



# Gasconade County Health Department

300 Schiller Street, Hermann, MO 65401

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

## Food Inspection Report

|                 |                |               |             |                        |                  |
|-----------------|----------------|---------------|-------------|------------------------|------------------|
| <b>SITE NO.</b> | <b>INV NO.</b> | <b>IR NO.</b> | <b>DATE</b> | <b>INSPECTION TIME</b> | <b>INSPECTOR</b> |
| 86              | 1              |               | 07/07/2026  | 2:50 PM - 4:00 PM      | Struttmann, Drew |

### SITE INFORMATION

TWISTER'S BAR & GRILL  
19 HWY  
OWENSVILLE MO 65066  
573-437-2641

### INVENTORY/MANAGER/OWNER

100 Restaurant  
Owner:  
TWISTER'S BAR & GRILL  
573-437-2641

### SERVICE TYPE/FREQUENCY

Regular Inspection  
Medium Priority

## COMMENTS

### CODE

### DESCRIPTION

998

Temperatures

Hot Water 140F, Hot Hold: Sauce 141F  
Ham 40F, Tomatoes 41F, Ravioli 20F, Fries 19F, Chicken 5F, Tater Tots 5F, Cheese 38F, Butter 32F, Milk 35F,  
Novelty -22F

999

Education Provided OR Comments

GCHD will return in 3 weeks for follow-up inspection.

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**Violations: Priority - 3 Core - 2**

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## PRIORITY VIOLATIONS SUMMARY

### CODE

### DESCRIPTION

### CORRECTED

20

Proper cold holding temperatures

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21

Proper date marking and disposition

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26

Toxic substances properly identified, stored & used

07/07/2026

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**CORE VIOLATIONS SUMMARY**

| <b><u>CODE</u></b> | <b><u>DESCRIPTION</u></b>                               | <b><u>CORRECTED</u></b> |
|--------------------|---------------------------------------------------------|-------------------------|
| 51                 | Physical facilities installed, maintained and clean (2) | _____                   |

**PRIORITY VIOLATIONS DETAIL**

| <b><u>CODE</u></b> | <b><u>DESCRIPTION</u></b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
|--------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 20                 | <p>Risk Factors and Interventions</p> <p>Observed cooler that was unable to hold correct temperature.</p> <p>3-501.16 Potentially Hazardous Food, Hot and Cold Holding.<br/> (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under (B) and in (C) of this section, potentially hazardous food, shall be maintained:...</p> <p>(2) At forty-one degrees Fahrenheit (41°F) or less.</p>                                                                                                                                                                                                               |
| 21                 | <p>Risk Factors and Interventions</p> <p>Observed food in storage without dates.</p> <p>3-501.17 Ready-to-Eat, Potentially Hazardous Food, Date Marking.<br/> (A) Except when packaging food using a reduced oxygen packaging method as specified under § 3-502.12, and except as specified in ¶¶ (E) and (F) of this section, refrigerated, ready-to-eat, potentially hazardous food, prepared and held in a food establishment for more than twenty-four (24) hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of forty-one degrees Fahrenheit (41°F) or less for a maximum of seven (7) days.</p> |
| 26                 | <p>Risk Factors and Interventions</p> <p>Observed spray bottles without identification. (Corrected 07/07/26)</p> <p>7-102.11 Common Name. Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.</p>                                                                                                                                                                                                                                                                                                                                                       |

**CORE VIOLATIONS DETAIL**

| <b><u>CODE</u></b> | <b><u>DESCRIPTION</u></b>                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |
|--------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 51                 | <p>Good Retail Practices</p> <p>(2)</p> <p>Observed walls to have dried food particulates.</p> <p>6-501.12 Cleaning, Frequency and Restrictions.<br/>(A) Physical facilities shall be cleaned as often as necessary to keep them clean.</p> <p>Seal of prep cooler door pulling off and in major disrepair.</p> <p>4-501.11 Good Repair and Proper Adjustment.<br/>(A) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2.<br/>(B) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.</p> |

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

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**Drew Struttman, EPHS Inspector 1881**

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**OWNER / MANAGER SIGNATURE**