



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
76	1		06/22/2026	1:40 PM - 2:40 PM	Struttman, Drew

SITE INFORMATION

STONE HILL WINERY: VINTAGE
RESTAURANT
1110 STONE HILL HWY
HERMANN MO 65041
573-486-3247

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
STONE HILL WINERY: VINTAGE
RESTAURANT
573-486-3247

SERVICE TYPE/FREQUENCY

Regular Inspection
Medium Priority

COMMENTS

CODE DESCRIPTION

998 Temperatures

Hot Water 136F
Ribs 1F, Beef -2F, Ice Cream -1F, Chicken 16F, Sausage 33F, Cheese 33F, Cream 35F, Butter 34F, Cake 34F,
Mustard 40F, Dates 30F, Bacon 35F, Chutney 37F, Corned Beef 37F, Potato Salad 36F, Steak 36F; Hot Hold-
Sauce 142F, Red Cabbage 145F, Jaeger Sauce 102F

999 Education Provided OR Comments

All priority violations corrected on the spot. GCHD will return for follow-up visit on 6/29.

Violations: Priority - 3 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
11	Food in good condition, safe and unadulterated	06/22/2026
19	Proper hot holding temperatures	06/22/2026
21	Proper date marking and disposition	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
13	Food seperated and protected	_____
35	Contamination prevented during food prep, storage & display	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
11	Risk Factors and Interventions Observed can with major dent in storage. (Corrected 06/22/26) 3-101.11 Safe, Unadulterated, and Honestly Presented. Food shall be safe, unadulterated, and, as specified under § 3-601.12, honestly presented.
19	Risk Factors and Interventions Observed several sauces in staging area that were not holding at correct temperatures. (Corrected 06/22/26) 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: (1) At one hundred thirty-five degrees Fahrenheit (135°F) or above.
21	Risk Factors and Interventions Observed items in cooler without date/label. 3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking. (A) Except when packaging food using a reduced oxygen packaging method as specified under § 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, ready-to-eat, potentially hazardous food, prepared and held in a food establishment for more than twenty-four (24) hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (41°F) or less for a maximum of seven (7) days.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions Observed handwashing sinks without signage. 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.
13	Risk Factors and Interventions Observed sauces without coverings/lids exposed to possible cross-contamination.
35	Good Retail Practices Observed cases on floor in walk-in cooler and freezer. 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.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE