



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
10020	1		09/03/2026	11:45 AM - 12:40 PM	Struttmann, Drew

SITE INFORMATION

GRANNY'S CAFE
 307 W HIGHWAY 28
 BLAND MO 65014
 573-646-3400

INVENTORY/MANAGER/OWNER

100 Restaurant
 Jenniffer Millikan
 Owner:
 GRANNY'S CAFE
 573-646-3400

SERVICE TYPE/FREQUENCY

Regular Inspection
 Medium Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 131F

Peaches 40F, Ground Beef 38F, Eggs 38F, Corn 16F, Berries 15F, Fries 15F, Lettuce 43F, Chicken Tenders 15F, Ice Cream 11F

999

Education Provided OR Comments

GCHD will return in 2 weeks for follow up inspection.

Violations: Priority - 2 Core - 3

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

20

Proper cold holding temperatures

44

Warewashing facilities:

09/03/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
32	Thermometers provided and accurate	_____
50	Garbage/refuse properly disposed, facilities maintained	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
20	Risk Factors and Interventions Observed cooler that was not 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:... (2) At forty-one degrees Fahrenheit (41°F) or less.
44	Good Retail Practices Warewashing facilities: installed, maintained, used; test strips used Observed sanitization level for warewashing to be inadequate. (Corrected 09/03/26) 4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness. A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions Observed no paper towels at handwashing station. 6-301.12 Hand Drying Provision. Each handwashing sink or group of adjacent handwashing sinks shall be provided with: (A) Individual, disposable towels; (B) A continuous towel system that supplies the user with a clean towel; or

CODE**DESCRIPTION**

(C) A heated-air hand drying device; or
 (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures.

32

Good Retail Practices

Observed cooler without thermometer.

4-204.112 Temperature Measuring Devices...

(B) Except as specified in (C) of this section, cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one (1) integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.

50

Good Retail Practices

Observed an abundance of empty cardboard boxes in storage room.

6-501.114 Maintaining Premises, Unnecessary Items and Litter. The premises shall be free of: (A) Items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used; and
 (B) Litter.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE