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
10008	1		02/04/2026	3:00 PM - 4:10 PM	Struttmann, Drew

SITE INFORMATION
SNOWENSVILLE DINER
120 S FIRST STREET
OWENSVILLE MO 65066
573-437-7669

INVENTORY/MANAGER/OWNER
100 Restaurant
Owner:
DAN BREEDEN
573-259-5680

SERVICE TYPE/FREQUENCY
Regular Inspection
High Priority

COMMENTS

CODE	DESCRIPTION
998	Temperatures

Hot Water 130F, 118F, 114F
Chicken 36F, Ground Beef 36F, Cheese 12F, Fries 11F, Fish 36F, Ravioli 8F

999	Education Provided OR Comments

Priority violation and two core violations corrected on the spot. PIC reported fix for mop drying should be in place within one week. No follow up necessary.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

CODE	DESCRIPTION	CORRECTED
11	Food in good condition, safe and unadulterated	02/04/2026

CORE VIOLATIONS SUMMARY

CODE	DESCRIPTION	CORRECTED
8	Adequate handwashing facilities supplied & accessible	02/04/2026
40	Utensils, equipment & linens:properly stored, dried, handled	_____
41	Single-use/service articles: properly stored, used	02/04/2026

PRIORITY VIOLATIONS DETAIL

CODE	DESCRIPTION
11	Risk Factors and Interventions

Observed cans with major dents. (Corrected 02/04/26)

3-101.11 Food shall be safe, unadulterated, and as specified under 3-601.12, honestly presented.

CORE VIOLATIONS DETAIL

CODE	DESCRIPTION
8	Risk Factors and Interventions

Observed handsink to not reach adequate temperature. (Corrected 02/04/26)

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.

40	Good Retail Practices

Observed mop heads drying with head down in basin.

6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

41	Good Retail Practices

Observed single-use articles on floor. (Corrected 02/04/26)

4-903.11 ...single use articles shall be stored:...(3) At least six inches above the floor.

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

Drew Struttmann, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE