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
10034	1		10/15/2026	1:50 PM - 2:40 PM	Struttmann, Drew

SITE INFORMATION
EL TAPATIO
500 HOMETOWN PLAZA
OWENSVILLE MO 65066
573-437-2045

INVENTORY/MANAGER/OWNER
100 Restaurant
Owner:
JESUS GARCIA
636-744-2808

SERVICE TYPE/FREQUENCY
Regular Inspection
High Priority

COMMENTS

CODE	DESCRIPTION
998	Temperatures

Hot Water 139F
Fries -11F, Tamales -7F, Bacon 32F, Chorizo 32F, Milk 35F, Salsa 41F
Hot Hold: Beans 142F, Sauce 144F, Soup 150F

999	Education Provided OR Comments

GCHD will return in two weeks for follow up inspection.

Violations: Priority - 3

PRIORITY VIOLATIONS SUMMARY

CODE	DESCRIPTION	CORRECTED
20	Proper cold holding temperatures	_____
34	Insects, rodents and animals not present	10/15/2026
40	Utensils, equipment & linens:properly stored, dried, handled	10/15/2026

PRIORITY VIOLATIONS DETAIL

CODE	DESCRIPTION
20	Risk Factors and Interventions

Observed refrigeration drawers below grill unable to hold 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.

34	Good Retail Practices

Observed mouse droppings in bar area cabinets. (Corrected 10/15/26)

6-501.111 Controlling Pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Control measures shall include:
(A) Routinely inspecting incoming shipments of food and supplies;
(B) Routinely inspecting the premises for evidence of pests;
(C) Using methods, if pests are found, such as trapping devices or other means of pest control as specified under §§ 7-202.12, 7-206.12, and 7-206.13; and
(D) Eliminating harborage conditions.

40	Good Retail Practices

Observed spatulas that were cracking and breaking apart. (Corrected 10/15/26)

4-202.11 Food-Contact Surfaces.
(A) Multiuse food-contact surfaces shall be: (1) Smooth; (2) Free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections;

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

Drew Struttmann, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE