



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
10002	1		07/17/2026	3:20 PM - 4:10 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
BAR VIN	100 Restaurant	Regular Inspection
114 E 4TH ST	Owner:	High Priority
HERMANN MO 65041	BAR VIN	
573-326-9388	573-326-9388	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 131F Juice 40F, Hard Salami 40F, Milk 40F, Cheese 40F
999	Education Provided OR Comments Provided education regarding reheating/hot holding procedure.

Violations: Priority - 2 Core - 1

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
17	Proper reheating procedures for hot holding	07/17/2026
21	Proper date marking and disposition	07/17/2026

CORE VIOLATIONS SUMMARY

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

PRIORITY VIOLATIONS DETAIL**CODE** **DESCRIPTION****17** **Risk Factors and Interventions**

Observed improper reheating procedure for soup. (Corrected 07/17/26)

3-403.11 Reheating for Hot Holding.

(A) Except as specified under (B) and (C) and in (E) of this section, potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least one hundred sixty-five degrees Fahrenheit (165°F) for fifteen (15) seconds. (B) Except as specified under (C) of this section, potentially hazardous food reheated in a microwave oven for hot holding shall be reheated so that all parts of the food reach a temperature of at least one hundred sixty-five degrees Fahrenheit (165°F) and the food is rotated or stirred, covered, and allowed to stand covered for two (2) minutes after reheating. (C) Ready-to-eat food taken from a commercially processed, hermetically sealed container, or from an intact package from a food processing plant that is inspected by the food regulatory authority that has jurisdiction over the plant, shall be heated to a temperature of at least one hundred thirty-five degrees Fahrenheit (135°F) for hot holding. (D) Reheating for hot holding as specified under (A) - (C) of this section shall be done rapidly and the time the food is between forty-one degrees Fahrenheit (41°F) and the temperatures specified under (A) - (C) of this section may not exceed two (2) hours.

21 **Risk Factors and Interventions**

Observed items in storage without identification/date label. (Corrected 07/17/26)

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**CODE** **DESCRIPTION****20** **Risk Factors and Interventions**

Observed cooler unable to hold appropriate temperature.

4-301.11 Cooling, Heating, and Holding Capacities. Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified under Chapter 3.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE