



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	9:00am	TIME OUT	12:45pm
DATE	2-26-16	PAGE	1 of 6

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Twelve West Bar & Grill	OWNER: Brian Hurst	PERSON IN CHARGE: Kirk Wishon
ADDRESS: 12 West Columbia Street	ESTABLISHMENT NUMBER: 0271	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-760-1135	FAX: 573-760-1136
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

The letter to the left of each item indicates that item's status at the time of the inspection.
 IN = in compliance OUT = not in compliance
 N/A = not applicable N/O = not observed
 COS = Corrected On Site R = Repeat Item

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Kirk Wishon</i> Kirk Wishon	Date: February 26, 2016		
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: 3-21-16



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Twelve West Bar & Grill		ADDRESS 12 West Columbia Street		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Bar area beer cooler		38	Grill station cooler		40
Bar area keg cooler		40	Cold hold PHF: lettuce, sld tomato		40, 38
Saute station cooler		34	caramelized onions		39
Cold hold PHF: cooked chicken		38	Frigidaire freezer		0
cooked apples		36	Salad station cooler		38

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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4-601.11A	Food residue was observed on the underside of the pass-through canopy in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area at a time when food is not present.	3-1-16	AW
4-601.11A	Food residue was observed on the exterior and interior of the microwave located above the salad station in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave.		
4-601.11A	An accumulation of food residue was observed on the Cuisinart food processor in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the processor as necessary.		
4-601.11A	Food debris was observed on the blade of the can opener in the back kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the can opener.		
4-202.11A 2	Various pieces of cracked and broken plasticware was observed on the clean storage rack in the back kitchen area. Multi-use food contact surfaces shall be free of breaks, chips and cracks. Please remove damaged plasticware from service.		
4-601.11A	An accumulation of food debris was observed on the meat slicer located in the back kitchen area. Food contact surfaces shall be clean to sight and touch. When in use, the slicer shall be cleaned at least every four hours and at the end of the day prior to next service.		

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6-301.11 6-301.12	The handwash sink at the bar area was not provided with soap and paper towels. All hand washing sinks shall be provided with hand soap and a hand drying provision. Please provide soap and towels at this location.	3-21-16	AW
6-202.15A	Daylight was observed at the lower left side of the front entry door. The outer openings of a food establishment shall be protected against the entry of insects and pests by use of a tight-fitting, self-closing door. Please seal the gap at this location.		
4-601.11C	Food residue was observed in the door seals of the grill station cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the door seals.		
4-601.11C	Food debris was observed in the bottom of the Frigidaire upright freezer in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the freezer.		
4-601.11C	Dust and food residue was observed on the top and sides of the Frigidaire freezer in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.		
4-601.11C	Food debris was observed on the lower shelf of the steam table in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this surface.		

EDUCATION PROVIDED OR COMMENTS

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Salad station cold hold PHFs:			Beef broth reheated		212
Greens, cut tomato		40, 38	Seafood pasta		206
Kenmore cooler		36			
Walk-in cooler		40			
Walk-in freezer		5			

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3-501.17A	A date of disposition was not observed on a bowl of sliced ham in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with a day or date by which time the food will be sold, consumed or discarded. According to the kitchen manager, the ham was sliced the previous day. COS by affixing a date of disposition.	COS	<i>KW</i>
3-501.17A	A tray of rice pudding was observed in the walk-in cooler with a date indicating when it was placed in temperature control but not bearing a date of disposition. COS by affixing a date of disposition.	COS	
3-501.18A 1	A tray of pasta was observed within the walk-in cooler past the discard date. Potentially hazardous foods exceeding the marked discard date shall be discarded. COS by discarding the food.	COS	
4-601.11A	Mold was observed on the baffle of the ice machine in the beverage station area. Food contact surfaces shall be clean to sight and touch. Remove the baffle and clean and sanitize it.	3-1-16	

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4-601.11C	Food residue was observed on the side of the salad station cooler in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning this area.	COS	<i>KW</i>
3-602.11C	An unlabeled squeeze bottle of oil was observed above the salad station in the kitchen. Foods not stored in their original packaging and that are not readily identifiable shall be labeled with the common name of the food. Please label the bottle.	3-21-16	
4-601.11C	An accumulation of food residue was observed on bus tubs stored below the salad station in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the bus tubs daily to prevent accumulation of residue.		
4-903.11A 2	An accumulation of food residue was observed in a plastic tub containing clean single service items above the salad station in the kitchen. Single service items shall be stored so that they are protected from sources of contamination. Please clean the container and protect the items from contamination.		
6-501.12A	An accumulation of dust was observed on the ceiling and lights above food prep areas in the kitchen. Physical facilities shall be cleaned at a frequency that prevents contamination of food and food contact surfaces. Please clean the ceiling at this location when food is not exposed.		

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	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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3-304.11C F	In-use utensils were observed stored in basins of sanitizer at the cook line. In-use food utensils shall be stored on a sanitized surface and cleaned at least every four hours or stored in water maintained at a temperature of at least 135F. COS by placing the utensils on a sanitized surface.	COS	
4-601.11C	Food debris was observed on the lower shelf of the prep table in the back kitchen area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the lower shelf at this area and items affected by debris.	3-21-16	
3-304.12B	Un-handled scoops were observed in uncovered bulk containers of rice and flour under the prep table in the back kitchen area. Hand-contact portions of scoops may not come in contact with foods. Please remove the scoops from the containers and place lids on the foods to protect them from contamination.		KJ
4-901.11A	Plastic containers were observed wet-nested on the clean storage rack in the back kitchen. After cleaning and sanitizing, equipment shall be air dried. Please air dry equipment before placing it in storage.		
4-601.11C	A heavy accumulation of grease was observed on the side of an unused fryer in the back kitchen area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		

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6-501.12A	An accumulation of debris was observed on the floor below equipment in the back kitchen area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor as needed.	3-21-16	
3-305.11A 3	A box of lettuce was observed stored on the floor in the walk-in cooler. Food shall be protected from sources of contamination by storing it at least six inches off of the floor. COS by removing the food from the floor.	COS	
3-305.11A 2	A tray of uncovered cooked shrimp was observed in the walk-in freezer. Food shall be protected from sources of contamination. Please cover the shrimp.	3-21-16	<i>KW</i>
6-301.11	The handwash sink in the back kitchen area was not provided with soap and hand washing provisions. Each hand washing sink shall be provided with a supply of hand soap and a hand drying provision. Please provide soap and paper towels at this location.		
6-301.12A			
4-501.14B	An accumulation of dirt and debris was observed on top of the facility mechanical dishwasher. A warewashing machine shall be cleaned at a frequency that prevent recontamination of cleaned and sanitized equipment. Please clean the dishwasher.		
6-501.12A	An accumulation of debris and mold was observed under the warewashing sink, the drain-boards of the warewashing area and on the walls surrounding this area. Physical facilities shall be cleaned at a frequency that prevents contamination of cleaned equipment. Please clean this area.		

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

6-501.12A	The drywall ceiling above the mechanical dishwasher was observed to be water damaged and deteriorated such that it is shedding paint and debris. Physical facilities shall be maintained in good repair. Please repair and paint the ceiling in this location.	3-21-16	<i>[Signature]</i>
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