



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
98	1		09/03/2026	10:50 AM - 11:45 AM	Struttman, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
MARIES CO. R-II MIDDLE SCHOOL	30 School	Regular Inspection
300 S MAIN	Owner:	SCHOOL
BLAND MO 65014	MARIES CO. R-II MIDDLE SCHOOL	
573-646-3912	573-646-3912	

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
998	Temperatures Hot Water 141F Juice 36F, Sandwich 35F, Sausage 14F, Berries 16F, Cheese 50F, Milk 41F, Hot Hold: Taco Meat 146F, Beans 137F
999	Education Provided OR Comments Maintenance tech has been contacted regarding refrigeration unit, and ice machine to be cleaned before the weekend break.

Violations: Priority - 2

PRIORITY VIOLATIONS SUMMARY

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

PRIORITY VIOLATIONS DETAIL**CODE** **DESCRIPTION**

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.

20 Risk Factors and Interventions

Observed cooler that wasn't holding correct temperatures.

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. All cold holding temperature references of forty-one degrees Fahrenheit (41°F)

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE