



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
10027	1		08/27/2026	8:45 AM - 9:35 AM	Struttmann, Drew

SITE INFORMATION
 WILDFLOWER CAFE AND
 EMPORIUM
 207 N FIRST STREET
 OWENSVILLE MO 65066
 573-437-5500

INVENTORY/MANAGER/OWNER
 100 Restaurant
 Owner:
 WILDFLOWER CAFE AND
 EMPORIUM
 573-437-5500

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 115F
 Chicken -2F, Ham -4F, Pretzel 15F, Sausage 38F, Egg 34F, Has Browns 34F, Cheese 40F, Milk 39F

999	Education Provided OR Comments
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All priority violations corrected on the spot. No follow-up necessary.

Violations: Priority - 2 Core - 2

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
19	Proper hot holding temperatures	08/27/2026
26	Toxic substances properly identified, stored & used	08/27/2026

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
13	Food seperated and protected	08/27/2026
49	Toilet facilities: properly constructed, supplied, cleaned	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
19	Risk Factors and Interventions Observed gravy hot holding at incorrect temperature. (Corrected 08/27/26) 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
26	Risk Factors and Interventions Observed first-aid supplies to be located above food in storage. (Corrected 08/27/26) 7-208.11 Storage. First aid supplies that are in a food establishment for the employees' use shall be: (B) Stored in a kit or a container that is located to prevent the contamination of food, equipment, utensils, and linens, and single-service and single-use articles.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
13	Risk Factors and Interventions Observed uncovered food in freezer. (Corrected 08/27/26) 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;
49	Good Retail Practices Observed unisex restroom without covered trash receptacle. 5-501.17 Toilet Room Receptacle, Covered. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE