



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
62	1		12/03/2025	12:20 PM - 1:10 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
OWENSVILLE MOOSE LODGE	100 Restaurant	Regular Inspection
107 S 1ST ST	Owner:	Low Priority
OWENSVILLE MO 65066	OWENSVILLE MOOSE LODGE	
573-437-3105	573-437-3105	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 118F Chicken -4F, Onion Rings -2F, Pizza -2, -4F, Hot Dogs 29F, Ham 31F, Cheese 33F
999	Education Provided OR Comments No priority violations during this inspection.

Violations: Core - 5

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	12/03/2025
35	Contamination prevented during food prep, storage & display	12/03/2025
41	Single-use/service articles: properly stored, used	12/03/2025
49	Toilet facilities: properly constructed, supplied, cleaned	_____
51	Physical facilities installed, maintained and clean	_____

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	<p>Risk Factors and Interventions</p> <p>Observed hand sink in kitchen to be blocked. (Corrected 12/03/25)</p> <p>5-205.11(A) A handwashing sink shall be maintained so that it is accessible at all times for employee use.</p>
35	<p>Good Retail Practices</p> <p>Observed cases of food directly on floor. (Corrected 12/03/25)</p> <p>3-305.11 ...food shall be protected from contamination by storing the food...(3) At least six inches above the floor.</p>
41	<p>Good Retail Practices</p> <p>Observed single-use items stored directly on floor. (Corrected 12/03/25)</p> <p>4-903.11 ...single-service and single-use articles shall be stored: ...(3) At least six inches above the floor.</p>
49	<p>Good Retail Practices</p> <p>Observed mens restroom door to not be self-closing.</p> <p>6-202.14 a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.</p>
51	<p>Good Retail Practices</p> <p>Observed excessive food particulate matter under tables and equipment in kitchen.</p> <p>6-501.12(A) Physical facilities shall be cleaned as often as necessary to keep them clean.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE