



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

TIME IN	2:15 pm	TIME OUT	4:55 pm
DATE	August 6, 2015	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: Twin Oaks Vineyard and Winery		OWNER: Keith Hutson		PERSON IN CHARGE: Darcy Fangman	
ADDRESS: 6470 Highway F			ESTABLISHMENT NUMBER: 1181		COUNTY: 187
CITY/ZIP: Farmington 63640		PHONE: (573)756-6500		FAX: (573)756-6614	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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 type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input checked="" 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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 = in compliance    OUT = not in compliance N/A = not applicable    N/O = not observed COS=Corrected On Site    R=Repeat Item			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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"/>	<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 checked="" type="checkbox"/>	<input 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		
		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 type="checkbox"/>	<input checked="" 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			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<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"/>	<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>Darcy Fangman</i> Darcy Fangman		Date: August 6, 2015	
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: August 26, 2015



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Twin Oaks Vineyard and Winery		ADDRESS 6470 Highway F		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, 2-door sliding glass, bar		38	Ambient, Hotpoint refrigerator/freezer, tasting bldg.		40/0
			Walk-in cooler		36

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
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4-601.11A	Mold observed on the inside of the ice maker in the wine tasting area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize and air dry before returning to service.	8/8/15	
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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
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4-903.11A	A table containing clean glasses and food was stored touching the handwashing sink in the wine tasting bar area. Clean equipment, utensils, food, and single-use items shall be protected from splash. Please install a splash shield between the table and sink, or relocate the table.	8/26/15	
5-205.11B	The handwashing sink in the wine tasting bar area was used to discard drinks. Handwashing sinks shall be used only for handwashing. Please discard drinks in the 3-vat sink. CORRECTED ON SITE by discussion with manager.	COS	
3-304.14	A wet wiping cloth was stored on the beer cooler in the wine tasting bar area. Wet wiping cloths shall be stored in sanitizer between uses. Please store cloth in sanitizer, or place in laundry when dry wiping cloth becomes damp.	8/6/15	
3-602.11	Individual sealed sleeves of crackers were removed from bulk and sold for retail in the wine tasting bar area. The sleeves lacked labeling. Food sold for retail shall be labeled with the following information: A) common name of the food; (B) if made from two or more ingredients, a list of ingredients in descending order of predominance by weight; (C) quantity of contents; (D) name and place of business of distributor; (E) name of each major food allergen contained in the food. Please remove crackers from retail sale until fully labeled.	8/26/15	
6-301.14	There was no sign to remind employees to wash their hands at the handwashing sink in the women's bathroom in the wine tasting bar dining area. Please install sign.	8/6/15	

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, glass front cooler, bar		41	Ambient, Victory freezer		20
Ambient, True glass front cooler		40	Ambient, Idylis chest freezer		0

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
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7-201.11	<b>GLASS HOUSE</b> A variety of cleaners and insecticide were stored above single-use items on the mobile cart holding a cash register. Toxins shall be stored below or separately from food, clean equipment and utensils, clean linens, or single-use items. Please relocate chemicals to protect food related items.	8/6/15	
7-201.11	Single use plastic cater trays were stored directly adjacent to cleaners and insecticide on the rack by the hot hold cabinet. Please store toxins separately from food and food-related items.	8/6/15	
4-702.11	Sanitizer was not available for use at the 3-vat sink. Equipment and utensils shall be sanitized after cleaning. Please supply sanitizer at all times, mix according to manufacturer's directions, use test strips to ensure correct concentration. Wash, rinse, sanitize, and air dry all food-contact surfaces after use. Please use unscented household bleach (mix 1/2 to 1 teaspoon per gallon of water to obtain concentration of 50 to 100 ppm chlorine) until quaternary ammonia sanitizer is obtained.	8/6/15	

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
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5-202.12A	<b>WINE TASTING/BAR BUILDING</b> There was no hot water at the handwashing sink in the room with the 3-vat sink. Handwashing sinks shall be equipped with hot (100F minimum) and cold running water. <b>CORRECTED ON SITE</b> by turning on valve to hot water.	COS	
5-402.13	According to manager, mop water is disposed of on the ground outside. Gray water is considered sewage and shall be disposed of in a sanitary sewer. Please dispose of cleaning water in the mop sink.	8/6/15	
4-601.11C	<b>GLASS HOUSE</b> Debris accumulation observed on the inside of the True heated cabinet. Nonfood contact surfaces shall be cleaned as often as needed to keep clean. Please clean after use.	8/9/15	
6-501.112	Accumulation of dead insects, spider webs, and debris observed on the floor around and under equipment in the food prep, storage, bar, dining, bathrooms, and HVAC areas. Dead insects shall be removed from facility. Please clean and remove all evidence of pests.	8/26/15	
4-601.11C	Grease build-up felt on the handle of the oven door. Please clean as often as needed to keep clean.	8/9/15	
5-501.114	There was no plug in the drain of the outside dumpster. Please have dumpster company install plug to prevent waste drainage and pest harborage conditions.	8/26/15	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: August 26, 2015



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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.**

NOTE	The Glass House is used for food preparation by facility employees, and it is rented out for use by private parties. It is equipped with "garage" type doors that fully open to allow open-air dining. When food preparation is conducted by employees for sale to the general public, all outside entries to the food prep and bar areas shall be sealed to protect against pest entry.		<i>[Signature]</i>
NOTE	No food was prepared during this visit, as it is served only on Saturdays. Frozen pizzas are cooked and served in the wine tasting building; all other foods are prepared and served in the Glass House.		
NOTE	A sample of water for bacteriological analysis will be obtained on August 11 at approximately 8:15 am.		

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.**

5-205.11A	GLASS HOUSE, continued A table in the kitchen blocked convenient access to the handwashing sink. Handwashing sinks shall be conveniently located and accessible at all times. Please move table to allow access to handwashing sink.	8/9/15	<i>[Signature]</i>
4-302.14	Sanitizer test strips were not available upon request. Please supply sanitizer test strips appropriate to test the type of sanitizer used (chlorine test strips for bleach; quaternary ammonia test strips for quaternary ammonia sanitizers).	8/14/15	
6-301.14	There was no sign present at the handwashing sink in the women's bathroom. Please install sign to remind users the importance to wash hands.	8/6/15	
6-501.18	The handwashing sink in the women's bathroom was dirty. Plumbing fixtures shall be kept clean. Please clean as often as needed to keep clean.	8/7/15	
6-501.19	The doors to both the men's and women's bathrooms were propped open. Bathroom doors shall be kept shut except during cleaning. Please keep doors shut.	8/6/15	
5-203.13	There was no mop sink available. Please install a sink equipped with hot and cold running water, and dedicated to disposing of mop water and similar waste OR use sink in wine tasting building. If it is evident mop water is disposed of improperly during inspections, a mop sink will be required in this building.	8/26/15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title <i>Darcy Fangman mgr</i>	Darcy Fangman	Date: August 6, 2015
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
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