

CODE

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

 10056
 1
 10/24/2025
 10:45 AM - 11:30 AM
 Struttmann, Drew

SITE INFORMATION
ROCK ISLAND LINE TAVERN
110 E PETERS
OWENSVILLE MO 65066
573-437-8719

DESCRIPTION

INVENTORY/MANAGER/OWNER
70 Tavern/Bar/Winery/Distillery
Owner:
SANNA HENDRIX
573-586-8363

SERVICE TYPE/FREQUENCY
Regular Inspection
Medium Priority

COMMENTS

		
998	Temperatures	
	Hot Water 122F, 121F Cheese 35F, Tomatoes 35F, Dressing 36F, Juice 30F Pizza -6F, Fries -5F	
999	Education Provided OR Comments	
	GCHD will return on 10/28 for follow up inspection to check dating/labels.	
	Violations: Priority - 1 Core - 1	
PRIORITY VIOLATIONS SUMMARY		
CODE	DESCRIPTION	CORRECTED
21	Proper date marking and disposition	
CORE VIOLATIONS SUMMARY		
CODE	DESCRIPTION	CORRECTED
40	Utensils, equipment & linens:properly stored, dried, handled	

PRIORITY VIOLATIONS DETAIL

CODE	DESCRIPTION	
21	Risk Factors and Interventions	
	Observed items in refrigerator that were unlabeled and without date.	
	3-501.17 (B)refrigerated, ready-to-eat, potentially hazardous food, prepared and packaged by a food processin plant be clearly marked, at the time the original container is opened in a food establishment 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. (1) The day the original container is opened in the food establishment shall be counted as day 1.	
CORE VIOLATIONS DETAIL		
CODE	DESCRIPTION	
40	Good Retail Practices	
	Observed mops with heads face down in mop bucket.	
	6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment supplies.	
I HEREBY, ACKN	OWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Inspection Report.	

OWNER / MANAGER SIGNATURE

Drew Struttmann, EPHS Inspector 1881