



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
2	1		08/27/2026	2:00 PM - 2:50 PM	Struttmann, Drew

SITE INFORMATION

M. CLANCY'S
211 50 HWY
ROSEBUD MO 63091
573-764-9310

INVENTORY/MANAGER/OWNER

100 Restaurant
Owner:
M. CLANCY'S
573-764-9310

SERVICE TYPE/FREQUENCY

Regular Inspection
High Priority

COMMENTS

CODE

DESCRIPTION

998

Temperatures

Hot Water 130F
Chicken 34F, Sausage 40F, Beef 39F, Buttermilk 39F

999

Education Provided OR Comments

Priority violation corrected on the spot. No follow-up necessary.

Violations: Priority - 1

PRIORITY VIOLATIONS SUMMARY

CODE

DESCRIPTION

CORRECTED

13

Food seperated and protected

08/27/2026

PRIORITY VIOLATIONS DETAIL

CODE

DESCRIPTION

13

Risk Factors and Interventions

Observed food arranged in storage incorrectly. (Corrected 08/27/26)

CODE**DESCRIPTION**

3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation.

(A) Food shall be protected from cross contamination by:

(1) Separating raw animal foods during storage, preparation, holding, and display from:

(a) Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and

(b) Cooked ready-to-eat food; (2) Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by: (a)

Using separate equipment for each type, or

(b) Arranging each type of food in equipment so that cross contamination of one type with another is prevented.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE