



**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
127	1		03/27/2026	9:05 AM - 10:15 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
STRIKE AXE COFFEE 215 HWY 50 ROSEBUD MO 63091 918-607-6447	100 Restaurant FRANCES GLASER Owner: JACOB & FRANCES GLASER 918-607-6447	Regular Inspection Medium Priority

### COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures  Hot Water 118F Sausage 22F, Broth 28F, Cheese 36F, Milk 33F, Bacon 3F, Steak -8F, Pork -12F, Ice Cream -1F
999	Education Provided OR Comments  GCHD will return week of 4/20 for follow up inspection.

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**Violations: Priority - 2 Core - 1**

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### PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
9	Food obtained from approved source	_____
21	Proper date marking and disposition	_____

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**CORE VIOLATIONS SUMMARY**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>	<b><u>CORRECTED</u></b>
8	Adequate handwashing facilities supplied & accessible	_____

**PRIORITY VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
9	<p>Risk Factors and Interventions</p> <p>Observed eggs to be from unapproved source.</p> <p>3-201.11 Food shall be from inspected and approved sources that comply with law.</p>
21	<p>Risk Factors and Interventions</p> <p>Observed food in cooler without identification/dates.</p> <p>3-501.17 ...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 on the premises, sold, or discarded when held at a temperature of 41F or less for a maximum of seven days.</p>

**CORE VIOLATIONS DETAIL**

<b><u>CODE</u></b>	<b><u>DESCRIPTION</u></b>
8	<p>Risk Factors and Interventions</p> <p>Observed hand wash stations using fabric towels.</p> <p>6-301.12 Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) Individual, disposable towels...</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