



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
136	1		01/08/2026	11:05 AM - 12:PM PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
CRACK OF DAWN CAFE 811 MARKET ST HERMANN MO 65041	100 Restaurant DARCY ALLISON Owner: SAM SOPHAL	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 131F Beef 16F, Bacon 16F, Cheese 44F, 35F, Butter 44F, 35F, Hot Hold- Gravy 151F
999	Education Provided OR Comments GCHD will return for follow up inspection the week of 1/12/26.

Violations: Priority - 2 Core - 6

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____
26	Toxic substances properly identified, stored & used	01/08/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	01/08/2026
23	Consumer advisory provided for raw or undercooked food	_____

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
32	Thermometers provided and accurate	_____
40	Utensils, equipment & linens:properly stored, dried, handled	01/08/2026
50	Garbage/refuse properly disposed, facilities maintained	_____
51	Physical facilities installed, maintained and clean	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
20	<p>Risk Factors and Interventions</p> <p>Small cooler holding at improper temperatures.</p> <p>3-501.16 ...potentially hazardous food shall be maintained...(2) At forty-one degrees Fahrenheit or less.</p>
26	<p>Risk Factors and Interventions</p> <p>Observed toxic cleaner stored next to food. (Corrected 01/08/26)</p> <p>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: (A) Separating the poisonous or toxic materials by spacing or partitioning.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
13	<p>Risk Factors and Interventions</p> <p>Observed food uncovered in storage. (Corrected 01/08/26)</p> <p>3-302.11 Food shall be protected from cross contamination by: ...(4) storing the food in packages, covered containers, or wrappings.</p>
23	Risk Factors and Interventions

CODE	DESCRIPTION
	<p data-bbox="310 153 760 188">Observed no consumer warning on menu.</p> <p data-bbox="310 245 1535 357">3-603.11 if an animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the operator shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure...</p>
32	<p data-bbox="310 419 603 453">Good Retail Practices</p> <p data-bbox="310 541 776 576">Observed no thermometers in refrigerators.</p> <p data-bbox="310 633 1535 725">4-204.112 ...cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.</p>
40	<p data-bbox="310 786 603 821">Good Retail Practices</p> <p data-bbox="310 909 1066 944">Observed mop with head down in drainage basin. (Corrected 01/08/26)</p> <p data-bbox="310 1001 1535 1062">6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.</p>
50	<p data-bbox="310 1124 603 1158">Good Retail Practices</p> <p data-bbox="310 1246 1011 1281">Observed excess trash/unused equipment behind rear of building.</p> <p data-bbox="310 1338 1535 1410">5-502.11 Refuse, recyclables, and returnables shall be removed from the premises at a frequency that will minimize the development of objectionable odors and other conditions that attract or harbor insects and rodents.</p>
51	<p data-bbox="310 1461 603 1496">Good Retail Practices</p> <p data-bbox="310 1584 838 1618">Observed open wall in room adjacent to restroom.</p> <p data-bbox="310 1676 964 1710">6-501.11 Physical facilities shall be maintained in good repair.</p> <p data-bbox="310 1768 744 1802">Observed excessive food debris on floor.</p> <p data-bbox="310 1860 1230 1894">6-501.12 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