



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
21	1		11/13/2025	11:30 AM - 12:45 PM	Struttmann, Drew

SITE INFORMATION

ADAM PUCHTA WINERY
 1947 FRENE CREEK RD
 HERMANN MO 65041
 573-486-5596

INVENTORY/MANAGER/OWNER

100 Restaurant
 Owner:
 ADAM PUCHTA WINERY
 573-486-5596

SERVICE TYPE/FREQUENCY

Regular Inspection
 Medium Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 121F, 123F
 Cheese 34F, Salami 35F, Cheese 37F, Milk 41F, Juice 41F
 Bacon -3F

999

Education Provided OR Comments

Priority violations corrected on the spot. GCHD recommends adjusting and monitoring main kitchen cooler as temperatures were on the edge of what is acceptable for safe PHF storage. Inoperable sink in tasting room waiting for service tech who was already contacted.

Violations: Priority - 2 Core - 3

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

21

Proper date marking and disposition

11/13/2025

26

Toxic substances properly identified, stored & used

11/13/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
32	Thermometers provided and accurate	11/13/2025
40	Utensils, equipment & linens:properly stored, dried, handled	11/13/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	<p>Risk Factors and Interventions</p> <p>Observed food in cooler held past acceptable dates. (Corrected 11/13/25)</p> <p>3-501.18 A food... shall be discarded if it:...(3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A).</p>
26	<p>Risk Factors and Interventions</p> <p>Observed unlabeled spray bottle. (Corrected 11/13/25)</p> <p>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.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	<p>Risk Factors and Interventions</p> <p>Observed hand washing sink without signage in tasting room.</p> <p>6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.</p>
32	Good Retail Practices

CODE

DESCRIPTION

Observed cooler in cellar dining area without thermometer. (Corrected 11/13/25)

4-204.112 ...cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least 1 integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

40

Good Retail Practices

Observed mop with head face down in empty bucket. (Corrected 11/13/25)

6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE