



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
4	1		06/16/2026	12:45 PM - 1:35 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
HALF ASS BAR	100 Restaurant	Regular Inspection
100 S LYFORD RD	Owner:	Medium Priority
BLAND MO 65014	HALF ASS BAR	
573-646-3401	573-646-3401	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 121F Pizza 11F, Fries 7F, Chicken 8F, Cheese 41F, Butter 41F, Bacon 39F, Tomato 41F, Crab Rangoon 6F, Mac & Cheese Bites 7F, Hot Hold: Taco Meat 139F
999	Education Provided OR Comments GCHD will return in 2 weeks for follow-up inspection.

Violations: Priority - 4 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible (2)	_____
24	Pasteurized foods used, prohibited foods not offered	_____
26	Toxic substances properly identified, stored & used	06/16/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
40	Utensils, equipment & linens:properly stored, dried, handled	_____
41	Single-use/service articles: properly stored, used	06/16/2026

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions (2) Observed handwashing station to not have working hot water. 5-202.12 Handwashing Sink, Installation. (A) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit (100°F) through a mixing valve or combination faucet. Observed bar handwashing station to be inaccessible. 5-205.11 Using a Handwashing Sink. (A) A handwashing sink shall be maintained so that it is accessible at all times for employee use.
24	Risk Factors and Interventions Observed use and sales of home canned pickles. 3-201.11 Compliance with Food Law. (A) Food shall be obtained from inspected and approved sources that comply with law. (B) Food prepared in a private home may not be used or offered for human consumption in a food establishment.
26	Risk Factors and Interventions Observed spray bottle without identification. (Corrected 06/16/26) 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**CODE** **DESCRIPTION**

40 Good Retail Practices

Observed mop with head down in bottom of bucket.

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.

41 Good Retail Practices

Observed single-use paper items stored directly on floor. (Corrected 06/16/26)

4-903.11 Equipment, Utensils, Linens, and Single-Service and Single-Use Articles.
(A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:
(1) In a clean, dry location;
(2) Where they are not exposed to splash, dust, or other contamination; and
(3) At least six inches (6") above the floor.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE