



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
102	1		09/16/2026	11:00 AM - 12:00 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
GASCONADE CO R-I HIGH SCHOOL	30 School	Regular Inspection
BEARCAT CROSSING	Owner:	SCHOOL
HERMANN MO 65041	GASCONADE CO R-I HIGH SCHOOL	
573-486-5425 Ext 1153	573-486-5425 Ext 1153	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 124F

Tater Tots -7F, Chicken -6F, Ground Beef -7F, Cheese 34F, Yogurt 33F, 40F, Orange Juice 35F, Butter 33F, Sauce 35F, Peaches 38F, Cottage Cheese 36F, Milk 35F, Hot Hold: Mashed Potato 175F, Chicken Patty 152F, Corn 157F

Violations: Priority - 2 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
14	Food-contact surfaces cleaned & sanitized	_____
19	Proper hot holding temperatures	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
40	Utensils, equipment & linens:properly stored, dried, handled	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
14	Risk Factors and Interventions Observed mold in ice machine. 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.
19	Risk Factors and Interventions Observed hot holding machine to not be holding 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: (1) At one hundred thirty-five degrees Fahrenheit (135°F) or above

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions Observed no handwash sign in kitchen workers' restroom. 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 directly in bottom of 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.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE