Inspection Medium Priority

COMMENTS

CODE	DESCRIPTION	
998	Temperatures	
	Hot Water 121F, 124F Cheese 33F, Eggs 35F, Milk 38F, Turkey 30F, Roast Beef 31F, OJ 33F, 31F, Quiche 37F Sausage -15F, Ice Cream -7F, -15F	
999	Education Provided OR Comments	
	Priority violation corrected on the spot. Core violations need to be addressed by facility before	the next inspection.
	Violational Brigatity 1 Caro 2	
	Violations: Priority - 1 Core - 2	
	Violations: Priority - 1 Core - 2 PRIORITY VIOLATIONS SUMMARY	
CODE		CORRECTED
CODE 40	PRIORITY VIOLATIONS SUMMARY	CORRECTED 10/24/2025

Single-use/service articles: properly stored, used

Physical facilities installed, maintained and clean

PRIORITY VIOLATIONS DETAIL

CODE	DESCRIPTION
40	Good Retail Practices
	Observed spatula that had surface that was deteriorating. (Corrected 10/24/25)
	4-202.11 Multiuse food-contact surfaces shall be: (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 items stored on floor.
	4-903.11single-service and single-use articles shall be stored (3) At least six inches above the floor.
51	Good Retail Practices
	Observed debris buildup on kitchen floor.
	6-501.12 Physical facilities shall be cleaned as often as necessary to keep them clean.
I HEREBY, ACK	NOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Inspection Report.
Drew Struttmann, EPHS Inspector 1881 OWNER / MANAGER SIGNATURE	