



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

TIME IN	1:30 PM	TIME OUT	5:10 PM
DATE	10/4/19	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 Tasting Room and Glass House	OWNER: Keith Hutson	PERSON IN CHARGE: Lisa May
ADDRESS: 6470 Highway F	ESTABLISHMENT NUMBER: 4631	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-6500	FAX: 573-701-5776
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 <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		
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 type="checkbox"/> NON-COMMUNITY <input checked="" type="checkbox"/> PRIVATE Date Sampled <u>TBD</u> Results <u>Pending</u>		

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

Person in Charge / Title: <i>Lisa May</i>	Lisa May	Date: October 4, 2019
Inspector: <i>Daniel Huff</i>	Daniel Huff	Telephone No. (573)431-1947
	EPHS No. 1645	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 10/10/19



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Twin Oaks Vineyard Tasting Room and Glass House		ADDRESS 6470 Highway F	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Tasting Room Keg Cooler: Ambient		33	Glass House Hot Point Refrigerator/Freezer: Ambient
Tasting Room True Refrigerator: Ambient		28	Glass House Sears Refrigerator/Freezer: Ambient
Tasting Room Wine Cooler: Ambient		40	Kenmore Freezer: Ambient
Glass House Idylis Chest Freezer: Ambient		<0	Prep Cooler Top: Amb, Lettuce, Slice Tomato, Cut Tomato
Walk-In Cooler: Ambient		42	Glass House Bar True Cooler and Keg Cooler: Ambient

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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7-201.11	TASTING ROOM: A bottle of Clorox spray cleaner was observed on the drain board of the 3-vat sink in the kitchen. Toxic materials shall be stored where they cannot contaminate clean equipment. CORRECTED ON SITE by placing the bottle in a separate location.	COS	LM
5-203.14A	The discharge line from the water softener was inserted below the flood level rim of the floor drain in the kitchen. Water shall be protected from contamination. Please provide an air gap that is no less than 1 inch between the discharge hose and the rim of the receiving floor drain.	10/10/19	
7-201.11	GLASS HOUSE: A bottle of quaternary ammonia sanitizer tablets was observed on the rack above the 3-vat sink in the kitchen. Toxic materials shall be stored where they cannot contaminate clean equipment. CORRECTED ON SITE by placing the bottle below the sink.	COS	
3-302.11A	A bag of raw chicken was placed on top of a container of fully cooked pulled pork in the Sears refrigerator. Raw animal derived products shall be stored separately or below fully cooked/ready-to-eat food. CORRECTED ON SITE by placing the chicken at the bottom of the refrigerator.	COS	
3-501.17A and B	Containers of cooked ground beef and pulled pork in the Sears refrigerator had no discard dates. Ready-to-eat potentially hazardous foods shall be labeled with a discard date that is the date of preparation (or opening) plus a maximum of 6 additional days. CORRECTED ON SITE by voluntarily discarding the ground beef and pulled pork.	COS	
3-302.11A	Raw burger patties were observed in the Kenmore freezer stored above hamburger buns. Raw animal derived products shall be stored separately or below fully cooked/ready-to-eat food. Please rearrange so the raw beef is not above any ready-to-eat food. CORRECTED ON SITE.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-305.11A	TASTING ROOM: Mold was observed inside the beer keg cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the inside of the cooler.	10/7/19	LM
5-205.11A	Items were placed on the hand washing sink in the kitchen. Hand washing sinks shall be accessible at all times. CORRECTED ON SITE by removing the items from the sink.	COS	
4-903.11A	Bags of clean linens were observed on the floor in the kitchen. Clean linens shall be stored at least 6 inches above the floor to protect them from contamination. CORRECTED ON SITE by placing the linens at location off of the floor.	COS	
5-205.15B	An accumulation of moisture and residue was observed on the floor in the vicinity of the water softener, mop sink, and floor drain. The source of the moisture could not be visually determined during this inspection. It appears to be possible plumbing leak. Plumbing systems shall be maintained in good repair. Please determine the source of the moisture on the floor and make necessary repairs.	10/10/19	
4-601.11C	GLASS HOUSE: Dark residue was observed on the door, the door seals, and the top rim of the Idylis chest freezer. Non-food contact surfaces shall be free of residue accumulations. Please clean the chest freezer.	10/10/19	
4-601.11C	Residue was observed on the door seals of the Hot Point refrigerator/freezer and food splatters were observed inside the refrigerator portion of the unit. Please clean the refrigerator/freezer doors seals and the inside of the refrigerator.	10/10/19	

EDUCATION PROVIDED OR COMMENTS

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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
4-601.11A	GLASS HOUSE CONTINUED: Dried food debris was observed inside the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the microwave at least every 4 hours when used. CORRECTED ON SITE.	COS	LM
3-101.11	Molded lettuce, tomato, and sour cream were observed in the kitchen prep cooler. Food shall be safe and unadulterated. CORRECTED ON SITE by voluntarily discarding the molded foods.	COS	
3-501.16A (2)	*Sliced tomatoes and cut lettuce in the top of the kitchen prep cooler were measured at 43F and 44F, respectively. Refrigerated potentially hazardous foods shall be held at 41F or colder. The sliced tomatoes and the lettuce were in individual containers inside of a large pan placed on the top of the cooler. A cut tomato placed directly on the large pan was measured at 40F. Please avoid having multiple container layers between the food and the refrigerated air at the bottom of the cooler. Otherwise, place ice inside the large outer pan to maintain foods at colder temperatures. COS by discarding the lettuce and tomatoes.	COS	
3-501.17A and B	Cut lettuce, cut tomatoes, and open sour cream in the prep cooler were not labeled with discard dates. Ready-to-eat potentially hazardous foods shall be labeled with a discard date that is the date of preparation or opening, plus a maximum of 6 additional days. CORRECTED ON SITE by voluntarily discarding the foods.	COS	
6-501.111	Mouse droppings were observed in a basket containing utensils in the kitchen and spider webs were observed behind equipment in the kitchen. The presence of pests in the facility shall be controlled to minimize their presence on the premises. Please remove all evidence of mice and spiders from the facility and routinely inspect for return of evidence of pests. Employ an approved and effective method of pest control if their presence persists.	10/10/19	

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	GLASS HOUSE: Residue was observed on the door seals of the Sears refrigerator/freezer, inside the refrigerator portion of the unit, and on the door handles. Please clean the refrigerator/freezer doors seals, the inside of the refrigerator, and the door handles.	10/10/19	LM
6-501.12A	Food debris and dead insects were observed on the floor along the wall and under/behind equipment in the kitchen. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor in the kitchen.	10/10/19	
3-303.12A	An accumulation of frost was observed inside the Kenmore freezer that was encroaching on food packages. Food shall be stored where it is not in direct contact with ice. Please defrost the freezer.	10/10/19	
4-601.11C	Residue was observed on the door handle and in the bottom of the Kenmore freezer. Non-food contact surfaces shall be free of residue accumulations. Please clean the freezer.	10/10/19	
3-305.11A	Mold was observed inside the prep cooler as well as on the doors and door seals on the cooler. Food shall be stored where it is not exposed to contamination. Please clean and sanitize the cooler.	10/10/19	
6-501.14A	An accumulation of dust and debris was observe on the fan in the kitchen. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the fan.	10/10/19	
4-601.11C	Grease and debris were observed on the table and shelf below the grill in the kitchen. Non-food contact surfaces shall be free of residue and debris accumulations. Please clean the table and shelf.	10/10/19	
4-903.11A	Packages of paper towels were observed on the floor in the storage room. Single-use items shall be stored at least 6 inches above the floor. Please elevate the paper towels.	10/4/19	

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4-601.11A	<p>GLASS HOUSE: Grease and debris were observed on metal pan lids stored on the shelf below the grill in the kitchen. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by placing the lids in the 3-vat sink for washing, rinsing, and sanitizing.</p> <p>GENERAL: An employee illness policy was not present in written form. Please develop a written policy that requires food employees and conditional employees to report to the person-in-charge information about their health and activities that relate to diseases that are transmittable through food. Alternatively, the FDA Employee Health and Personal Hygiene Handbook may be used citing specific pages employees must read and signing a reporting agreement. The handbook and the Missouri Food Code are available online.</p> <p>NOTE: No food was prepared during this inspection.</p> <p>NOTE: The hot water sanitizing dish washer in the Tasting Room kitchen reached adequate sanitizing temperatures based on the thermo test label attached to an equipment item and passed through the cycles of the mechanical warewashing machine. The thermo test label will be attached to the Health Center copy of this routine inspection report.</p> <p>NOTE: Water for this facility is supplied by a private well. A water sample will be collected for bacteriological analysis on a future date.</p>	COS 10/10/19	LM
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4-601.11C	<p>GLASS HOUSE: Mold was observed on the door seals of the beer keg cooler. Please clean and sanitize the door seals. Brown residue was observed in the bottom of the beer keg cooler. Please clean the inside of the keg cooler.</p> <p>OUTSIDE: The dumpster lid was open upon arrival for this inspection. Outside refuse containers shall have secure lids and the lids shall be kept closed. CORRECTED ON SITE by closing the lids.</p>	10/10/19	LM
4-601.11C		10/10/19	
5-501.113		COS	

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