



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
84	1		07/17/2026	11:20 AM - 12:30 PM	Struttmann, Drew

SITE INFORMATION
 TIN MILL RESTAURANT
 315 E 1ST ST
 HERMANN MO 65041
 573-486-5545

INVENTORY/MANAGER/OWNER
 100 Restaurant
 Owner:
 TIN MILL RESTAURANT
 573-486-5545

SERVICE TYPE/FREQUENCY
 Regular Inspection
 Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 126F
 Salmon 38F, Broccoli 33F, Pineapple 40F, Roast Beef 29F, Bacon 31F, Chicken Wings 34F, Butter 41F, Lobster 12F, Bread 17F, Hot Hold: Sauce 152F, Brats 143F

999	Education Provided OR Comments
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GCHD will return on 7/24 for follow-up inspection.

Violations: Priority - 3 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
17	Proper reheating procedures for hot holding	_____
21	Proper date marking and disposition	07/17/2026
40	Utensils, equipment & linens: properly stored, dried, handled	07/17/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
20	Proper cold holding temperatures	_____
32	Thermometers provided and accurate	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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17	Risk Factors and Interventions
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Observed soup in hot hold to not be reheated correctly.

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

3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking...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

Observed item in storage held beyond discard date. (Corrected 07/17/26)

3-501.18 Ready-to-Eat, Potentially Hazardous Food, Disposition.

(A) A food specified in 3-501.17(A) - (C) shall be discarded if it:...

(3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A).

<u>CODE</u>	<u>DESCRIPTION</u>
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40	Good Retail Practices
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Observed spatula that was breaking apart. (Corrected 07/17/26)

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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20	Risk Factors and Interventions
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32	Good Retail Practices
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Observed thermometer in prep cooler to be inaccurate.

4-204.112 Temperature Measuring Devices... cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one (1)working integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE