



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
10020	1		11/14/2025	1:40 PM - 2:20 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
GRANNY'S CAFE	100 Restaurant	Regular Inspection
307 W HIGHWAY 28	Jennifer Millikan	Medium Priority
BLAND MO 65014	Owner:	
573-646-3400	GRANNY'S CAFE	
	573-646-3400	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Water 122F Fries 14F, Onion Rings 14F, Ice Cream 12F, Fish 11F Beef 36F, Milk 36F, Ham 38F
999	Education Provided OR Comments GCHD recommends closely watching temperatures on back refrigerator as temperatures are close to being unsafe. GCHD will return in two weeks for follow up inspection to confirm toxic materials have been moved into a safe location.

Violations: Priority - 1 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food separated and protected	11/14/2025
44	Warewashing facilities:	11/14/2025

PRIORITY VIOLATIONS DETAIL**CODE** **DESCRIPTION**

26 Risk Factors and Interventions

Observed toxic materials in storage above food in storage.

7-201.11 Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by: (B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.

CORE VIOLATIONS DETAIL**CODE** **DESCRIPTION**

13 Risk Factors and Interventions

Observed food in storage without covering. (Corrected 11/14/25)

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

44 Good Retail Practices

Warewashing facilities: installed, maintained, used; test strips used

Observed no test strips in warewashing area. (Corrected 11/14/25)

4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.

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

Drew Struttmann, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE