



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
10023	1		06/23/2026	10:45 AM - 11:AM AM	Struttmann, Drew

SITE INFORMATION

RUTHIES FAMILY RESTAURANT
302 OLD MOTEL ROAD
ROSEBUD MO 63091
573-764-2160

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
RUTHIES FAMILY RESTAURANT
573-764-2160

SERVICE TYPE/FREQUENCY

Regular Inspection
High Priority

COMMENTS

CODE DESCRIPTION

998 Temperatures

Hot Water 116F

Ham 39F, Beef 38F, Roast Beef 36F, Sauce 38F, Cheese 40F, Cream 39F, Meatloaf 39F, Butter 39F, Ranch 37F, Cream Cheese 32F, Cake 14F, Ravioli 5F, Pork 4F, Tater Tots 9F, Tomatoes 38F, Hot Hold: Gravy 141F

999 Education Provided OR Comments

Kitchen undergoing expansion with anticipated opening in several weeks. PIC was instructed that ice machine should be cleaned/sanitized every 4 months to prevent mold and scale buildup.

Violations: Priority - 2 Core - 1

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
14	Food-contact surfaces cleaned & sanitized	_____
40	Utensils, equipment & linens:properly stored, dried, handled	06/23/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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14	Risk Factors and Interventions
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Observed ice machine needed to be cleaned.

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.

40	Good Retail Practices
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Observed spatula that was breaking apart. (Corrected 06/23/26)

4-202.11 Food-Contact Surfaces.
(A) Multiuse food-contact surfaces shall be:
(1) Smooth;
(2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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8	Risk Factors and Interventions
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Observed handsinks 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.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE