



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

TIME IN	9:36 am	TIME OUT	2:38 pm
DATE	Nov. 29, 2016	PAGE	1 of 9

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 and Grill	OWNER: Brian Hurst, LLC	PERSON IN CHARGE: Kirk Wishon
ADDRESS: 12 West Columbia Street	ESTABLISHMENT NUMBER: 0271	COUNTY: St. Francois
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 type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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 <input checked="" type="checkbox"/> T N/O <input checked="" type="checkbox"/> V	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 checked="" type="checkbox"/> OUT N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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"/> T	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O <input checked="" type="checkbox"/> V	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O <input checked="" type="checkbox"/> V	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input checked="" type="checkbox"/> V	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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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: November 29, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: Dec. 20, 2016



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

ESTABLISHMENT NAME Twelve West Bar and Grill		ADDRESS 12 West Columbia Street		CITY /ZIP Farmington 63640		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Walk-in cooler, ambient		12	Walk-in cooler: ambient, cooked pene, salad		42, 42, 42	
Frigidaire freezer, kitchen, ambient		8	Saute prep table, top: cheese, s. potatoes, chicken		41, 41, 41	
Grill prep table, bottom: ambient		39	Saute prep table, bottom: ambient, potatoes, hamb.		39, 38, 38	
Grill prep table, bottom: raw hamburger		41	Grill prep table, top: cooked mushrooms		40	
			Grill prep table, top: cream cheese, blue cheese		39, 35	
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
5-203.14B	BACK WORK AND STORAGE AREA An hose was attached to the faucet of the preparation sink. There was no backflow protection observed. Water shall be protected from contamination from backflow. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker between the faucet and the hose.				12/1/16	
4-601.11A	Dried food debris observed on the blade of the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize after use, and clean entire holster and attachment area at least daily.				11/29/16	
4-601.11C						
3-501.17A	Several items in the walk-in cooler were either not dated or dated incorrectly for disposal. Potato soup was dated 11/26 to 12/3 (eight days), and cooked penne was dated 11/31 (November does not have 31 days). Other foods lacked disposal dates. Potentially hazardous, ready-to-eat foods that are prepared on site (or commercially prepared and opened) and held for more than 24 hours shall be labeled with a seven-day disposal date, which is the day of preparation (or opening) plus an additional six days. Please label all applicable foods with the correct disposal date.				11/29/16	
3-302.11A	Raw shell eggs were stored above ready-to-eat food, and bread was stored next to raw chicken in walk-in cooler. Raw animal-derived foods shall be stored separately or below fully cooked foods. Please rearrange food to prevent cross-contamination.				11/29/16	
3-501.16A	The walk-in cooler had an ambient temperature of 42F, and all foods temped were at 42F. Food shall be held at 41F or lower. COS by adjusting thermostat; final temperature 38F.				COS	
Code Reference	CORE ITEMS 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.				Correct by (date)	Initial
5-501.115	Accumulation of debris observed in the enclosure of the outside trash dumpster. Enclosures shall be kept clean to reduce pest harborage. Please clean enclosure of trash, leaves, and boxes.				12/20/16	
5-501.113	The lids on the outside trash dumpsters were open. Lids shall be kept closed on outside trash receptacles. Please close lids.				11/29/16	
B						
6-501.114	Accumulation of trash and litter on the porch of the back entry into the back storage/work area. Please keep area clean to reduce pest attraction near entry.				12/1/16	
B						
3-302.11A	BACK WORK/STORAGE AREA Several trays and containers of food were stored uncovered in the walk-in cooler. Food shall be protected during storage. Please cover food while in storage.				11/29/16	
4-601.11C	Food spills were observed in trays placed on the floor beneath shelves in the walk-in cooler. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean trays at least daily.				12/1/16	
3-304.12B	A cup was stored in the 5-gallon container of flour on the shelf below the island work table. In-use utensils shall have a handle and be multi-use. Please use a handled utensil and store the handle above the surface of the flour.				11/29/16	
4-601.11C	An accumulation of debris observed on the shelf below the island work table. Please clean as often as needed to keep clean.				12/20/16	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: 				Kirk Wishon	Date: November 29, 2016	
Inspector:		Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Dec. 20, 2016



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

ESTABLISHMENT NAME Twelve West Bar and Grill	ADDRESS 12 West Columbia Street	CITY /ZIP Farmington 63640
---	------------------------------------	-------------------------------

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Steam table: au jus, marinara	160, 174

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

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.**

4-601.11A	BACK WORK AND STORAGE AREA Debris observed on the Thunderbird dough mixer and on the meat/cheese slicer. Please wash, rinse, and sanitize all parts after use. Cover to prevent contamination while in storage.	11/29/16	
4-601.11A	The ribs in the hood above the double oven were soiled. Food was stored on top of the oven. Please clean ribs at a frequency to protect food from drippage.	12/20/16	
4-601.11A	MAIN KITCHEN The cutting boards on all three prep tables were stained and deeply grooved. Food contact surfaces shall be clean to sight and touch, and free of imperfections. Please resurface, invert, or replace the boards.	12/20/16	
3-301.11B	Employee observed cutting cabbage with bare hands. The cabbage was not to be cooked. Employees shall not touch ready-to-eat food with their bare hands. Please discard cabbage and use single-use gloves when touching food that is ready-to-eat. NOTE: cabbage was discarded	11/29/16	
7-201.11A	A container of sanitizer was stored on the edge of the flame grill. The sanitizer was used for	COS	
3-304.12C	in-use cooking utensils. Chemicals (including sanitizer) shall be stored below or separately all food, clean equipment, clean linens, and single-use items. In-use utensils shall be stored on a cleaned and sanitized surface or in hot (135F or higher) water; wash, rinse, and sanitize in-use cooking utensils at least every four hours. CORRECTED ON SITE by discussion of rule, moving sanitizer.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

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.**

3-304.14B	BACK WORK AND STORAGE AREA A wet cloth was stored on the table holding the meat/cheese slicer. Wiping cloths shall be placed in laundry when damp, or stored in sanitizer between uses. Please store wet wiping cloths correctly.	11/29/16	
4-601.11C	Debris observed on the bottom shelf of the table across from the stove. Also, debris observed inside new single-use trays on this shelf. Please clean shelf and dispose of contaminated single-use items.	12/20/16	
4-601.11C	Accumulation of food splatters observed on the outside surfaces of the stove and ovens. Please clean all surfaces of equipment as often as needed to keep clean.	12/20/16	
5-501.116 B	Accumulation of debris on the inside and outside of the trash can. Trash receptacles shall be cleaned at a frequency to prevent debris accumulation that attracts pests. Please clean all surfaces of trash cans when emptied.	12/20/16	
6-202.11A	One light fixture lacked a cover. Please install shields or cover over bulbs.	12/20/16	
4-901.11A	MAIN KITCHEN Metal containers were observed wet nested on the shelf holding clean and dirty equipment. Equipment and utensils shall be air dried before storing nested. Please allow air drying.	11/29/16	
6-501.110 B	A jacket was stored on the shelf holding clean equipment by the handwashing sink. Please store personal belongings in a designated area where equipment is not contaminated.	11/29/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: 	Kirk Wishon	Date: November 29, 2016
Inspector: 	Rose Mier	Telephone No. (573)-431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Dec. 20, 2016



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

ESTABLISHMENT NAME Twelve West Bar and Grill		ADDRESS 12 West Columbia Street	CITY / ZIP Farmington 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Chicken, grill		165, 199	Salad prep table, top: cut tomatoes, cut spinach
Kenmore refrigerator, ambient (dessert)		40	Salad prep table, bottom: ambient,
			Soup, hot hold: tomato, potatoe
			166, 158

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
4-601.11A 4-903.11A	MAIN KITCHEN Clean plates, bowls and other equipment were stored face-up throughout the kitchen. Debris was observed inside bowls. Please protect clean equipment while in storage by covering or inverting. Wash, rinse, and sanitize all soiled equipment.	11/29/16	[Signature]
4-203.11B	(NOTE: This violation is a core item, not a priority item) The cook's thermometer read 20F when the actual temperature was 32.4F when checked for correct calibration. Please discard this thermometer which is not able to be calibrated. Please provide accurate thermometers that are able to be calibrated, and calibrate frequently.	11/30/16	
2-201.11	An employee health policy was not available upon request. Please develop a written employee health (illness) policy by using Chapter 2 of the Missouri Food Code (sections 2-201.11, 2-201.12, 2-201.13 and/or the FDA Employee Personal Health and Hygiene Handbook (specifically pages 5-17, 33-38, 43-59).	12/20/16	

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
4-601.11C	MAIN KITCHEN Accumulation of debris on the knife sharpener, stored on the shelf by the handwashing sink. Please wash, rinse, and sanitize sharpener to prevent knife contamination.	11/29/16	[Signature]
4-601.11C	Debris observed in the top creases and the area of the door around the seals of all the doors of the prep coolers. Please clean seals and inside of doors.	12/20/16	
4-601.11C	Accumulation of food spills observed in the bottom of the saute prep table. Please clean as often as needed to keep clean.	12/20/16	
3-302.11A	Food was stored uncovered in the bottom of the saute prep table. Please cover food while in storage.	11/29/16	
4-204.112 A	A thermometer was not found in the bottom of the saute prep table or in the Frigidaire freezer. Please install accurate thermometers in a convenient-to-read location in the warmest part of these coolers.	11/30/16	
4-601.11C	An accumulation of debris observed on a tool box stored on shelf below the steam table. The tool box held utensils. Please clean tool box as often as needed to keep clean.	12/1/16	
4-601.11C	Accumulation of debris observed in the cook line: outsides of Vulcan oven, under the flat grill, enclosure around the gas grill, sides of deep fryers, inside of cabinets of fryers, and floor under fryers. Please clean all surfaces and floor as often as needed to keep clean.	12/20/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: *[Signature]* Kirk Wishon Date: November 29, 2016
 Inspector: *[Signature]* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No
 Follow-up Date: Dec. 20, 2016



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

ESTABLISHMENT NAME Twelve West Bar and Grill	ADDRESS 12 West Columbia Street	CITY / ZIP Farmington 63640
---	------------------------------------	--------------------------------

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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

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.**

--	--	--	--

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

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.**

4-904.11B	MAIN KITCHEN Whisks and spoons were stored with their handles down in containers stored on the tables by the salad prep cooler. Utensils shall be stored with their handles up to prevent contamination of the food-contact surface when retrieving the utensil.	11/29/16	
4-903.11A	Debris observed on the inside of containers holding utensils (whisks, spoons). Please clean and sanitize containers frequently to protect utensils from contamination when in storage.	11/29/16	
5-501.116	All surfaces of trash cans are dirty. Please clean all surfaces when emptied.	12/20/16	
B	A single-use condiment cup was stored in a container of sugar by the Kenmore refrigerator. In-use utensils shall be multi-use and have a handle that is stored above the surface of the food. Please dispose of condiment cup and use clean and sanitized utensil with a handle.	11/29/16	
4-601.11C	Debris observed on the outside and inside surfaces of the Kenmore refrigerator. Please clean all surfaces as often as needed to keep clean.	12/20/16	
6-202.11A	Bulbs in the ceiling fixtures were not shielded. Bulbs shall be shielded in food preparation and storage areas. Please install covers, shield with endcaps, or shatter-resistant bulbs.	12/20/16	
6-501.14A	The ceiling HVAC vents were dirty. Ventilation systems shall not be a source of contamination. Please clean vents as often as needed to keep clean.	12/20/16	
6-501.12A	Several areas of the ceiling were dirty or stained. Please clean ceiling, or repaint/replace if needed.	12/20/16	

EDUCATION PROVIDED OR COMMENTS

--

Person in Charge Title:	Kirk Wishon	Date: November 29, 2016
-------------------------	-------------	-------------------------

Inspector:	Rose Mier	Telephone No. (573) 431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Dec. 20, 2016
------------	-----------	------------------------------	---------------	--	-------------------------------



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

ESTABLISHMENT NAME Twelve West Bar and Grill	ADDRESS 12 West Columbia Street	CITY / ZIP Farmington 63640
---	------------------------------------	--------------------------------

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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

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.**

--	--	--	--

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

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.**

5-205.15B	WAREWASHING ROOM Leaks were observed in the faucet of the 3-vat sink and in the connection of the hose between the sinks which was dripping onto the floor. Plumbing shall be maintained in good repair. Please repair leaks and keep floor dry to reduce mold and bacterial growth.	12/20/16	} _____
4-302.14	There were no test strips available upon request. Test kits shall be supplied to check sanitizer strength in sanitizer solutions. Please provide test kits for chlorine (50 to 100 ppm) used in the mechanical warewash machine, and for quaternary ammonia (150 to 400 ppm) used in the 3-vat sink.	12/1/16	
4-501.14	The heads on both sprayers at the sinks were dirty. Please clean all parts of shower sprayers as often as needed to keep clean.	12/20/16	
4-601.11C	Accumulation of debris observed on the bottom shelf of the table between the sinks and warewash machine. Please clean shelf as often as needed to keep clean.	12/20/16	
6-501.14A	Accumulation of debris on the cover over the vent in the hood above the warewash machine. Please clean.	12/20/16	
4-501.14	Accumulation of debris on the outside and inside of the warewash machine. Please clean all surfaces at least daily, more often if needed to keep clean.	11/29/16	
4-601.11C	Accumulation of debris on the black mobile cart, used to store clean equipment. Please clean cart to prevent contamination of clean equipment.	11/29/16	

EDUCATION PROVIDED OR COMMENTS

--	--	--

Person in Charge / Title: <i>[Signature]</i>	Kirk Wishon	Date: November 29, 2016
---	-------------	----------------------------

Inspector: <i>[Signature]</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Dec. 20, 2016
----------------------------------	-----------	--------------------------------	------------------	--	-------------------------------



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

ESTABLISHMENT NAME Twelve West Bar and Grill	ADDRESS 12 West Columbia Street	CITY / ZIP Farmington 63640
---	------------------------------------	--------------------------------

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

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
----------------	--	-------------------	---------

--	--	--	--

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
----------------	---	-------------------	---------

4-901.11A	WAREWASH ROOM Clean equipment, stored on the black mobile cart, was wet-nested. Please allow complete air drying of equipment before storing nested.	11/29/16	
6-501.18	The mop sink was dirty and drain flies were numerous in the area. Please clean sink after use and keep area clean to reduce pest harborage.	11/30/16	
6-501.12A	Accumulation of debris on the door and floor of the water heater room. Please clean.	12/20/16	
6-501.12A	Accumulation of debris on the door and frame opening into the bar dining area. Please clean.	12/20/16	
6-501.11	The door and floor of the bathroom were damaged. Physical facility shall be maintained in good repair. Please repair or replace door and floor.	12/20/16	
6-202.11A	The ceiling lights were not shielded. If these are LED bulbs, shielding is not required. If not LED, please install covers or shields with endcaps over lights.	12/20/16	
6-501.18	BAR Debris observed on the top ledge of the handwashing sink. Please clean as often as needed to keep clean.	11/30/16	
4-602.11C	Water and debris (possibly mold) observed in the bottom of the keg cooler. Please clean and sanitize cooler and keep dry to prevent mold growth.	11/30/16	

EDUCATION PROVIDED OR COMMENTS

--

Person in Charge/Title:	Kirk Wishon	Date: November 29, 2016
Inspector:	Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Dec. 20, 2016



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

ESTABLISHMENT NAME Twelve West Bar and Grill	ADDRESS 12 West Columbia Street	CITY / ZIP Farmington 63640
---	------------------------------------	--------------------------------

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Keg cooler, ambient, bar	33
		Coca Cola cooler, ambient, bar	38

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

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.**

7-201.11A 7-207.11B 7-201.11A	<p>BAR</p> <p>Dish soap, Ibuprofen, and hand lotion were stored in a wall cabinet also storing food and single-use items. Medicines shall be stored in a designated location for employee personal use, and chemicals shall be stored separately from or below food, single use items, equipment, and clean linens. Please store medicines and chemicals correctly.</p> <p>Quaternary ammonia sanitize tablets were stored with single-use items and equipment. Chemicals shall be stored below or separately from single-use items and equipment. Please store in a designated area for chemicals.</p>	11/29/16 11/29/16	<i>[Handwritten Initials]</i>
-------------------------------------	--	--------------------------	-------------------------------

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

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.**

4-204.112 A 4-601.11C 6-501.12A	<p>BAR</p> <p>Thermometers were not found in the keg cooler or the Coca Cola cooler (both had potentially hazardous food stored in them). Please install an accurate thermometer in an easy-to-read location in both coolers.</p> <p>Mold and debris observed on the door glides of the beer chest coolers. Please clean and sanitize to reduce mold growth.</p> <p>BASEMENT</p> <p>Accumulation of debris and dead insects observed on the floor. Please clean floor as often as needed to keep clean.</p>	12/20/16 12/20/16 11/29/16 12/20/16	<i>[Handwritten Initials]</i>
--	---	--	-------------------------------

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title <i>[Signature]</i> Kirk Wishon	Date: November 29, 2016
Inspector: <i>[Signature]</i> Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Dec. 20, 2016



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

ESTABLISHMENT NAME Twelve West Bar and Grill		ADDRESS 12 West Columbia Street		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

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.**

2-401.11A	ROOM WITH SODA DISPENSE/ICE MAKER A cup of coffee was stored with and above clean equipment on the wall rack. Employees shall eat, drink, and store food only in designated areas where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please ensure all employees eat and store food only in designated areas.	11/29/16	JW
4-202.11A	An ice scoop, stored by the soda dispenser, was pitted. Food contact surfaces shall be free of imperfections like pits. Please dispose of scoop.	12/1/16	
4-601.11A	Mold and lime deposits were observed on the inside of the ice maker. Please discard ice, wash, rinse, sanitize, and air dry machine before returning to service.	11/30/16	
5-203.11A	There was no handwashing sink in the area where soda is dispensed or the warewashing room. Handwashing sinks shall be available in areas where food is dispensed and in warewashing rooms. When asked, employee stated he washed hands in the bathroom. Please install a handwashing sink in this area for use by staff dispensing beverages and warewashing.	12/20/16	

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

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.**

4-501.11A	ROOM WITH BEVERAGE DISPENSER/ICE MAKER A tray holding clean utensils was repaired with tape. Tape cannot be used as a repair. Please discard tray.	12/20/16	JW
6-501.110	An employee purse was stored on a high chair. Employee personal items shall be stored in a designated location where equipment cannot be contaminated. Please store correctly.	11/29/16	
4-903.11A	Beverage spills observed on the package of single-use lids, stored on the coffee cart. Please discard lids.	11/29/16	
6-501.11	Tiles and wall damage observed at the bottom of the walls in the entry area between this room and the dining room. Please repair walls.	12/20/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Kirk Wishon</i>		Kirk Wishon	Date: November 29, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Dec. 20, 2016