



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
84	1		10/03/2025	1:30 PM - 2:30 PM	Struttmann, Drew

SITE INFORMATION
 TIN MILL RESTAURANT
 315 E 1ST ST
 HERMANN MO 65041
 573-486-5545

INVENTORY/MANAGER/OWNER
 100 Restaurant
 Owner:
 TIN MILL RESTAURANT
 573-486-5545

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 130F
 Beef 27F, Lobster 27F, Cheese 26F, Yogurt 38F, Buns 28F, Pretzel 28F, Sour Cream 38F, Sausage 38F, Carrots 38F
 Soup 174F, Hot Hold 151F, Fries 217F
 Ice Cream 3F, Chicken -5F

999	Education Provided OR Comments
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All priority items corrected on the spot. Overhead vent will be cleaned while food service is not underway.

Violations: Priority - 3 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
7	No bare hand contact	10/03/2025
26	Toxic substances properly identified, stored & used	10/03/2025
35	Contamination prevented during food prep, storage & display	10/03/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	10/03/2025
51	Physical facilities installed, maintained and clean	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
7	Risk Factors and Interventions No bare hand contact with ready-to-eat foods or approved alternate method properly followed Observed bare hand contact with RTE food. (Corrected 10/03/25) 3-301.11(B) ...food employees may not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
26	Risk Factors and Interventions Observed unlabeled spray bottle. (Corrected 10/03/25) 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.
35	Good Retail Practices Observed raw meats stored above RTE food in cooler. (Corrected 10/03/25) 3-302.11 Food shall be protected from cross contamination by: (1) Separating raw animal foods during storage, preparation, holding, and display from: (b) Cooked ready-to-eat food.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
13	Risk Factors and Interventions Observed RTE food in storage without lid/covering. (Corrected 10/03/25)

CODE

DESCRIPTION

3-302.11 (A)4 Food shall be protected from cross contamination by: (4) ...storing the food in packages, covered containers, or wrappings.

Observed case of food directly on floor. (Corrected 10/03/25)

3-305.11 ...food shall be protected from contamination by storing the food: (3) At least six inches above the floor.

51

Good Retail Practices

Observed dust buildup on ceiling vent above line.

6-501.14 Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE