



**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
15	1		01/22/2026	2:55 PM - 3:55 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
WINGS A BLAZIN' 120 E 4TH ST HERMANN MO 65041 573-486-3473	100 Restaurant Owner: WINGS A BLAZIN' 573-486-3473	Regular Inspection High Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 111F, 113F

Chicken 34F, Mushrooms 38F, Tomatoes 41F, Corn 32F, Buttermilk 34F, Cheese 34F, Ice Cream -11F

999	Education Provided OR Comments
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All priority violations corrected on the spot. GCHD recommends closely monitoring the temps in the kitchen prep cooler as temperatures were close to being too high. Door should remain closed whenever possible to help keep temperatures in the safe and acceptable range.

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**Violations: Priority - 2 Core - 1**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
21	Proper date marking and disposition	01/22/2026
26	Toxic substances properly identified, stored & used	01/22/2026

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
51	Physical facilities installed, maintained and clean	_____

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
21	<p>Risk Factors and Interventions</p> <p>Observed items in storage without label/date. (Corrected 01/22/26)</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>
26	<p>Risk Factors and Interventions</p> <p>Observed spray bottle without identification. (Corrected 01/22/26)</p> <p>7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p>

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
51	<p>Good Retail Practices</p> <p>Observed broken light fixture in kitchen area.</p> <p>6-202.11...light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens, or unwrapped single-service and single-use articles.</p>

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