



**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
10034	1		04/07/2026	11:00 AM - 12:00 PM	Struttman, Drew

### SITE INFORMATION

EL TAPATIO  
500 HOMETOWN PLAZA  
OWENSVILLE MO 65066  
573-437-2045

### INVENTORY/MANAGER/OWNER

100 Restaurant  
Owner:  
JESUS GARCIA  
636-744-2808

### SERVICE TYPE/FREQUENCY

Regular Inspection  
High Priority

## COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 118F Shrimp 1F, Butter 36F, Steak 32F, Hot Hold: Beans 152F, Queso 137F French Fries 40F, Green Peppers 39F, Mushrooms 39F
999	Education Provided OR Comments  GCHD will return on 4/21 for follow up inspection.

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**Violations: Priority - 3 Core - 6**

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## PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
21	Proper date marking and disposition	_____
26	Toxic substances properly identified, stored & used	04/07/2026

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
13	Food seperated and protected	04/07/2026
14	Food-contact surfaces cleaned & sanitized	_____
33	Food properly labeled; original container	_____
39	In-use utensils: properly stored	04/07/2026
47	Plumbing installed; proper backflow devices	_____
49	Toilet facilities: properly constructed, supplied, cleaned	04/07/2026

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	<p>Risk Factors and Interventions</p> <p>Observed handsink without hot water.</p> <p>5-202.12 A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees through a mixing valve or combination faucet.</p>
21	<p>Risk Factors and Interventions</p> <p>Observed items in cooler without date/identification.</p> <p>3-501.17 ...refrigerated, ready-to-eat, potentially hazardous food, prepared and held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed, sold, or discarded when held at a temperature of 41 degrees or less.</p>
26	<p>Risk Factors and Interventions</p> <p>Observed spray bottle without identification. (Corrected 04/07/26)</p> <p>7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name.</p>

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
13	<p>Risk Factors and Interventions</p> <p>Observed bag of onions directly on floor. (Corrected 04/07/26)</p> <p>3-305.11...food shall be protected from contamination by storing the food:...(3) at least six inches above the floor.</p>
14	<p>Risk Factors and Interventions</p>
33	<p>Good Retail Practices</p> <p>Observed bulk spices without identification.</p> <p>3-302.12...working containers holding food or food ingredients that are removed from their original packages for use in the food establishment such as ....spices, shall be identified with the common name of the food.</p>
39	<p>Good Retail Practices</p> <p>Observed ice scoop directly in ice. (Corrected 04/07/26)</p> <p>3-304.12 During pauses in food preparation or dispensing, food utensils shall be stored: ...with their handles above the top of the food and container.</p>
47	<p>Good Retail Practices</p> <p>Observed warewashing sink to have major leak.</p> <p>5-205.15 A plumbing system shall be: ...(B) Maintained in good repair.</p>
49	<p>Good Retail Practices</p> <p>Observed restroom door propped open. (Corrected 04/07/26)</p> <p>6-202.14 ...a toilet room on the premises shall be completely enclosed with the tight-fitting self-closing door.</p>

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