



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
10056	1		08/12/2026	10:10 AM - 11:00 AM	Struttmann, Drew

SITE INFORMATION
ROCK ISLAND LINE TAVERN
110 E PETERS
OWENSVILLE MO 65066
573-437-8719

INVENTORY/MANAGER/OWNER
70 Tavern/Bar/Winery/Distillery
Owner:
SANNA HENDRIX
573-586-8363

SERVICE TYPE/FREQUENCY
Regular Inspection
Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 120F
Ground Beef 36F, Butter 36F, Pickles 35F, Cheese 35F, Chicken -3F

999	Education Provided OR Comments
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All priority violations corrected on the spot. Spoke with PIC regarding importance of dating and labeling products when opening/removing from original packaging and moving cleaners from bulk supplies to working containers.

INSPECTION OBSERVATIONS

<u>CODE</u>	<u>DESCRIPTION</u>
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51	Good Retail Practices
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Observed microwave with dried food particulates. (Corrected 08/12/26)

4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils...
(C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Violations: Priority - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	08/12/2026
40	Utensils, equipment & linens:properly stored, dried, handled	08/12/2026

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
26	Risk Factors and Interventions 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.
40	Good Retail Practices Observed rubber scraper 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;

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE