



Public Health
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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
8	1		12/17/2025	1:45 PM - 2:40 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
WHITE MULE WINERY 2087 50 HWY OWENSVILLE MO 65066 573-764-4800	100 Restaurant Owner: WHITE MULE WINERY 573-764-4800	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 108F Milk 34F, Cheese 36F, 32F, Sauce 35F, Beef 31F, Butter 32F, Eggs 31F Onion Rings -6F, Corn 1F, Peas 4F, Beef -4F
999	Education Provided OR Comments Priority violation corrected on the spot. Water sample taken, to be sent to MO Public Health Lab for biological analysis.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
41	Single-use/service articles: properly stored, used	12/17/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
33	Food properly labeled; original container	_____
40	Utensils, equipment & linens: properly stored, dried, handled	12/17/2025

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
41	<p>Good Retail Practices</p> <p>Observed spatulas that were breaking apart. (Corrected 12/17/25)</p> <p>4-202.11 Multiuse food contact surfaces shall be (1) Smooth, (2) Free of cracks, chips, breaks, open seams, inclusions, pits, and similar imperfections.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	<p>Risk Factors and Interventions</p> <p>Observed no handwash signage at front bar sink.</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>
33	<p>Good Retail Practices</p> <p>Observed some spices and oils without identification.</p> <p>3-302.12 ...working containers used for holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.</p>
40	<p>Good Retail Practices</p> <p>Observed cutting boards stored directly on floor. (Corrected 12/17/25)</p> <p>4-903.11 ...cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:...(3) At least six inches above the floor.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE