



**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
95	1		03/12/2026	9:15 AM - 9:45 AM	Clark, Douglas

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
HERMANN CROWN SUITES/1837 BAR & GRILL 403 S MARKET ST HERMANN MO 65041 618-791-7336	100 Restaurant Owner: HERMANN CROWN SUITES/1837 BAR & GRILL 618-791-7336	Regular Inspection LODGING FOOD INSPECTION

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water- Outdoor Grill 131F, Breakfast Kitchen 142F Bacon -2F, Hot Dog -1F, Pepperoni 11F, Sausage 12F Pickles 36F, Pico de Gallo 36F, Sausage 37F, Cheese 37F, Butter 38F, Orange Juice Concentrate 11F
999	Education Provided OR Comments  No priority violations during this inspection. All violations were found in the outdoor grill kitchen. GCHD recommends decreasing the amount of equipment held inside the patio kitchen facility and/or increasing shelf space along the west wall to allow more items to air dry after warewashing and facilitate a more orderly storage setup which will leave counter workspace more open and available for use.

---



---

**Violations: Core - 5**

---



---

### CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
35	Contamination prevented during food prep, storage & display	_____
40	Utensils, equipment & linens:properly stored, dried, handled	_____
45	Nonfood-contact surfaces clean	_____
51	Physical facilities installed, maintained and clean	_____

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	<p>Risk Factors and Interventions</p> <p>Observed no hand towels at handwashing station.</p> <p>6-301.12 Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) Individual, disposable towels...</p>
35	<p>Good Retail Practices</p> <p>Observed some food and single-use items in storage under exposed drain pipes.</p> <p>3-305.12 Food may not be stored:...(F) Under sewer lines that are not shielded to intercept potential drips.</p>
40	<p>Good Retail Practices</p> <p>Observed mop stored with head down in mop bucket.</p> <p>6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.</p>
45	<p>Good Retail Practices</p> <p>Observed microwave to have accumulated dried food residue.</p> <p>4-601.11 Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.</p>
51	<p>Good Retail Practices</p> <p>Observed a large amount of equipment including maintenance tools blocking access to 3 bay sink and other essential areas.</p> <p>6-501.113 Maintenance tools such as brooms, mops, vacuum cleaners, and similar items shall be:...(B) Stored in an orderly manner that facilitates cleaning the area used for storing the maintenance tools.</p>

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

\_\_\_\_\_  
Douglas Clark, EPHS

\_\_\_\_\_  
OWNER / MANAGER SIGNATURE