



**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
34	1		04/06/2026	1:45 PM - 2:45 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
CONCERT HALL & BARREL 206 E 1ST ST HERMANN MO 65041 573-486-5065	70 Tavern/Bar/Winery/Distillery Owner: CONCERT HALL & BARREL 573-486-5065	Regular Inspection High Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 123F Chicken 5F, Tater Tots 7F, Beef 5F, T Ravs 4F, Sausage 24F Dressing 35F, Ham 33F, Cheese 33F, Chicken 20F, Butter 39F, Tomatoes 38F, Milk 37F, Sausage 38F, Burger Patty 51 (discarded)
999	Education Provided OR Comments  GCHD will return in one week (4/13) for follow up inspection.

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**Violations: Priority - 1 Core - 4**

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### 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>
32	Thermometers provided and accurate	_____
49	Toilet facilities: properly constructed, supplied, cleaned	04/06/2026
50	Garbage/refuse properly disposed, facilities maintained	_____

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
51	Physical facilities installed, maintained and clean	_____

### PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
20	Risk Factors and Interventions
	Observed prep station unable to hold correct temperatures.
	3-501.16 ...potentially hazardous food shall be maintained: ...(2) At forty-one degrees or less.

### CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
32	Good Retail Practices
	Observed no thermometer in prep station cooler.
	4-204.112 (B) ...cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.
49	Good Retail Practices
	Observed bathroom door propped open. (Corrected 04/06/26)
	6-202.14 ...a toilet room on the premises shall be completely enclosed and provided with a tight-fitting and self-closing door.
50	Good Retail Practices
	Observed uncovered trash receptacles in women's restroom.
	A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

**CODE                      DESCRIPTION**

51                      Good Retail Practices

Observed large gap in draft guard of rear door to facility.

6-202.15...outer openings of a food establishment shall be protected against the entry of insects and rodents by: ...  
(3) solid, self-closing, tight fitting doors.

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

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**Drew Struttman, EPHS Inspector 1881**

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**OWNER / MANAGER SIGNATURE**