



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
10030	1		06/16/2026	10:20 AM - 11:10 AM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
TACO BELL	100 Restaurant	Regular Inspection
503 E LINCOLN AVE	Owner:	Medium Priority
OWENSVILLE MO 65066	KMAC CORP	
	479-646-2053	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 123F

Chicken 1F, Sauce 1F, Fries -14F, Chicken 31F, Sauce 31F, Tomatoes 39F, Pico de Gallo 39F, Cheese 41F, Hot Hold: Shells 157F, Chips 167F, Beef 162F, 142F

999	Education Provided OR Comments
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No priority violations during this inspection.

Violations: Core - 3

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	06/16/2026
51	Physical facilities installed, maintained and clean (2)	_____

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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13	Risk Factors and Interventions
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CODE**DESCRIPTION**

Observed case of food directly on floor in freezer. (Corrected 06/16/26)

3-305.11 Food Storage.

(A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food:

- (1) In a clean, dry location;
- (2) Where it is not exposed to splash, dust, or other contamination; and
- (3) At least six inches (6") above the floor.

51

Good Retail Practices

(2)

Observed air curtain machine above employee entrance to have excess amount of dust buildup.

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition.

(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

Observed prep freezer to have a buildup of crumbs and other food debris.

4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils.

(A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(B) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE