



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
69	1		09/03/2026	1:30 PM - 2:45 PM	Struttmann, Drew

SITE INFORMATION

CASH SAVER
19 HWY
OWENSVILLE MO 65066
573-437-7200

INVENTORY/MANAGER/OWNER

60 Grocery Store
Owner:
CASH SAVER
417-469-5363

SERVICE TYPE/FREQUENCY

Regular Inspection
Medium Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 114F

Ice Cream 20F, 13F, Novelty 24F, Pizza 4F, Vegetables 6F, Meatballs 23F, Chicken 23F, Brats 21F, Cheesecake 17F, Pie 11F, Berries 5F, Shrimp -1F, Fish -4F, Milk 31F, OJ 38F, Yogurt 40F, Butter 41F, Ham 31F, Cream Cheese 30F, Hot Dog 36F, Bacon 38F, Pork Steaks 33F, Ground Beef 35F

999

Education Provided OR Comments

No priority violations during this inspections. Vent cleaning should take place after all meat cutting activities have ceased for the day and should then include a thorough sanitization of all surfaces underneath. No follow-up necessary.

Violations: Core - 4

CORE VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

8

Adequate handwashing facilities supplied & accessible

40

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

51

Physical facilities installed, maintained and clean (2)

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

8 Risk Factors and Interventions

Observed restroom with no hand wash signage posted.

6-301.14 Handwashing Signage. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.

40 Good Retail Practices

Observed mop drying with head directly down in mop bucket.

6-501.16 Drying Mops. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

51 Good Retail Practices

(2)

Observed missing ceiling tile in main grocery area.

6-501.11 Repairing. Physical facilities shall be maintained in good repair.

Observed vent above cutting area in meat dept to have an excess amount of dust.

6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition.
(A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE