



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
136	1		05/14/2026	9:45 AM - 10:45 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
MOM'S COUNTRY CAFE 811 MARKET ST HERMANN MO 65041 573-486-1001	100 Restaurant DARCY ALLISON Owner: SAM SOPHAL	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 134F Butter 34F, Ham 33F, Buttermilk 36F, Eggs 33F, Orange Juice 34F Hot Hold: Gravy 128F
999	Education Provided OR Comments Discussed violations and necessary fixes with PIC.

Violations: Priority - 2 Core - 4

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
19	Proper hot holding temperatures	05/14/2026
23	Consumer advisory provided for raw or undercooked food	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible (2)	_____
13	Food separated and protected	05/14/2026

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
50	Garbage/refuse properly disposed, facilities maintained	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
19	<p>Risk Factors and Interventions</p> <p>Observed gravy hot holding at 128F. (Corrected 05/14/26)</p> <p>3-501.16 Potentially Hazardous Food, Hot and Cold Holding. (A)potentially hazardous food, shall be maintained: (1) At one hundred thirty-five degrees Fahrenheit (135°F) or above,</p>
23	<p>Risk Factors and Interventions</p> <p>No consumer warning for raw or undercooked foods.</p> <p>3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens. (A) if an animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the operator shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in (B) and (C) of this section using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. (B) Disclosure shall include: (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order);" or (2) Identification of the animal-derived foods by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. (C)Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states: (1) Regarding the safety of these items, written information is available upon request; (2) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or (3) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.</p>

CORE VIOLATIONS DETAIL

CODE	DESCRIPTION
8	<p>Risk Factors and Interventions</p> <p>(2)</p> <p>Observed no soap at handsink.</p> <p>6-301.11 Handwashing Cleanser, Availability. Each handwashing sink or group of two (2) adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.</p> <p>Observed no hand towels at handsink.</p> <p>6-301.12 Hand Drying Provision. Each handwashing sink or group of adjacent handwashing sinks shall be provided with:</p> <ul style="list-style-type: none"> (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel; or (C) A heated-air hand drying device; or (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.
13	<p>Risk Factors and Interventions</p> <p>Observed large bag of sugar directly on floor. (Corrected 05/14/26)</p> <p>3-305.11 Food Storage.</p> <p>(A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food:</p> <ul style="list-style-type: none"> (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least six inches (6") above the floor.
50	<p>Good Retail Practices</p> <p>Observed excess garbage/equipment behind facility.</p> <p>6-501.114 Maintaining Premises, Unnecessary Items and Litter. The premises shall be free of:</p> <ul style="list-style-type: none"> (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and (B) Litter.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE