



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
112	1		06/12/2026	9:35 AM - 10:25 AM	Struttmann, Drew

SITE INFORMATION

SUGAR AND SPICE: LAURA'S
DELIGHTS II
308 MARKET ST
HERMANN MO 65041
573-486-3333

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
LAURA GILBERT

SERVICE TYPE/FREQUENCY

Regular Inspection
Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 151F
Dough 35F, 33F, Milk 34F, Cheese 37F, Butter 36F, Cream Cheese 34F, Olives 37F, Strawberries -3F, Milk 41F,
Hot Hold- Sausage 141F

999	Education Provided OR Comments
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All priority violations corrected on the spot. Core violations need to be addressed before next regular inspection.

Violations: Priority - 2 Core - 6

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
11	Food in good condition, safe and unadulterated	06/12/2026
26	Toxic substances properly identified, stored & used	06/12/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible (2)	_____
32	Thermometers provided and accurate	_____
51	Physical facilities installed, maintained and clean (3)	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
11	Risk Factors and Interventions Observed moldy/adulterated cheese in walk-in cooler. (Corrected 06/12/26) 3-101.11 Safe, Unadulterated, and Honestly Presented. Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.
26	Risk Factors and Interventions Observed spray bottle without identification. (Corrected 06/12/26) 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 (2) Observed hand washing sink in kitchen 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. (B) A handwashing sink may not be used for purposes other than handwashing. Observed handwashing sink in serving area without signage.

CODE**DESCRIPTION**

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.

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Good Retail Practices

Observed multiple coolers without working thermometers.

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 me

51

Good Retail Practices

(3)

Observed excess food debris in bottom of freezer.

6-501.12 Cleaning, Frequency and Restrictions.

(A) Physical facilities shall be cleaned as often as necessary to keep them clean.

Observed spilled products in under counter cabinets.

6-501.12 Cleaning, Frequency and Restrictions.

(A) Physical facilities shall be cleaned as often as necessary to keep them clean.

Observed fryer station and surrounding walls to be excessively dirty with grease.

6-501.12 Cleaning, Frequency and Restrictions.

(A) Physical facilities shall be cleaned as often as necessary to keep them clean.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE