



**Public Health**  
Prevent. Promote. Protect.

# 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
126	1		10/24/2025	9:30 AM - 10:30 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
RICH'S FAMOUS BURGERS 100 W 7TH ST OWENSVILLE MO 65066 314-609-1882	100 Restaurant Owner: DARREN WOODFORD 314-707-3131	Regular Inspection Medium Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 136F, 126F Beef 31F, Fish 33F, Butter 32F, Cheese 32F, Dressing 32F, Juice 37F, Eggs 37F Freezer ambient -17F, Chicken -8F Hot Hold: Gravy 144F
999	Education Provided OR Comments  GCHD will return week of 11/3 for follow up inspection.

---



---

**Violations: Priority - 2 Core - 6**

---



---

### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____
26	Toxic substances properly identified, stored & used	10/24/2025

---



---

**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
8	Adequate handwashing facilities supplied & accessible	_____
40	Utensils, equipment & linens:properly stored, dried, handled	10/24/2025
41	Single-use/service articles: properly stored, used	10/24/2025
44	Warewashing facilities:	_____
51	Physical facilities installed, maintained and clean (2)	_____

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
20	Risk Factors and Interventions  Observed prep fridge to not be holding adequate temperatures.  3-501.16 (A) ...potentially hazardous food shall be maintained: ...(2) At forty-one degrees Fahrenheit or less.
26	Risk Factors and Interventions  Observed unlabeled spray bottle. (Corrected 10/24/25)  7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	Risk Factors and Interventions  Observed hand sink in kitchen inaccessible with equipment inside.  5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use.
40	Good Retail Practices

<b>CODE</b>	<b>DESCRIPTION</b>
	Observed mop with heads directly in bottom of slop sink basin. (Corrected 10/24/25)
	6-501.16 After use mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.
41	<p>Good Retail Practices</p> <p>Observed single-use items stored directly on floor. (Corrected 10/24/25)</p> <p>4-903.11(A) ...single-service and single-use articles shall be stored: ...<sup>(3)</sup> At least six inches above the floor.</p>
44	<p>Good Retail Practices</p> <p>Warewashing facilities: installed, maintained, used; test strips used</p> <p>Observed drain clogged in warewashing sink.</p> <p>5-205.15 A plumbing system shall be: (B) maintained in good repair.</p>
51	<p>Good Retail Practices</p> <p>(2)</p> <p>Observed kitchen and walk-in floors to be dirty/sticky with dried food residue.</p> <p>6-501.12 (A) Physical facilities shall be cleaned as often as necessary to keep them clean.</p> <p>Observed bottom metal trim of door to dry goods storage to be pulling apart.</p> <p>Physical facilities shall be maintained in good repair.</p>

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

\_\_\_\_\_  
**Drew Struttmann, EPHS Inspector 1881**

\_\_\_\_\_  
**OWNER / MANAGER SIGNATURE**