



**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
30	1		02/20/2026	1:45 PM - 2:55 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
CASEY'S GENERAL STORE 115 RT-19 HERMANN MO 65041 573-486-5655	20 Convenience Store Owner: CASEY'S GENERAL STORE 573-486-5655	Regular Inspection High Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 117F, 126F

Milk 41F, Juice 43F, Egg 30F, Bacon 36F, Cheese 31F, Green Peppers 32F, Ham 25F, Pepperoni 32F, Chicken Salad 27F, Turkey 34F, Chicken 0F, 35F, Sauce 36F

Hot Hold- Pizza 155F, Cheeseburger 149F, 174F

Ice Cream -15F, Novelty -19F, -15F

999	Education Provided OR Comments
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Core violation corrected on the spot. Grab and Go cooler seems to be affected by placement of the plastic tubs holding the product. Temperatures generally remained good towards the back, but as more product was loaded airflow was disrupted and temperatures increased. GCHD will return week of March 2 for follow up.

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

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
13	Food seperated and protected	02/20/2026

**PRIORITY VIOLATIONS DETAIL****CODE**                      **DESCRIPTION**

20                      Risk Factors and Interventions

Observed temperatures in two separate coolers to be unsatisfactory.

3-501-16(A)(2) ...potentially hazardous food shall be maintained...at 41 degrees Fahrenheit or less.

**CORE VIOLATIONS DETAIL****CODE**                      **DESCRIPTION**

13                      Risk Factors and Interventions

Observed uncovered food in storage. (Corrected 02/20/26)

3-302.11 (A) Food shall be protected from cross contamination by...(4) storing the food in packages, covered containers, or wrappings.

**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