



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
87	1		07/22/2026	2:00 PM - 3:45 PM	Struttmann, Drew

SITE INFORMATION

VILLAGE MARKET CASH SAVER
2092 VILLAGE LANE
HERMANN MO 65041
573-486-2916

INVENTORY/MANAGER/OWNER

60 Grocery Store
Owner:
VILLAGE MARKET CASH SAVER
573-486-2916

SERVICE TYPE/FREQUENCY

Regular Inspection
High Priority

COMMENTS

CODE DESCRIPTION

998 Temperatures

Hot Water 92, 108F, 117F, 111F

Bacon 37F, Beef 37F, Pork 38F, Cheese 40F, Milk 37F, Butter 37F, Salad Bar 35F, Roast Beef 34F, Cut Fruit 35F, Pizza -2F, Ice Cream -6F, Hot Hold: Burgers 151F, Chicken 162F, Mashed Potatoes 152F

999 Education Provided OR Comments

No priority violations. All core violations corrected on the spot. No follow-up necessary.

Violations: Core - 4

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	07/22/2026
13	Food seperated and protected	07/22/2026
40	Utensils, equipment & linens:properly stored, dried, handled	07/22/2026
49	Toilet facilities: properly constructed, supplied, cleaned	07/22/2026

CORE VIOLATIONS DETAIL**CODE** **DESCRIPTION****8** **Risk Factors and Interventions**

Observed hand sink that was only reaching 92F. (Corrected 07/22/26)

5-202.12 Handwashing Sink, Installation.

(A) A handwashing sink shall be equipped to provide water at a temperature of at least one hundred degrees Fahrenheit (100°F) through a mixing valve or combination faucet.

13 **Risk Factors and Interventions**

Observed box of spices not in use that was open in deli department. (Corrected 07/22/26)

3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.

(A) Food shall be protected from cross contamination by:...(4) Except as specified under Subparagraph 3-501.15(B) (2) and in (B) of this section, storing the food in packages, covered containers, or wrappings;

40 **Good Retail Practices**

Observed mop drying directly in mop bucket. (Corrected 07/22/26)

6-501.16 Drying Mops. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

49 **Good Retail Practices**

Observed women's restroom to have covered trash receptacles only available in one stall. (Corrected 07/22/26)

5-501.17 Toilet Room Receptacle, Covered. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE