



Public Health
Prevent. Promote. Protect.

Gasconade County Health Department

300 Schiller Street, Hermann, MO 65401

(573) 486-3129 FAX (573) 486-3745 County # 073

Food Inspection Report

SITE NO.	INV NO.	IR NO.	DATE	INSPECTION TIME	INSPECTOR
86	1		01/09/2025	1:30 PM - 2:10 PM	Struttmann, Drew

SITE INFORMATION	INVENTORY/MANAGER/OWNER	SERVICE TYPE/FREQUENCY
TWISTER'S BAR & GRILL 19 HWY OWENSVILLE MO 65066 573-437-2641	100 Restaurant Owner: TWISTER'S BAR & GRILL 573-437-2641	Regular Inspection Medium Priority

COMMENTS

<u>CODE</u>	<u>DESCRIPTION</u>
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998	Temperatures
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Hot Water 152F, 108F
Fries 2F, Buns 0F, Mushrooms 0F
Cheese 32F, Milk 33F, Sour Cream 37F, Tomatoes 33F, Sauce 34F
Marinara 111F
Ice Cream -46F

999	Education Provided OR Comments
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GCHD will return in one week for a follow up inspection to check violations.

Violations: Priority - 1 Core - 3

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
19	Proper hot holding temperatures	_____

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	01/09/2025
11	Food in good condition, safe and unadulterated	01/09/2025

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
51	Physical facilities installed, maintained and clean	_____

PRIORITY VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
19	Risk Factors and Interventions
	3-501.16 Observed sauce not being held at correct temperature.
	Potentially hazardous food shall be maintained (1) At one hundred thirty-five degrees Fahrenheit or above.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions
	6-301.14 Observed handsink with no signage. (Corrected 01/09/25)
	A sign or poster notifying food employees to wash their hands shall be placed at all hand sinks food used by food employees and shall be clearly visible.
11	Risk Factors and Interventions
	3-305.11 Observed food stored on floor in walk-in freezer. (Corrected 01/09/25)
	...food shall be protected from contamination by storing: (3) At least six inches above the floor.
51	Good Retail Practices
	6-501.14 Observed vents on kitchen ceiling with visible dust buildup.
	Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.

I HEREBY, ACKNOWLEDGE THE ISSUANCE AND RECEIPT OF THIS OFFICIAL Food Inspection Report.

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE