Public Health
Prevent. Promote. Protect.

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
37	1		10/16/2026	11:45 AM - 12:20 PM	Struttmann, Drew

SITE INFORMATION
DOLLAR GENERAL
2092 VILLAGE LANE
HERMANN MO 65041
573-486-0033

INVENTORY/MANAGER/OWNER
20 Convenience Store
Owner:
DOLLAR GENERAL
573-486-0033

SERVICE TYPE/FREQUENCY
Regular Inspection
Low Priority

COMMENTS

CODE	DESCRIPTION
998	Temperatures

Hot Water 117F
Pizza -11F, Ice Cream -1F, Burrito -12F, Fries -11F, Fish -5F, Orange Juice 35F, Sausage 33F, Milk 36F, Cheese 31F, Yogurt 32F, Sour Cream 35F, Ground Beef 39F

999	Education Provided OR Comments

No priority or core violations during this inspection.

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

Drew Struttmann, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE

Inspection Checklist

In	Out	N/O	N/A	Violation Description
X				1 PIC present, demonstrates knowledge and performs duties
X				2 Management awareness; policy present
X				3 Proper use of reporting, restriction and exclusion
X				4 Proper eating, tasting, drinking or tobacco use
X				5 No discharge from eyes, nose and mouth
X				6 Hands clean and properly washed
X				7 No bare hand contact
X				8 Adequate handwashing facilities supplied & accessible
X				9 Food obtained from approved source
X				10 Food received at proper temperature
X				11 Food in good condition, safe and unadulterated
X				12 Required records available
X				13 Food seperated and protected
X				14 Food-contact surfaces cleaned & sanitized
X				15 Proper disposition of retured food
X				16 Proper cooking, time and temperature
X				17 Proper reheating procedures for hot holding
X				18 Proper cooling time and temperatures
X				19 Proper hot holding temperatures
X				20 Proper cold holding temperatures
X				21 Proper date marking and disposition
X				22 Time as a public healt control (procedures/records)
X				23 Consumer advisory provided for raw or undercooked food
X				24 Pasteurized foods used, prohibited foods not offered
X				25 Food additives: approved and properly used
X				26 Toxic substances properly identified, stored & used
X				27 Compliance wit approved Specialized Process & HACCP plan
X				28 Pasteurized eggs used where required
X				29 Water and ice from approved source
X				30 Adequate equipment for temperature control
X				31 Approved thawing methods used
X				32 Thermometers provided and accurate
X				33 Food properly labeled; original container
X				34 Insects, rodents and animals not present
X				35 Contamination prevented during food prep, storage & display
X				36 Personal cleanliness
X				37 Wiping cloths: properly used and stored
X				38 Fruits and vegetables washed before use
X				39 In-use utensils: properly stored
X				40 Utensils, equipment & linens:properly stored, dried, handled
X				41 Single-use/service articles: properly stored, used
X				42 Gloves used properly
X				43 Food & nonfood contact surfaces cleanable
X				44 Warewashing facilities:
X				45 Nonfood-contact surfaces clean
X				46 Hot and cold water available: adequate pressure
X				47 Plumbing installed; proper backflow devices
X				48 Sewage and wastewater properly disposed
X				49 Toilet facilities: properly constructed, supplied, cleaned
X				50 Garbage/refuse properly disposed, facilities maintained
X				51 Physical facilities installed, maintained and clean