



# Gasconade County Health Department

300 Schiller Street, Hermann, MO 65401  
 (573) 486-3129 FAX (573) 486-3745 County # 073

## Food Inspection Report

|                 |                |               |             |                        |                  |
|-----------------|----------------|---------------|-------------|------------------------|------------------|
| <b>SITE NO.</b> | <b>INV NO.</b> | <b>IR NO.</b> | <b>DATE</b> | <b>INSPECTION TIME</b> | <b>INSPECTOR</b> |
| 41              | 1              |               | 09/01/2026  | 1:00 PM - 2:00 PM      | Struttmann, Drew |

  

|                         |                                |                               |
|-------------------------|--------------------------------|-------------------------------|
| <b>SITE INFORMATION</b> | <b>INVENTORY/MANAGER/OWNER</b> | <b>SERVICE TYPE/FREQUENCY</b> |
| DOS PRIMOS              | 100 Restaurant                 | Regular Inspection            |
| 2072 VILLAGE LANE       | Owner:                         | High Priority                 |
| HERMANN MO 65041        | DOS PRIMOS                     |                               |
| 314-680-8010            | 314-680-8010                   |                               |

### COMMENTS

| <u>CODE</u> | <u>DESCRIPTION</u>                                                                                                                                                                                                                     |
|-------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 998         | Temperatures<br><br>Hot Water 141F<br>Ice Cream -7F, -3F, Fish -1F, Crab -2F, Ground Beef 2F, Salsa 32F, Sour Cream 40F, Cheese 39F, Milk 33F,<br>Mushroom 40F, Tomatoes 40F, Chicken 39F, Hot Hold: Rice 168F, Beans 173F, Sauce 170F |
| 999         | Education Provided OR Comments<br><br>GCHD will return 9/2 for follow up inspection.                                                                                                                                                   |

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**Violations:    Priority - 3    Core - 4**

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### PRIORITY VIOLATIONS SUMMARY

| <u>CODE</u> | <u>DESCRIPTION</u>                                  | <u>CORRECTED</u> |
|-------------|-----------------------------------------------------|------------------|
| 20          | Proper cold holding temperatures                    | _____            |
| 21          | Proper date marking and disposition                 | 09/01/2026       |
| 26          | Toxic substances properly identified, stored & used | 09/01/2026       |

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**CORE VIOLATIONS SUMMARY**

| <b><u>CODE</u></b> | <b><u>DESCRIPTION</u></b>                                        | <b><u>CORRECTED</u></b> |
|--------------------|------------------------------------------------------------------|-------------------------|
| 8                  | Adequate handwashing facilities supplied & accessible            | 09/01/2026              |
| 35                 | Contamination prevented during food prep, storage & display      | 09/01/2026              |
| 40                 | Utensils, equipment & linens:properly stored, dried, handled (2) | _____                   |

**PRIORITY VIOLATIONS DETAIL**

| <b><u>CODE</u></b> | <b><u>DESCRIPTION</u></b> |
|--------------------|---------------------------|
|--------------------|---------------------------|

|    |                                |
|----|--------------------------------|
| 20 | Risk Factors and Interventions |
|----|--------------------------------|

Observed cooler to not be holding at correct temperature.

3-501.16 Potentially Hazardous Food, Hot and Cold Holding.  
 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under (B) and in (C) of this section, potentially hazardous food, shall be maintained:...

(2) At forty-one degrees Fahrenheit (41°F) or less.

|    |                                |
|----|--------------------------------|
| 21 | Risk Factors and Interventions |
|----|--------------------------------|

Observed items in storage held beyond seven days. (Corrected 09/01/26)

3-501.18 Ready-to-Eat, Potentially Hazardous Food, Disposition.  
 (A) A food specified in 3-501.17(A) - (C) shall be discarded if it:  
 (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen;  
 (2) Is in a container or package that does not bear a date or day;  
 (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3-501.17(A).

|    |                                |
|----|--------------------------------|
| 26 | Risk Factors and Interventions |
|----|--------------------------------|

Observed cleaning spray bottle without identification. (Corrected 09/01/26)

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****8**                              **Risk Factors and Interventions**

Observed hand washing station with no paper towels. (Corrected 09/01/26)

6-301.12 Hand Drying Provision. Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) Individual, disposable towels;

**35**                              **Good Retail Practices**

Observed food in storage without covering/lid. (Corrected 09/01/26)

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;

**40**                              **Good Retail Practices**

(2)

Observed mops drying directly in mop bucket. (Corrected 09/01/26)

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.

Observed single-use items stored directly on floor.

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:

(1) In a clean, dry location;

(2) Where they are not exposed to splash, dust, or other contamination; and

(3) At least six inches (6") above the floor.

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

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**Drew Struttman, EPHS Inspector 1881**

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**OWNER / MANAGER SIGNATURE**