



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

TIME IN	10:45am	TIME OUT	2:10pm
DATE	4-10-15	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: Pad Thai Kitchen		OWNER: Charles & Nisapha McCallister		PERSON IN CHARGE: Nisapha McCallister	
ADDRESS: 809 East Karsch Blvd.			ESTABLISHMENT NUMBER: 4596		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-747-0311		FAX: 573-747-812	
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 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		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input type="checkbox"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> 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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> 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				<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>			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 N/A	Food separated and protected	✓					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	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		
		<b>Food Temperature Control</b>			<input type="checkbox"/>	<input checked="" 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					<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Nisapha McCallister</i> Nisapha McCallister			Date: April 10, 2015		
Inspector: <i>John Wiseman</i> John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 4-24-15					



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Pad Thai Kitchen		ADDRESS 809 East Karsch Blvd.	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Prep cooler amb	40	Hot held rice	153
Cooked chicken	42	Kenmore freezer amb	15
Glass from coke cooler amb	40	Walk-in cooler amb	34
true single door cooler amb	30	Walk-in freezer amb	0
Chicken stirfry	176		

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
2-401.11B	An employee was observed drinking from an open container while prepping vegetables in the kitchen. A food employee may drink from a closed beverage container if the container is handled to prevent contamination of the employee's hands, food, and equipment. COS by talking with the manager.	COS	
3-302.11A	Raw shell eggs were observed stored atop a container of raw mushrooms in the kitchen prep cooler. Foods shall be protected from cross-contamination. COS by moving eggs.	COS	
6-501.111	A live ant was observed crawling on the floor below the counter at the kitchen/dining area pass-through window. The presence of insects shall be controlled to minimize their presence on the premises. Please routinely inspect the premises for the presence of pests and begin regular abatement efforts if their presence continues.	4-24-15	
7-207.11B	A bottle of liquid antacid was observed stored atop the kitchen microwave. Medicines in a food establishment shall be located to prevent the contamination of food and equipment. Please relocate medicine. COS by moving medicine.	COS	
4-601.11A	Mold was observed on the deflector in the Scottsman ice machine. Food contact surfaces shall be clean to sight and touch. Please clean.	4-24-15	
4-601.11A	Food residue was observed on the exterior and interior of the microwave located in the ware washing area. Food contact surfaces shall be clean to sight and touch. Please clean.		

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
6-301.11	Disposable hand towels and soap was not available at the handwash sink located in the ware-washing room. Each hand wash sink shall be provided with a supply of hand soap and a means for hand drying. COS by providing paper towels and soap.	COS	
6-301.12A			
3-305.11A	Raw shrimp were observed uncovered within the kitchen prep cooler. Food shall be protected from contamination by storing where it is not exposed to splash, dust, or other contaminants.	4-24-15	
4-601.11C	Food debris was observed in the door seals of the two-door kitchen prep cooler. Non food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean seals.		
3-302.12	Grey plastic containers of powdered food were observed below the kitchen/dining room pass-through window without labeling. Foods that have been removed from their original packaging and held in working containers and are not readily identifiable shall bear the common name of the food.		
4-903.12A	Single service food containers were observed uncovered adjacent to the kitchen hand wash sink. Single service items shall be protected from sources of contamination. Please move the food containers. COS by moving.	COS	
5-501.16C	A waste receptacle was not available at the kitchen hand wash sink. COS by providing a waste receptacle.	COS	

EDUCATION PROVIDED OR COMMENTS

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Inspector:  John Wiseman	Telephone No. (573)431-1947
EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	

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3-501.17A	Pans of sauces were observed within the walk-in cooler without dates of disposition. Potentially hazardous foods prepped and held under refrigeration in a food establishment for more than 24 hours shall be clearly marked to indicated the date or day by which the food shall be consumed, sold, or discarded. Please attach dates of disposition.	4-24-15	
6-501.111	Rodent droppings were observed behind the Kenmore refrigerator in the ware washing room. The presence of rodents shall be controlled to minimize their presence on the premises. Please routinely inspect the premises for the presence of pests and begin regular abatement efforts if their presence continues.		

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3-305.11A	Two boxes of rice sticks were observed stored on the floor in the storage room. Food shall be protected from contamination by storing it at least six inches off of the floor. Please stored food off of the floor.	4-24-15	
6-403.11B	Employee shirts, coats, and purses were observed co-mingled with facility equipment throughout the establishment. Suitable facilities shall be located for employee belongings where they cannot contaminate food, equipment, linens, and single service items. Please relocate employee items.	COS	
3-302.12	Unlabeled plastic bins of food were observed on the wire shelving in the storage room. Foods that have been removed from their original packaging and held in working containers and are not readily identifiable shall bear the common name of the food.	4-24-15	
3-305.11A	Uncovered containers of breaded shrimp were observed within the Kenmore freezer located in the ware washing room. Foods shall be protected from sources of contamination. Please cover foods.		
4-501.14B	Grease and food debris was observed on top and within the dishwashing machine. A warewashing machine shall be cleaned as often as necessary to keep clean. Please clean.		
3-304.12A	A container of rice was observed on wire shelving in the ware washing room with a cup inside used as a scoop. Utensils within non-potentially hazardous foods shall be stored with hand-contact portions of the utensil above the surface of the food. Please remove the cup and replace with a handled scoop.		

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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.**

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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.**

6-202.15	Daylight was observed at the top of the rear exit door. A facility shall be protected from entry by pests and insects by use of self-closing, tight-fitting doors. Please repair the gap.	4-24-15	
3-305.11	Green onions and spring rolls were observed uncovered within the walk-in cooler. Foods shall be protected from sources of contamination. Please cover foods.		
5-205.15B	The urinal in the men's restroom was observed to be out of order. A plumbing system shall be maintained in good repair. Please repair.		
6-501.12A	An accumulation of dust was observed on the mechanical vents in the men's and women's restrooms. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		

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