



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
83	1		09/21/2026	3:00 PM - 4:00 PM	Struttmann, Drew

SITE INFORMATION
 TIN MILL BREWERY
 114 GUTENBERG
 HERMANN MO 65041
 573-486-2275

INVENTORY/MANAGER/OWNER
 70 Tavern/Bar/Winery/Distillery
 Owner:
 TIN MILL BREWERY
 573-486-2275

SERVICE TYPE/FREQUENCY
 Regular Inspection
 Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 110F

Sausage 40F, Pepperoni 39F, Cheese 39F, Bacon 11F, Crust 10F, Chicken 3F, Tater Tots -2F, T Ravs 17F, Cheeseballs 10F, Jalapenos 29F, Mushrooms 30F, Cherries 39F

999	Education Provided OR Comments
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All priority violations corrected on the spot. Spoke with PIC regarding options for fixing outstanding problems. No follow-up necessary.

Violations: Priority - 2 Core - 5

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
11	Food in good condition, safe and unadulterated	09/21/2026
19	Proper hot holding temperatures	09/21/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible (2)	_____
13	Food seperated and protected	09/21/2026
40	Utensils, equipment & linens:properly stored, dried, handled	_____
51	Physical facilities installed, maintained and clean	09/21/2026

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
11	Risk Factors and Interventions Observed heavily dented can in storage. (Corrected 09/21/26) 3-101.11 Safe, Unadulterated, and Honestly Presented. Food shall be safe, unadulterated, and, as specified under § 3-601.12, honestly presented.
19	Risk Factors and Interventions Observed cheese hot holding at at inadequate temperature. (Corrected 09/21/26) 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 (2) Observed hand sink without soap. 6-301.11 Handwashing Cleanser, Availability. Each handwashing sink or group of two (2) adjacent handwashing sinks shall be provided with a supply of hand cleaning liquid, powder, or bar soap.

CODE**DESCRIPTION**

Observed hand sink without towels.

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
- (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.

13

Risk Factors and Interventions

Observed uncovered food in cooler. (Corrected 09/21/26)

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;

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Good Retail Practices

Observed mop drying directly in bottom of mop 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.

51

Good Retail Practices

Observed visible gap between at kitchen service entrance. (Corrected 09/21/26)

6-202.15 Outer Openings, Protected.

- (A) Except as specified in (B), (C), and (E) and under (D) of this section, outer openings of a food establishment shall be protected against the entry of insects and rodents by:
 - (1) Filling or closing holes and other gaps along floors, walls, and ceilings;
 - (2) Closed, tight-fitting windows; and
 - (3) Solid, self-closing, tight-fitting doors.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE