



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
87	1		01/15/2026	10:05 AM - 11:20 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
VILLAGE MARKET CASH SAVER 2092 VILLAGE LANE HERMANN MO 65041 573-486-2916	60 Grocery Store Owner: VILLAGE MARKET CASH SAVER 573-486-2916	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 115F, 114F

Cheese 32F, Brats 26F, Beef 26F, Ground Beef 29F, Pork 28F, Salad 33F, Pumpkin 33F, Parfait 31F, Bologna 31F, Cheese 32F, Potato Salad 30F, Ham 33F

Tilapia -2F, Sausage 15F, Frozen Meal -3F

Hot Hold: Rotis Chicken 158F, Hamburger 126F, Corn 132F, Fried Chicken 155F

999	Education Provided OR Comments
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All violations corrected on the spot. GCHD recommends using a temperature log or implementing time as temperature control to ensure hot items are held at proper temperatures.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
19	Proper hot holding temperatures	01/15/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
35	Contamination prevented during food prep, storage & display	01/15/2026
41	Single-use/service articles: properly stored, used	01/15/2026

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
48	Sewage and wastewater properly disposed	01/15/2026

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
19	Risk Factors and Interventions
	Observed several items being held at improper temperatures. (Corrected 01/15/26)
	3-501.16(A)(1) ..potentially hazardous food, shall be maintained: at one hundred thirty-five degrees Fahrenheit or above.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
35	Good Retail Practices
	Observed cases of butter on floor. (Corrected 01/15/26)
	3-305.11 ...food shall be protected from contamination by storing the food: ...(3) At least six inches above the floor.
41	Good Retail Practices
	Observed cases of single use articles on floor. (Corrected 01/15/26)
	4-903.11 ...single service and single-use articles shall be stored:(3) at least six inches above the floor.
48	Good Retail Practices
	Observed mop with head down in empty bucket. (Corrected 01/15/26)
	6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE