



Public Health
Prevent. Promote. Protect.

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
69	1		12/03/2025	9:30 AM - 11:20 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
CASH SAVER 19 HWY OWENSVILLE MO 65066 573-437-7200	60 Grocery Store Owner: CASH SAVER 417-469-5363	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 134F

Parfait 39F, Dressing 36F, Pineapple 39F, Carrots 36F, Kimchi 35F, Potato Salad 38F, Pulled Pork 36F, Ground Beef 32F, Chicken 35F, Bacon 35F, Cheese 31F, Butter 36F, Sour Cream 38F, Tortellini -2F, Pizza -3F, Frozen Meals 12F, Ice Cream 7F, Turkey 10F, Sausage -11F, Tuna -12F, Milk 36F

999	Education Provided OR Comments
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Priority violation was corrected on the spot. GCHD recommends cleaning fan grate after all food preparation/meat cutting activities are completed.

Violations: Priority - 1 Core - 6

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	12/03/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
13	Food seperated and protected	_____

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
32	Thermometers provided and accurate	_____
39	In-use utensils: properly stored	_____
41	Single-use/service articles: properly stored, used	_____
51	Physical facilities installed, maintained and clean	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	Risk Factors and Interventions
	Observed salami in consumer case out of date. (Corrected 12/03/25)
	3-501.18 A food shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17 (A).

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions
	Observed hand washing stations in bathrooms without signage.
	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 to food employees.
13	Risk Factors and Interventions
	Observed cases of food stored on floor in walk in cooler.
	3-305.11 ...food shall be protected from contamination by storing the food:...(3) At least six inches above the floor.
32	Good Retail Practices
	Observed thermometer to be broken in specialty case.

CODE	DESCRIPTION
	4-204.112 (B) ...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.
39	<p data-bbox="310 302 603 337">Good Retail Practices</p> <p data-bbox="310 431 1042 466">Observed spatula at meat grinder sitting directly on cardboard cases.</p> <p data-bbox="310 523 1546 629">3-304.12 During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: ... (C) On a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are cleaned and sanitized at a frequency specified under 4-602.11 and 4-702.11.</p>
41	<p data-bbox="310 697 603 731">Good Retail Practices</p> <p data-bbox="310 823 862 858">Observed single-use articles stored directly on floor.</p> <p data-bbox="310 915 1403 950">4-903.11 ...single-service and single-use articles shall be stored: (3) At least six inches above the floor.</p>
51	<p data-bbox="310 1009 603 1044">Good Retail Practices</p> <p data-bbox="310 1136 862 1171">Observed fan grate to be dusty in meat cutting area.</p> <p data-bbox="310 1228 1403 1283">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.</p> <p data-bbox="310 1340 1011 1375">Observed floor tiles to be broken and missing in multiple locations.</p> <p data-bbox="310 1432 964 1467">6-501.11 Physical facilities shall be maintained in good repair.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE