



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
10002	1		01/16/2026	3:15 PM - 4:10 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
BAR VIN	100 Restaurant	Regular Inspection
114 E 4TH ST	Owner:	High Priority
HERMANN MO 65041	BAR VIN	
573-326-9388	573-326-9388	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 132F, 130F Coconut Milk 48F, Juice 41F, Cheese 35F, Salami 38F, Frozen Fruit 6F
999	Education Provided OR Comments All priority and core violations were corrected on the spot.

Violations: Priority - 4 Core - 1

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	01/16/2026
21	Proper date marking and disposition (2)	01/16/2026
40	Utensils, equipment & linens:properly stored, dried, handled	01/16/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
51	Physical facilities installed, maintained and clean	01/16/2026

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
20	<p>Risk Factors and Interventions</p> <p>Observed bar refrigerator in basement to be holding at an improper temperature. (Corrected 01/16/26)</p> <p>3-501.16 (A) ...potentially hazardous food shall be maintained:...(2) At forty-one degrees Fahrenheit or less.</p>
21	<p>Risk Factors and Interventions</p> <p>(2)</p> <p>Observed RTE food without date/label. (Corrected 01/16/26)</p> <p>3-501.17 ...refrigerated, ready-to-eat, potentially hazardous food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of 41 degrees or less for a maximum of seven days.</p> <p>Observed RTE held past seven day period. (Corrected 01/16/26)</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.</p>
40	<p>Good Retail Practices</p> <p>Observed multiple spatulas that were tearing apart. (Corrected 01/16/26)</p> <p>4-202.11 Mutiuse food contact surfaces shall be:...(2) Free of breaks, open seams cracks, chips, inclusions, pits, and similar imperfections.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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51	Good Retail Practices
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Observed microwave to have dried food residue buildup. (Corrected 01/16/26)

4-601.11 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE