



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
21	1		08/17/2026	11:10 AM - 12:10 PM	Struttmann, Drew

SITE INFORMATION
ADAM PUCHTA WINERY
1947 FRENE CREEK RD
HERMANN MO 65041
573-486-5596

INVENTORY/MANAGER/OWNER
100 Restaurant
Owner:
ADAM PUCHTA WINERY
573-486-5596

SERVICE TYPE/FREQUENCY
Regular Inspection
Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 131F Milk 37F, Cheese 37F, Ground Beef 39F, Bacon 36F, Salami 38F, Sauce 39F, Bacon Jam 38F, Ranch 39F
999	Education Provided OR Comments Water sample taken, to be sent to MO State Public Health Lab for analysis.

Violations: Priority - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used (2)	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
26	Risk Factors and Interventions (2) Observed spay bottle without identification.

CODE**DESCRIPTION**

7-102.11 Common Name. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.

Observed cleaning spray bottle in storage above food in storage/workstation.

7-201.11 Separation. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles by:
(A) Separating the poisonous or toxic materials by spacing or partitioning; and
(B) Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE