



**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
71	1		01/02/2026	10:10 AM - 11:10 AM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
SHARP CORNER 414 MARKET ST HERMANN MO 65041 573-486-5223	70 Tavern/Bar/Winery/Distillery Owner: SHARP CORNER 573-486-5223	Regular Inspection High Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 133F, 126F Backstock Freezers -2F, -20F, 1F, -6F, -4F, Sausage 1F, Ham 1F, Mozzarella 36F, Ground Beef 27F, Cheese 33F
999	Education Provided OR Comments  GCHD will return on 1/6 for follow up inspection.

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**Violations: Priority - 1 Core - 4**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	_____

### CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food separated and protected	_____
32	Thermometers provided and accurate	_____
33	Food properly labeled; original container	_____

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
49	Toilet facilities: properly constructed, supplied, cleaned	_____

### PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
21	Risk Factors and Interventions  Observed PHF in kitchen refrigerator without dates.  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 forty-one degrees Fahrenheit or less.

### CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
13	Risk Factors and Interventions  Observed condiments in storage uncovered.  3-302.11 Food shall be protected from cross-contamination by:...(4) ...storing the food in packages, covered containers, or wrappings.
32	Good Retail Practices  Observed no thermometer in bar refrigerator.  4-204.112 ...hot or cold 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 for easy viewing of the device's temperature.
33	Good Retail Practices  Observed bulk spices in new unlabeled container.  3-302.12...working containers 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

**CODE                      DESCRIPTION**

identified with the common name of the food.

49                      Good Retail Practices

Observed restroom doors that were not self-closing.

6-202.14 ...a toilet room located on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.

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

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**Drew Struttman, EPHS Inspector 1881**

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**OWNER / MANAGER SIGNATURE**