



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

TIME IN DATE 4-16-15	9:10am	TIME OUT 1:10pm
		PAGE 1 of 4

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: Josh O'Farrell	
ADDRESS: 12 West Columbia Street	ESTABLISHMENT NUMBER: 0271	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: 573-760-1135	FAX: 573-760-1136	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____			
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY Date Sampled _____	<input type="checkbox"/> PRIVATE 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		<input type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper date marking and disposition	✓	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/> N/O	Adequate handwashing facilities supplied & accessible	✓		<input type="checkbox"/> OUT <input type="checkbox"/> 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"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/> N/O	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection.		
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	✓			IN = in compliance N/A = not applicable COS=Corrected On Site	OUT = not in compliance N/O = not observed R=Repeat Item	
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

#### 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"/>		Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	✓	
<input checked="" 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"/>		Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>		Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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"/>		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"/>		Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
	<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"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" 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:

Josh O'Farrell

Date:  
April 16, 2015

Inspector:

John Wiseman

Telephone No.  
(573)431-1947

EPHS No.  
1507

Follow-up:  Yes  No  
Follow-up Date: 5-1-15



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ESTABLISHMENT NAME	ADDRESS	CITY / ZIP			
Twelve West Bar & Grill	12 West Columbia Street	Farmington, 63640			
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F		
Saute cooler amb	38	Walk-in cooler amb	40		
Grill cooler amb	38	Walk-in freezer amb	0		
Salad cooler amb	36	Bar area beer cooler amb	40		
Frigidaire upright freezer amb	0	Bar area Pepsi cooler amb	40		
Kenmore cooler amb	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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			Correct by (date)	Initial
3-501.17A	Cooked chicken breast, cooked pasta and cooked meatballs were observed stored in the saute cooler without dates of disposition. Refrigerated potentially hazardous foods held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed, sold, or discarded. The date of disposition shall be a maximum of seven days from the date of preparation. COS by affixing a date of disposition.			COS	JV
4-601.11A	Both GE microwaves in the kitchen were observed to have an accumulation of food debris on the upper, interior surfaces. Food contact surfaces shall be clean to sight and touch. Please clean.			5-1-15	
3-501.16B 3-701.11A	A pan of gooey butter cake was observed stored at ambient temperatures on the shelf above the prep table in the kitchen. According to the cook, Josh O'Farrell, the cake had been on the shelf since Tuesday, April 14. Mr. O'Farrell indicated that the cake was made on the premises using butter, eggs, cream cheese, sugar, and flour. Except during preparation, cooking, or cooling, refrigerated potentially hazardous foods shall be maintained at a temperature of 41F or less. A potentially hazardous food is defined as a food that is natural or synthetic and that requires temperature control because it is in a form that is capable of supporting the rapid and progressive growth of infectious or toxicogenic microorganisms. Food that is unsafe, adulterated, or not honestly presented shall be discarded. Please discard the cake. COS by discarding the cake.			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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			Correct by (date)	Initial
3-305.11A	Breaded chicken and vegetables were observed uncovered within the Frigidaire upright freezer in the kitchen. Food shall be protected from contamination by storing where it is not exposed to splash, dust, or other contamination. Please cover the food. COS by covering.			COS	JV
4-601.11C	An accumulation of food debris was observed in the bottom of the Frigidaire upright freezer in the kitchen. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean.			5-1-15	
3-304.12B	A cup used for dispensing chicken nuggets was observed atop the nuggets in the Frigidaire freezer in the kitchen. Hand contact portions of utensils shall not come into contact with food. Please remove the cup. COS by removing cup.			COS	
3-305.11A	Bacon was observed uncovered in the Kenmore refrigerator in the kitchen. Food shall be protected from contamination by storing where it is not exposed to splash, dust, or other contamination. Please cover the food. COS by covering.			COS	
4-601.11C	The lower shelf of the range station table in the kitchen was observed to have and accumulation of grease and debris. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean.			5-1-15	
4-601.11C	An accumulation of food debris was observed on the underside of the kitchen prep table canopy. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean.				

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *John Wiseman* Josh O'Farrell Date: April 16, 2015

Inspector: <i>John Wiseman</i>	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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Twelve West Bar & Grill	12 West Columbia Street	Farmington, 63640		
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F	
Cold Holding:		Hot Holding:		
spinach, lettuce, sld tomatoes	34,34,34	tomato soup, potato soup	160,175	
grilled chicken, chopped chicken	42,36	cheese sauce, tomato sauce	158,157	
shredded cheese	38	aux jus	171	
sliced turkey	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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				
2-401.11B	An uncovered employee beverage was observed stored atop the Frigidaire freezer in the kitchen and adjacent to the grill station prep table. An employee may drink from a closed beverage container if the container is handled to prevent contamination of exposed food and clean equipment. COS by removing the beverage.	COS	<input checked="" type="checkbox"/> ✓	
4-202.11A	A plastic container was observed stored on clean equipment shelving with duct tape wrapped around it to seal a hole in the side of the container. Food contact surfaces shall be smooth, free of breaks, cracks and imperfections and be easily cleanable. Please remove the container from use in the kitchen. COS by discarding.	COS		
7-201.11B	A can of WD40 was observed stored with food and food equipment on the lower shelf of the prep table in the back kitchen. Toxic or poisonous materials shall be stored so they cannot contaminate food, equipment, utensils, and single service items. Please remove the can of WD40 to an area that is not near food or equipment. COS by moving.	COS		
3-501.17A	Cooked pasta, soup and salmon were observed within the walk-in cooler without dates of disposition. Refrigerated potentially hazardous foods held in a food establishment for more than 24 hours shall be clearly marked to indicate the date or day by which the food shall be consumed, sold, or discarded. The date of disposition shall be a maximum of seven days from the date of preparation. COS by affixing a date of disposition.	COS		
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). <b>These items are to be corrected by the next regular inspection or as stated.</b>				
3-304.11B	A bulk container of sugar was observed on the wire storage shelves in the kitchen with a spoon inside with the hand-contact portion of the spoon in contact with the sugar. Hand contact portions of utensils shall not come into contact with food. COS by removing the spoon.	COS		
4-901.11A	Plastic containers were observed stored wet-nested on the clean storage shelving in the back kitchen. After cleaning and sanitizing, equipment and utensils shall be air dried. Please air dry all equipment.	5-1-15	JW	
6-301.12A	The hand wash sink located in the back kitchen was not equipped with hand drying provisions. Please supply paper towels to this location. COS by supplying paper towels.	COS		
6-501.14A	An accumulation of dust and debris was observed on the fan covers on the cooling unit in the walk-in cooler. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean.	5-1-15		
4-501.14B	An accumulation of debris was observed on top of the dishwasher in the ware washing room. A ware washing machine shall be cleaned as often as necessary to keep clean. Please clean.			
4-501.14B	Mold was observed on the interior surfaces of the dishwasher. A ware washing machine shall be cleaned as often as necessary to keep clean. Please clean.			
5-205.15B	The vacuum breaker installed between the dishwasher and the water supply was observed to be leaking. A plumbing system shall be maintained in good repair. Please repair vacuum breaker.			

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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
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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
3-501.18A	A container of cooked tilapia was observed in the walk-in cooler with a date of disposition of April 10. A potentially hazardous food shall be discarded if it exceeds the temperature and time combination specified in 3-501.17A. COS by voluntarily discarding food.		
4-601.11A	Mold was observed growing of the nozzle housing of the soda fountain dispenser in the beverage room. Food contact surfaces shall be clean to sight and touch. Please clean.		
5-203.14B	The hand sprayer located between the 3-vat sink and the wishwasher drain boards was observed without appropriate back flow prevention. A plumbing system shall be installed to preclude back flow of a solid, liquid, or gas contaminant into the water supply system at each point of use at a food establishment. Please install a hose bibb vacuum breaker between the sprayer hose and the water supply.		
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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		

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