



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
24	1		05/29/2026	11:15 AM - 12:05 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
DOXIE SLUSH	100 Restaurant	Regular Inspection
222 E 1ST ST	Owner:	Medium Priority
HERMANN MO 65041	DOXIE SLUSH	
573-486-3298	573-486-3298	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 105F
Cheese 40F, Sauce 38F, Tamari 37F, Hamburger 41F, Salmon 41F, Buttermilk 34F, Pineapple 37F, Strawberries 32F, Hot Hold- Rice 162F
Lobster -12F, Hash Browns 2F, Raspberries -7F

999	Education Provided OR Comments
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Spoke with PIC regarding violations. Tech was contacted to address temperature issue in cooler, spray bottles were addressed on the spot. GCHD will return next week for follow-up to check juice cooler temperature.

Violations: Priority - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____
26	Toxic substances properly identified, stored & used	05/29/2026

PRIORITY VIOLATIONS DETAIL**CODE****DESCRIPTION**

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Risk Factors and Interventions

Observed juice cooler with inadequate cold-holding temperatures.

3-501.16 Potentially Hazardous Food, Hot and Cold Holding.
(A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under (B) and in (C) of this section, potentially hazardous food, shall be maintained:...

(2) At forty-one degrees Fahrenheit (41°F) or less.

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Risk Factors and Interventions

Observed multiple spray bottles without identification. (Corrected 05/29/26)

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 of the material.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE