



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
76	1		09/22/2025	1:20 PM - 2:15 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
STONE HILL WINERY: VINTAGE RESTAURANT	100 Restaurant	Regular Inspection
1110 STONE HILL HWY	Owner:	Medium Priority
HERMANN MO 65041	STONE HILL WINERY: VINTAGE RESTAURANT	
573-486-3247	573-486-3247	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
--------------------	---------------------------

998	Temperatures
-----	--------------

Hot Water- 123F, 129F, 132F
Cheese 38F, 29F, Sauce 37F, Cake 35F, Olives 29F, Bacon 25F, Milk 30F
Eggplant 2F, Chicken 1F, Walk in freezer ambient -20F

999	Education Provided OR Comments
-----	--------------------------------

GCHD will return on 9/29 for follow up inspection.

Violations: Priority - 2 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	_____
40	Utensils, equipment & linens:properly stored, dried, handled	09/22/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
39	In-use utensils: properly stored	09/22/2025
46	Hot and cold water available: adequate pressure	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	Risk Factors and Interventions Observed items in the cooler without dates/label. 3-501.17 ...refrigerated, ready-to-eat, potentially hazardous food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed, sold, or discarded when held at a temperature of 41 degrees or less.
40	Good Retail Practices Observed spatula that was breaking apart. (Corrected 09/22/25) 4-202.11 Multiuse food contact surfaces shall be: (1) Smooth (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
39	Good Retail Practices Observed dish in cooler with handle of serving spoon stored on food. (Corrected 09/22/25) 3-304.12 During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: (A) in the food with their handles above the top of the food and the container.
46	Good Retail Practices Observed hand sink that had no available hot water.

CODE

DESCRIPTION

5-202.12 A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit through a mixing valve or combination faucet.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE