



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
10024	1		08/12/2026	9:10 AM - 10:10 AM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
FIRST STREET EATS	100 Restaurant	Regular Inspection
115 N 1ST STREET	Owner:	Medium Priority
OWENSVILLE MO 65066	FIRST STREET EATS	
573-437-3287	573-437-3287	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 110F
Ground Beef 34F, Milk 37F, Cheese 36F, Butter 39F, Bacon 37F, Ham 41F

999	Education Provided OR Comments
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All priority violations corrected on the spot. GCHD spoke with PIC and recommended moving dirty dish tub to alternate location to prevent dried food accumulation in hard to clean spot.

Violations: Priority - 2 Core - 1

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used (2)	08/12/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
51	Physical facilities installed, maintained and clean	_____

PRIORITY VIOLATIONS DETAIL**CODE** **DESCRIPTION**

26 Risk Factors and Interventions

(2)

Observed employee medicine on shelf next to confectionary ingredients. (Corrected 08/12/26)

7-207.11 Restriction and Storage. (A) Except for medicines that are stored or displayed for retail sale, only those medicines that are necessary for the health of employees shall be allowed in a food establishment. (B) Medicines that are in a food establishment for the employees' use shall be labeled as specified under § 7-101.11 and located to prevent the contamination of food, equipment, utensils, linens, and single-service and single-use articles.

Observed spray bottle without identification. (Corrected 08/12/26)

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.

CORE VIOLATIONS DETAIL**CODE** **DESCRIPTION**

51 Good Retail Practices

Observed kitchen floors and wall under 3 bay sink to have excessive food particulates.

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