



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
126	1		06/02/2026	11:45 AM - 12:45 PM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
RICH'S FAMOUS BURGERS	100 Restaurant	Regular Inspection
100 W 7TH ST	Owner:	High Priority
OWENSVILLE MO 65066	DARREN WOODFORD	
314-609-1882	314-707-3131	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 125F
 Cheese 45F, OJ 45F, Butter 45F, Hot Hold: Beef 171F, Marinara 156F
 Ravioli -6F, Chicken 20F, Potatoes 20F, Cheese 40F, Salsa 35F, Orange Juice 35F, Tomatoes 35F

999	Education Provided OR Comments
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All violations corrected on the spot. Walk-in cooler was at improper temperature, but sealing side door helped lower temperature to correct levels. Maintenance technician was contacted and an evaluation will be completed. Regular temperature checks will be completed in the interim to ensure proper cold holding temperatures are maintained.

Violations: Priority - 2 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	06/02/2026
26	Toxic substances properly identified, stored & used	06/02/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	06/02/2026
13	Food seperated and protected	06/02/2026

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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20	Risk Factors and Interventions
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Observed cold holding temperatures to be inadequate. (Corrected 06/02/26)

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. All cold holding temperature references of forty-one degrees Fahrenheit (41°F).

26	Risk Factors and Interventions
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Observed multiple spray bottles without identification. (Corrected 06/02/26)

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.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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8	Risk Factors and Interventions
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Observed handwash station without paper towels. (Corrected 06/02/26)

6-301.12 Hand Drying Provision. Each handwashing sink or group of adjacent handwashing sinks shall be provided with:

(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.

CODE**DESCRIPTION**

13

Risk Factors and Interventions

Observed items in storage without coverings. (Corrected 06/02/26)

3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.

(A) Food shall be protected from cross contamination by:...

(4) Except as specified under Subparagraph 3-501.15(B)(2) and in (B) of this section, storing the food in packages, covered containers, or wrappings;

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE