



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
30	1		08/24/2026	10:50 AM - 12:30 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
CASEY'S GENERAL STORE	20 Convenience Store	Regular Inspection
115 RT-19	Owner:	High Priority
HERMANN MO 65041	CASEY'S GENERAL STORE	
573-486-5655	573-486-5655	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 110F, 130F Ice Cream -17F, Fries -18F, Novelty -18F, Turkey 34F, Pepperoni 38F, Cheese 35F, Dough 36F, Biscuit -12F, Bacon 36F, Hot Hold: Burger 157F, Chicken Sandwich 160F, Pizza 152F
999	Education Provided OR Comments Spoke with PIC regarding violations and most were corrected on the spot. Cleaning physical facility violations will be completed after food service activities are completed for the day.

Violations: Priority - 1 Core - 8

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
14	Food-contact surfaces cleaned & sanitized	08/24/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
35	Contamination prevented during food prep, storage & display (2)	08/24/2026
40	Utensils, equipment & linens: properly stored, dried, handled	08/24/2026
41	Single-use/service articles: properly stored, used	08/24/2026

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
49	Toilet facilities: properly constructed, supplied, cleaned	08/24/2026
50	Garbage/refuse properly disposed, facilities maintained	08/24/2026
51	Physical facilities installed, maintained and clean (2)	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
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14	Risk Factors and Interventions
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Observed ice chute in soda machines to have visible calcium buildup. (Corrected 08/24/26)

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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35	Good Retail Practices
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(2)

Observed multiple cases of food in freezer open with risk for cross-contamination during storage. (Corrected 08/24/26)

3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.
(A) Food shall be protected from cross contamination by: ...(4) Except as specified under Subparagraph 3-501.15 (B)(2) and in (B) of this section, storing the food in packages, covered containers, or wrappings

Observed cases of food directly on floor. (Corrected 08/24/26)

3-305.11 Food Storage.
(A) Except as specified in (B) and (C) of this section, food shall be protected from contamination by storing the food:...(3) At least six inches (6") above the floor.

40	Good Retail Practices
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Observed mops drying directly in bottom of mop bucket. (Corrected 08/24/26)

6-501.16 Drying Mops. After use, mops shall be placed in a position that allows them to air-dry

CODE**DESCRIPTION**

without soiling walls, equipment, or supplies.

41 Good Retail Practices

Observed single-use items directly on floor. (Corrected 08/24/26)

4-903.11 Equipment, Utensils, Linens, and Single-Service and Single-Use Articles. (A) Except as specified in (D) of this section, cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:...(3) At least six inches (6") above the floor.

49 Good Retail Practices

Observed no toilet paper in women's restroom stall. (Corrected 08/24/26)

6-302.11 Toilet Tissue, Availability. A supply of toilet tissue shall be available at each toilet.

50 Good Retail Practices

Observed an excessive amount of empty cardboard boxes on floor in storage area. (Corrected 08/24/26)

5-501.111 Areas, Enclosures, and Receptacles, Good Repair. Storage areas, enclosures, and receptacles for refuse, recyclables, and returnables shall be maintained in good repair.

51 Good Retail Practices

(2)

Storage room floor has buildup of food/soda residue.

6-501.12 Cleaning, Frequency and Restrictions.

(A) Physical facilities shall be cleaned as often as necessary to keep them clean.

Observed small prep station in kitchen with 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