



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
56	1		02/04/2026	1:55 PM - 2:55 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
MCDONALD'S 504 E LINCOLN ST OWENSVILLE MO 65066 573-437-5437	100 Restaurant Owner: MCDONALD'S 573-437-5437	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 101F, 101F, 83F*
Tartar 38F, Cheese 38F, 33F, Egg 38F, Tomatoes 39F, Juice 30F, Sauce 31F, Slivered Onions 36F
Pork Sausage 4F, Chicken 2F, Fish 4F

999	Education Provided OR Comments
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Grease behind fryer was corrected on-site. On demand hot water heaters in women's restroom are scheduled for replacement in the coming weeks. Rodent eradication is ongoing with multiple traps onsite and a pest control service being utilized.

Violations: Priority - 1 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
34	Insects, rodents and animals not present	02/04/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
46	Hot and cold water available: adequate pressure	_____
51	Physical facilities installed, maintained and clean	02/04/2026

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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34	Good Retail Practices
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Observed rodent droppings behind fryer and in stockroom. (Corrected 02/04/26)

6-501.111 The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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46	Good Retail Practices
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Observed hot water to not reach adequate temperatures in women's restroom.

5-202.12(A) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit through a mixing valve or combination faucet.

51	Good Retail Practices
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Observed excessive grease on floor behind fryer. (Corrected 02/04/26)

6-501.12(A) Physical facilities shall be cleaned as often as necessary to keep them clean.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE