



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

TIME IN	9:46am	TIME OUT	1:06pm
DATE	6-19-18	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	OWNER: Brian Hurst, LLC	PERSON IN CHARGE: Taylor Pirtle
ADDRESS: 12 West Columbia St.	ESTABLISHMENT NUMBER: 0271	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-760-1135	FAX: 573-760-1136
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

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

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

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

GOOD RETAIL PRACTICES

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

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input 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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input 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: 	Taylor Pirtle	Date: June 19, 2018
Inspector: 	John Wiseman	Telephone No. (573) 431-1947
	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 7-5-18



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**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
Saute station cooler	38	Kenmore cooler: amb, salsa, quiche	40, 41, 38
Cold hold: tomato, caramelized onion	39, 40	Whirlpool cooler, W/I cooler, W/I freezer	0, 38, 0
Grill station cooler	38	Cooled chicken in walk-in cooler	40
Cold hold: raw shrimp, chicken salad	41, 41	Walk-in cooler: bacon jam, pasta	40, 40
Frigidaire freezer	10	Bar beer coolers	32, 32

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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3-501.17A	Cut cherry tomatoes stored in the salad prep cooler were marked with the date of preparation. Potentially hazardous food held refrigerated shall be marked with a discard date that is no greater than six days after preparation or opening from a sealed container. Please mark potentially hazardous foods with a discard date.	6-19-18	
6-501.111	Rodent droppings were observed in a box of single service condiments on a shelf in the prep kitchen. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. Control measures should include: 1) Removing attractant and harborage conditions such as extraneous food debris and clutter, 2) Routinely inspecting the premises for the presence of pests, and 3) Using traps or professional pest control services.		
4-601.11A	Food residue was observed on various plastic containers in clean storage in the prep kitchen. Food contact surfaces shall be clean to sight and touch. Please ensure that food equipment is adequately cleaned.		
4-202.11A	Some of the plastic containers in clean storage in the prep kitchen were cracked. Multi-use food contact surfaces shall be free on cracks, breaks, pits, inclusions and similar imperfections that adversely affect cleaning and sanitizing. Please remove cracked and broken food equipment from service.		

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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3-304.14B	A wet wiping cloth was observed on the prep counter at the cook line. Cloths in use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer. Please store the wiping cloths in a chemical sanitizer.	7-5-18	
6-202.11A	Unshielded fluorescent bulbs are installed above the central prep station in the kitchen. Light bulbs installed above food preparation areas shall be shielded or shatter resistant. Please install a light cover in this light fixture.		
4-601.11C	An accumulation of food splatters were observed on the underside of the shelving at the central prep station in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.		
5-501.116	An accumulation of food debris was observed on the exterior of some of the trash cans in the kitchen. Soiled waste handling receptacles shall be cleaned at a frequency necessary to prevent build-up of soil or becoming attractants for insects and rodents. Please clean the trash cans as often as necessary.		
4-601.11C	An accumulation of ice and food debris was observed in the bottom of the Frigidaire freezer near the grill in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the freezer.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Shrimp from grill	168		
Hot hold soup	167		

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.**

3-501.17A	A discard date was not observed on sliced portioned ham, pureed veg and partially cooked chicken wings stored in the walk-in cooler. Potentially hazardous food held refrigerated shall be marked with a discard date that is no greater than six days after preparation or opening from a sealed container. Please mark potentially hazardous foods with a discard date.	6-19-18	
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

4-601.11C	An accumulation of food debris was observed on the below-counter shelves opposite the salad prep cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.	7-5-18	
4-204.112	Thermometers were not observed in the saute station cooler and the grill station cooler in the kitchen. Refrigerated food storage units shall be provided with a thermometer that is accurate to within three degrees F and located in an easily observed area of the unit. Please place thermometers in these coolers.		
A			
4-501.11C	Metal particles were observed in the gear housing of the table mounted can opener in the prep kitchen. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened. Please clean the particles from the can opener and replace the blade.		
3-305.11A	A case of potatoes were stored on the floor below the slicer table in the prep kitchen. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the potatoes from the floor.	COS	
3-305.11A	Boxes of cookie dough were observed on the floor in the walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store all food items off of the floor.	7-5-18	

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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
4-601.11C 6-501.12A 5-501.113 5-501.115	An accumulation of food debris and mold was observed on open wire shelving in the walk-in cooler. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect all of the shelving in the walk-in cooler. Food residue and splatters were observed on the lower shelf below the dishwasher drainboards and on the underside of the storage shelving above the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect these surfaces. The dumpster lids were open and an accumulation of trash, cardboard and tree branches were observed inside the dumpster enclosure. Outside refuse storage receptacles shall be kept closed to discourage access by rodents and vermin. A storage area and enclosure for refuse and recyclables shall be maintained free of unnecessary items and clean. Please clean trash and debris from the dumpster enclosure and keep the dumpster lids closed.	7-5-18	

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