



Public Health
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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		10/28/2025	12:55 PM - 1:55 PM	Struttman, 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>
998	Temperatures Hot Water 145F, 118F Fries -17F, Mushrooms -18F, T. Ravioli -20F, Ice Cream -24F Canadian Bacon 31F, Sauce 33F, Juice 39F, Cheese 32F, Buttermilk 33F, Tomatoes 36F, Chicken 39F, Ham 39F, Hot Hold: Marinara 145F
999	Education Provided OR Comments Priority violation was corrected on the spot.

Violations: Priority - 1 Core - 4

PRIORITY VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
26	Toxic substances properly identified, stored & used	10/28/2025

CORE VIOLATIONS SUMMARY

<u>CODE</u>	<u>DESCRIPTION</u>	<u>CORRECTED</u>
8	Adequate handwashing facilities supplied & accessible	_____
32	Thermometers provided and accurate	_____
40	Utensils, equipment & linens:properly stored, dried, handled	_____

<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>
26	Risk Factors and Interventions
	Observed unlabeled spray bottle (Corrected 10/28/25)
	7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified by the common name of the material.

CORE VIOLATIONS DETAIL

<u>CODE</u>	<u>DESCRIPTION</u>
8	Risk Factors and Interventions
	Observed hand sink without signage in restaurant area.
	6-301.14 A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible.
32	Good Retail Practices
	Observed multiple refrigerators without a thermometer.
	4-204.112 (B) ...cold or hot holding equipment used for potentially hazardous food shall be designed to include and shall be equipped with at least one integral or permanently affixed temperature measuring device that is located to allow easy viewing of the device's temperature display.
40	Good Retail Practices
	Observed mop heads face down in sink basin.
	6-501.16 After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment or supplies.

CODE DESCRIPTION

51 Good Retail Practices

Observed walls and floor in kitchen area to have accumulation of food debris.

6-501.12 Physical facilities shall be cleaned as often as necessary to keep them clean.

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

Drew Struttman, EPHS Inspector 1881

OWNER / MANAGER SIGNATURE