



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
56	1		08/12/2026	12:45 PM - 1:45 PM	Struttmann, Drew

SITE INFORMATION

MCDONALD'S
504 E LINCOLN ST
OWENSVILLE MO 65066
573-437-5437

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
MCDONALD'S
573-437-5437

SERVICE TYPE/FREQUENCY

Regular Inspection
High Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 114F, 96F

Egg 41F, Onion 39F, Milk 34F, Butter 40F, 37F, Gravy 40F, Burrito 39F, Burger 1F, 8F, Muffins -1F, Chicken 3F, Cheese 30F, Hot Hold: Fish 155F, Chicken 146F, Fries 154F

999

Education Provided OR Comments

Priority violation corrected on the spot. No follow-up necessary.

Violations: Priority - 1 Core - 1

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

40

Utensils, equipment & linens:properly stored, dried, handled

08/12/2026

CORE VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

8

Adequate handwashing facilities supplied & accessible

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

40 Good Retail Practices

Observed spatula that was breaking apart. (Corrected 08/12/26)

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**CODE** **DESCRIPTION**

8 Risk Factors and Interventions

Observed hand sink in women's restroom to not reach 100F.

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.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE