



**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
41	1		02/11/2026	2:45 PM - 3:PM PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
DOS PRIMOS 2072 VILLAGE LANE HERMANN MO 65041 314-680-8010	100 Restaurant Owner: DOS PRIMOS 314-680-8010	Regular Inspection High Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 121F, 120F  
Milk 37F, Fish 41F, Ground Beef 38F  
Chicken 149F, Beans 165F, Sauce 151F  
Ground Beef -4F, Chicken 0F, Fish -1F

999	Education Provided OR Comments
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GCHD will return 2/18 for follow up inspection to check the cold holding temperatures on the prep line.

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### **Violations: Priority - 6**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected (2)	02/11/2026
20	Proper cold holding temperatures	_____
21	Proper date marking and disposition (2)	02/11/2026
40	Utensils, equipment & linens:properly stored, dried, handled	02/11/2026

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**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
13	<p>Risk Factors and Interventions</p> <p>(2)</p> <p>Observed food in hot hold and cold prep station without lids. (Corrected 02/11/26)</p> <p>3-302.11(A)4 Food shall be protected from cross contamination by...storing the food in packages, covered containers, or wrappings.</p> <p>Observed raw meats stored above RTE food. (Corrected 02/11/26)</p> <p>3-302.11 Food shall be protected from cross contamination by: Separating raw animal foods during storage, preparation, holding and display from: (A) Raw RTE food including other raw animal food such as fish for sushi or shellfish, or other RTE food such as fruits and vegetables and (B) Cooked ready-to-eat food.</p>
20	<p>Risk Factors and Interventions</p> <p>Observed items in prep station to be holding at temperatures that were too high.</p> <p>3-501.16(A)(2) ...potentially hazardous food shall be maintained...At forty-one degrees Fahrenheit or less.</p>
21	<p>Risk Factors and Interventions</p> <p>(2)</p> <p>Observed food in cooler without label/dates. (Corrected 02/11/26)</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 7 days.</p> <p>Observed food held in cooler past 7 days. (Corrected 02/11/26)</p> <p>3-501.18 A food shall be discarded if it: exceeds the temperature and time combination specified in 3-501.17 (7 days at 41 degrees or less), except the time that the product is frozen.</p>
40	<p>Good Retail Practices</p> <p>Observed spatula that was breaking apart and flaking away. (Corrected 02/11/26)</p> <p>4-202.11 Multiuse food-contact surfaces shall be: ...(2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections.</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