



Public Health
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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
135	1		05/29/2026	3:05 PM - 4:05 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
BUNKERS & BARRELS 101 E 4TH ST HERMANN MO 65041	70 Tavern/Bar/Winery/Distillery ALLYSON HOLLRAH Owner: RAYLENE HOLLRAH	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 133F Apple -4F, Rolls -2F, Crawfish 6F, Sausage 9F, Ravioli 8F, Beef 6F, Fries 20F Ribs 36F, Cheese 34F, Burger 31F, Bacon 34F, Tomatoes 40F
999	Education Provided OR Comments Spoke with PIC regarding violations. Priority violation corrected on the spot. GCHD will return in one week for follow-up inspection.

Violations: Priority - 1 Core - 4

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	05/29/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
32	Thermometers provided and accurate	05/29/2026
40	Utensils, equipment & linens: properly stored, dried, handled	_____

<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>
26	Risk Factors and Interventions
	Observed cleaning spray bottle without identification. (Corrected 05/29/26)
	7-102.11 Common Name. 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 of the material.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions
	Observed hand wash station without signage.
	6-301.14 Handwashing Signage. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.
32	Good Retail Practices
	Observed multiple coolers without thermometers. (Corrected 05/29/26)
	4-204.112 Temperature Measuring Devices. (B) Except as specified in (C) of this section, cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one (1) integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.
40	Good Retail Practices
	Observed mop drying directly in mop bucket.

CODE**DESCRIPTION**

6-501.16 Drying Mops. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies

51

Good Retail Practices

Observed inadequate lighting in walk-in cooler.

6-303.11 Intensity. The light intensity shall be:

(A) At least ten (10) foot candles at a distance of thirty inches (30") above the floor, in walk in refrigeration units and dry storage areas and in other areas and rooms during periods of cleaning;

Observed multiple ceiling tiles in kitchen area that were missing.

6-501.11 Physical facilities shall be maintained in good repair.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE