



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
94	1		03/09/2026	10:30 AM - 12:00 PM	Struttman, Drew

SITE INFORMATION

HERMANN HILL VINEYARD
INN/VILLAGE CHAPEL
711 WEIN ST
HERMANN MO 65041
573-486-4455

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
HERMANN HILL VINEYARD
INN/VILLAGE CHAPEL
573-486-4455

SERVICE TYPE/FREQUENCY

Regular Inspection
LODGING FOOD INSPECTION

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 115F, 144F
Potatoes -2F, Broccoli -1F, Fruit 12F, Bacon 7F, Sausage -2F
Juice 38F, Strawberries 37F, Sausage 33F, Butter 36F, Cream 35F, Cheese 35F

999

Education Provided OR Comments

Inspection covered facilities located at both the Inn and the banquet/wedding venue. GCHD recommends closely watching the temperature on cooler used for breakfast items at the banquet facility as temperatures were satisfactory, but edging close to undesirable levels.

Violations: Priority - 1 Core - 1

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

26	Toxic substances properly identified, stored & used	03/09/2026
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CORE VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

51	Physical facilities installed, maintained and clean	_____
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PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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26	Risk Factors and Interventions
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Observed toxic cleaner without identification on spray bottle. (Banquet kitchen) (Corrected 03/09/26)

7-102.11 All working containers used for storing toxic or poisonous materials such as cleaners or sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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51	Good Retail Practices
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Observed excessive dust buildup from dryer exhaust in food storage room at Inn.

6-501.14 Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE