



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

TIME IN	9:42am	TIME OUT	1:21pm
DATE	9-20-17	PAGE	1 of 5

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		OWNER: Brian Hurst, LLC	PERSON IN CHARGE: Kirk Wishon	
ADDRESS: 12 West Columbia St.		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 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				
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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> 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 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 N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT 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 <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"/> 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 checked="" type="checkbox"/> OUT	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 type="checkbox"/> OUT <input type="checkbox"/> N/O <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 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 <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 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 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 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 checked="" type="checkbox"/>		<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 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  Kirk Wishon		Date: September 20, 2017	
Inspector:  John Wismean	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 10-4-17



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

ESTABLISHMENT NAME Twelve West		ADDRESS 12 West Columbia St.		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep cooler		30	Hot hold soups		155, 139
Frigidaire freezer		0	Kenmore refrigerator		38
Grill prep cooler:		40	Whirlpool freezer in prep area		0
tomatoes,ground beef,chicken		41,43,42	Walk-in cooler:		40
Salad prep cooler		36	salmon, chicken		41, 41

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.**

3-501.16B	Sliced tomatoes, ground beef and chicken were measured at 41F, 43F and 42F respectively in the grill prep cooler in the kitchen. Potentially hazardous food shall be maintained at 41F or less. Please adjust the temperature of this cooler to maintain food temperatures of 41F or less.	9-23-17	
3-501.17A	Discard dates were not observed on containers of cooked pork, and cooked vegetables in the grill side prep cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking the food with discard dates.		
3-501.17A	A discard date was not observed on a container of chicken salad stored in the salad prep cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded.		
3-501.17A	A discard date was not observed on a container of hummus in the Kenmore refrigerator in the kitchen. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded.		
4-602.11C	Food debris was observed on the slicer in the prep area. According to the cook, the slicer will be used throughout the day. Food contacts surfaces of equipment used with hazardous foods shall be cleaned at least every four hours when in continuous use. Please wash, rinse and sanitize the slicer every four hours when in continuous use.		

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.**

6-301.12	The paper towels at the kitchen hand wash sink were not in the dispenser. Hand wash sinks shall be provided with a sanitary means of hand washing. COS by placing the paper towels in the dispenser.	COS	
4-601.11C	Food debris was observed in the door seals of the grill side prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the door seals.	10-4-17	
4-501.11B	The door seals of the grill side prep cooler are broken. Equipment components such as door seals shall be kept intact and in good repair. Please replace the broken seals to maintain interior temperatures and prevent accumulation of feed debris in seal crevices.		
4-601.11C	An accumulation of grease and food debris was observed on the tables holding the grill equipment in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the table surfaces below grill equipment in the kitchen.		
6-501.12A	Grease and food debris was observed on the floor below cook line equipment in the kitchen, especially in the corners. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors below the cook line equipment.		
4-601.11C	Food debris was observed on lower surfaces of the prep table at the West side of the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces of the prep table.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Walk-in freezer		0		
Beer cooler at bar		32		
Keg cooler at bar		32		
Burger from grill		172		

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4-601.11A	An accumulation of food debris and metal particles were observed on the blade and gear housing of the table mounted can opener in the prep area. Food contact surfaces shall be clean to sight and touch. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation metal fragments that can contaminate food when a container is opened. Please clean the can opener daily and replace the blade if necessary. A tray of cooked rice dated 9/17 (the preparation date) was observed in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. Only the discard date is required on potentially hazardous foods. Debris was observed on the black deflector inside the ice machine. Food contact surfaces shall be clean to sight and touch. Please remove the deflector and clean and sanitize it.	9-23-17	
4-501.11C			
3-501.17A			
4-601.11A			

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
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4-601.11C	An accumulation of food splatters were observed on the underside of the pass-through shelving of the central island in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the underside of the the shelving at this location. A heavy accumulation of dust and debris was observed on ceiling vents in the kitchen and prep area. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt and other materials. Please clean the ceiling vents in the back-of-house areas. An accumulation of food debris was observed on trash can surfaces in the kitchen area. Soiled receptacles and waste handling units for refuse and recyclables shall be cleaned at a frequency necessary to prevent them from developing a buildup of soil of becoming attractants for insects and rodents. Please clean the inside and outside of soiled trash cans. Food debris was observed on the horizontal surfaces of the central island in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the horizontal surfaces of the central island as often as necessary to keep clean. An accumulation of food debris was observed in the bottom of the Whirlpool freezer in the prep area. 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.	10-4-17	
6-501.14A			
5-501.116 B			
4-601.11C			
4-601.11C			

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6-501.12A	Food debris was observed on the floor below and behind cooking equipment in the prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the prep area.	10-4-17	
6-301.12	Paper towels were not available at the hand wash sink in the prep area. All hand wash sinks shall be provided with a sanitary means of hand drying. Please provide paper towels at the hand wash sink.	/	
3-305.11A	A case of raw spinach was observed on the floor in the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the spinach from the floor.	COS	<i>[Signature]</i>
4-601.11C	An accumulation of food residue and mold was observed on open wire shelving in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the wire shelving in the walk-in cooler.	10-4-17	
5-205.11A	Access to the hand wash sink in the ware washing area was blocked by cleaning equipment.		
6-301.12	Hand wash sinks shall be accessible at all times. Please remove equipment that obstructs access to the hand wash sink. This sink was also without paper towels. Please provide paper towels at this sink.	/	

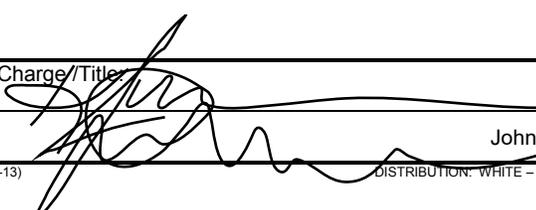
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Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)
3-304.14B	Wet cloths were stored inside the hand wash sink at the bar area. Cloths in use for wiping counters and other equipment shall held between uses in a chemical sanitizer solution. Please store wiping rags in sanitizer.				10-4-17
6-202.15A	A visible gap was observed at the bottom of the front entry door. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of solid, self-closing, tight-fitting doors. Please repair the gap at the bottom of the front entry door.				
5-501.13A	The lids of the garbage and recycling dumpsters were observed to be open. Cardboard is scattered around the dumpster enclosure. The garbage dumpster shows signs of leakage and there is a pronounced odor. Outside refuse receptacles shall be covered to minimize access by rodents and vermin. Waste handling units for use with materials containing food residue shall be durable and leakproof. A storage area and enclosure for refuse shall be maintained free of unnecessary items and clean. Please store all refuse in the appropriate dumpster. Replace dumpsters that show obvious signs of leakage and keep the dumpster lids closed.				
5-501.15A					
5-501.115					
EDUCATION PROVIDED OR COMMENTS					
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