



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
80	1		06/05/2026	9:05 AM - 10:05 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
SWISS MEAT PROCESSING	100 Restaurant	Regular Inspection
2056 S 19 HWY	Owner:	Medium Priority
HERMANN MO 65041	SWISS MEAT PROCESSING	
573-486-2086	573-486-2086	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 118F

Pork Chop -7F, Pork Butt -4F, Breakfast Patties -4F, Burgers 4F, Tallow -11F, Brats -5F, 15F, Cheese 37F, Pork Steak 39F, Bacon 39F, Cheese 39F, Pork Patties 36F, Cheesecake 36F, Beef -5F

999	Education Provided OR Comments
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GCHD will return in one week for follow-up inspection to confirm adequate cold holding temperatures on prep cooler.

Violations: Priority - 1

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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20	Risk Factors and Interventions
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Observed prep cooler to not be holding at adequate temperature.

CODE**DESCRIPTION**

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.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE