



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
10042	1		08/10/2026	10:45 AM - 11:30 AM	Struttmann, Drew

SITE INFORMATION

AINSLEY'S PLACE
127 E 4TH ST # C
HERMANN MO 65041
573-606-4435

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
ANDREW AND TIFFANI BROEDER
636-283-8386

SERVICE TYPE/FREQUENCY

Regular Inspection
Medium Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 110F

Sausage 41F, Sauerkraut 40F, Beef 38F, Half n Half 38F, Hummus 39F, Milk 38F, Orange Juice 32F, Butter 31F, Chicken -11F, 34F, Fish -13F, Ham 41F

999

Education Provided OR Comments

GCHD will return in two weeks for follow-up inspection.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

14

Food-contact surfaces cleaned & sanitized

CORE VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

8

Adequate handwashing facilities supplied & accessible

32

Thermometers provided and accurate

51

Physical facilities installed, maintained and clean

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 to be growing mold.

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.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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8	Risk Factors and Interventions
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Observed no paper towels at handwashing sink in kitchen.

6-301.12 Hand Drying Provision. Each handwashing sink or group of adjacent handwashing sinks shall be provided with:
(A) Individual, disposable towels;
(B) A continuous towel system that supplies the user with a clean towel; or
(C) A heated-air hand drying device; or
(D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

32	Good Retail Practices
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Observed no thermometer in storage cooler.

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

51	Good Retail Practices
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Observed grease buildup on walls in kitchen.

6-501.12 Cleaning, Frequency and Restrictions.
(A) Physical facilities shall be cleaned as often as necessary to keep them clean.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE