



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
10055	1		06/11/2026	3:00 PM - 4:15 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
HERMANN HOSPITAL 509 W 18TH HERMANN MO 65041	80 Instituion Owner: HERMANN HOSPITAL	Regular Inspection High Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 116F Ice Cream -5F, Carrots -5F, Tilapia -2F, Raspberries -11F, Cornbread -11F, Cheese 41F, Cream Cheese 38F, Butter 41F, Ham 41F, Bacon 37F, Milk 36F, Gravy 35F, Sour Cream 36F, Potato Salad 33F, Turkey 32F, Cheese 37F, Salad 39F, Hamburger 27F
999	Education Provided OR Comments Both violations were corrected on the spot.

Violations: Priority - 1 Core - 1

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	06/11/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
40	Utensils, equipment & linens:properly stored, dried, handled	06/11/2026

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
26	Risk Factors and Interventions

Observed spray bottle without identification. (Corrected 06/11/26)

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>
40	Good Retail Practices

Observed case of single-use paper products on floor. (Corrected 06/11/26)

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