



Public Health
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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
51	1		02/11/2026	9:45 AM - 11:10 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
HERMANN WURST HAUS 234 E 1ST ST HERMANN MO 65041 573-486-2266	100 Restaurant Owner: HERMANN WURST HAUS 573-486-2266	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 133F, 116F Pork Patties -15F, Tri Tip Beef -22F, Bratwurst 14F, 20F, Pork Sausage 24F Sweet Bologna 34F, Bacon Steak 36F, Apple Bacon 34F, Deviled Eggs 38F, Potato Salad 34F, Dressing 45, Brisket 33F, Cheese 32F
999	Education Provided OR Comments 2 of the priority violations were corrected onsite. GCHD will return week of Feb 16 for follow up visit to check temperature of tall cooler in retail area.

Violations: Priority - 3 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
11	Food in good condition, safe and unadulterated	02/11/2026
20	Proper cold holding temperatures	_____
26	Toxic substances properly identified, stored & used	02/11/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
33	Food properly labeled; original container	02/11/2026
50	Garbage/refuse properly disposed, facilities maintained	_____
51	Physical facilities installed, maintained and clean	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
11	<p>Risk Factors and Interventions</p> <p>Observed heavily dented can of food. (Corrected 02/11/26)</p> <p>3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.</p>
20	<p>Risk Factors and Interventions</p> <p>Observed tall cooler in retail food area not holding proper temperatures.</p> <p>3-501.16 (A) (2) ...potentially hazardous food shall be maintained: ...At forty-one degrees Fahrenheit or less.</p>
26	<p>Risk Factors and Interventions</p> <p>Observed spray bottle without identification. (Corrected 02/11/26)</p> <p>7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p>

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
33	<p>Good Retail Practices</p> <p>Observed spice jar without label. (Corrected 02/11/26)</p>

CODE	DESCRIPTION
	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 identified with the common name of the food.
50	<p data-bbox="310 296 603 337">Good Retail Practices</p> <p data-bbox="310 429 666 459">Observed dumpster lids left open.</p> <p data-bbox="310 521 1524 582">5-501.113 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered:... (B) With tight-fitting lids or doors if kept outside the food establishment.</p>
51	<p data-bbox="310 633 603 674">Good Retail Practices</p> <p data-bbox="310 766 1176 797">Observed an excessive amount of equipment and materials outside the premises.</p> <p data-bbox="310 858 1524 913">6-501.114 The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used: and (B) Litter.</p>

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE