



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
9	1		02/12/2026	2:50 PM - 3:35 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
PURDY'S STONY HILL HALL 2146 STONY HILL RD OWENSVILLE MO 65066 573-237-5700	100 Restaurant Owner: PURDY'S STONY HILL HALL 573-237-5700	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 108F Beans -18F, Okra 10F, Pickles 9F, Bratwurst 5F Bacon 34F, Cheese 34F, 41F, Pork 37F, 38F, Milk 37F, Potatoes 38F, Tomatoes 44F!, Chicken 37F, 25F, Fish 38F, Dressing 28F, Juice 37F
999	Education Provided OR Comments Temperature setting adjusted on prep cooler in question, facility will monitor temperature. Core violation corrected on the spot. GCHD will return for follow up inspection Feb 19.

Violations: Priority - 1 Core - 1

PRIORITY VIOLATIONS SUMMARY

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

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
35	Contamination prevented during food prep, storage & display	02/12/2026

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

20 Risk Factors and Interventions

Observed prep cooler not holding proper temperatures.

3-501.16(A)(2) ...potentially hazardous food shall be maintained:...at forty-one degrees Fahrenheit or less.

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

35 Good Retail Practices

Observed large sack of onions directly on floor in walk in cooler. (Corrected 02/12/26)

3-305.11 ...food shall be protected from cross contamination by storing the food:... (3) at least six inches above the floor.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE