



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

TIME IN	11:13 am	TIME OUT	2:00 pm
DATE	Oct. 26, 2016	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 and Nisapha McCallister	PERSON IN CHARGE: Nisapha McCallister
ADDRESS: 809 East Karsch Boulevard	ESTABLISHMENT NUMBER: 4596	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)747-0811	FAX: (573)747-0812
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
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 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> 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"/> NO <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" 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/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<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 <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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		
Protection from Contamination				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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" 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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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			Utensils, Equipment and Vending				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input 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		
Prevention of Food Contamination				<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Nisapha McCallister</i>	Nisapha McCallister	Date:	October 26, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Nov. 22, 2016



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ESTABLISHMENT NAME Pad Thai Kitchen		ADDRESS 809 East Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Shrimp, deep fryer		203	Noodles (3 types) and cabbage on prep table		48, 50, 51, 55
Chicken and noodles, reheat, wok		204	Prep table, top: chicken, chicken, corn, cut tomatoes		51, 41, 41, 53
Chicken reheat, stovetop		192	Ambient, Prep table, bottom		36
Chicken and rice, reheat, wok		174	Walk-in cooler: ambient, cooked noodles, raw chicken		39, 40, 39
Ambient: Kenmore refrigerator/freezer		40/10	True cooler: ambient, cooked chicken		33, 35

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.**

2-301.15	Employee was observed washing her hands in the 3-vat sink. Hands shall be washed only at handwashing sinks. Please ensure all employees know where to wash their hands. CORRECTED ON SITE by discussion with employee and owner.	COS	
4-202.11A	A spatula scraper (red with clear plastic handle), stored on the rack in the warewashing room, was torn on the sides. Food contact surfaces shall be free of imperfections. Please dispose of spatula.	10/27/16	
3-501.16A	Three types of cooked noodles and cut cabbage were held on the edge of the prep cooler. According to the owner, the containers are removed from the walk-in cooler during the lunch service, then returned about 1:30 pm, after lunch. The containers are not kept in temperature control. Temperatures were 48, 50, 51 (noodles) and 55 (cabbage). Potentially hazardous food shall be held at 41F or lower. Please place containers in a mixture of ice and water, add ice to the noodles, or remove only small amounts at a time from the cooler.	10/26/16	
3-501.16A	Food in the top of the prep table had internal temperatures greater than 41F. One package of chicken was stored on top of another package of chicken. The top package had internal temperature of 51F. The cut tomatoes were stored on top of a lid of a well and had internal temperature of 53F. Potentially hazardous food shall be held at 41F or lower. Please ensure food is held at correct temperature. CORRECTED ON SITE by discussion with owner and rearranging cooler to keep potentially hazardous food cold.	COS	
3-501.17A, B	Food in the walk-in cooler was not labeled with the date of disposition. Potentially hazardous food that is fully cooked and prepared on site, or commercially sealed and opened, and held for more than 24 hours shall be labeled with the date of disposition, which is the day of preparation or opening plus an additional six days (seven days total). Please label foods with the date of disposition.	10/26/16	

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.**

5-501.115	Accumulation of leaves and construction material in the outside dumpster enclosure. Outside enclosures shall be kept free of litter and unnecessary items to reduce pest harborage. Please clean enclosure.	11/22/16	
5-205.15B	The urinal in the men's bathroom was not functioning (sign posted to not use). Plumbing shall be maintained. Please repair, replace, or remove urinal.		
6-501.14A	Accumulation of dust observed on the grates over the fans of the mechanical vents in both men's and women's bathrooms. Ventilation systems shall not be a source of contamination. Please clean vents.		
5-501.17	There was no covered trash can in the women's bathroom. Bathrooms used by females shall have a trash receptacle with a lid. Please provide a covered trash can.		
6-301.11	There was no soap at the handwashing sink in the warewashing room. Soap shall be provided at all times at all handwashing sinks. Please provide soap. CORRECTED ON SITE by supplying soap.		
4-101.17A	Wood spoons were stored on the rack in the warewashing room. Wood may not be used for food-contact surfaces except for hard maple (or other dense wood) rolling pins, donut dowels, cutting boards, and baker's tables. Please remove all wood spoons from facility.		
4-501.14C	Accumulation of grease droplets observed on the inside top of the mechanical warewash machine, and debris on the outside top of machine. Please clean all surfaces of machine at least daily.		
6-501.12A	Accumulation of debris observed on the pipes and on the floor/wall juncture below the 3-vat sink, and on the pipes below the sprayer sink (next to warewash machine). Physical facilities shall be maintained clean. Please clean pipes and floor as often as needed to keep clean.		
3-302.11A (4)	Food was stored uncovered in the Kenmore freezer. Food shall be protected from contamination. Please cover food while in storage.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Nisapha McCallister	Date: October 26, 2016
Inspector:	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Nov. 22, 2016



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Water, crock pot for rice scoops		148			
Rice, hot hold		164			
Ambient, beverage cooler		40			

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
4-601.11A	Mold observed on the inside of the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry entire ice maker (including the top) before returning to service.	11/22/16	
7-102.11	One spray bottle of liquid, stored on the shelf in the room with the ice maker, was not labeled. Please label all working containers with the name of the contents.	10/26/16	
4-501.114A	A spray bottle labeled "bleach", stored on the shelf in the room with the ice maker, had less than 10 ppm chlorine. Sanitizer solutions shall have 50 to 100 ppm chlorine. Please use test strips to ensure sanitizer solutions are at the correct concentration.	10/26/16	
6-501.111	Mice feces and debris observed inside of containers, on lids, and on the floor in the storage room. Please clean all containers, packaging, equipment, and floor (especially under and around shelves and equipment) in this room. Monitor facility for pests and begin an approved method of pest control. Provide a receipt for mouse control from professional pest control company (Kammerman's)	11/22/16	

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4-601.11C	Debris observed on the shelves, and bulk rice containers on the shelves, of the rack by the walk-in cooler. Please clean shelves and containers as often as needed to keep clean.	11/22/16	
3-304.12B	The handle of an in-use scoop was stored in contact with the rice in the gray tub stored on the rack by the walk-in cooler. In-use scoops shall be stored with the handle above the surface of non-potentially hazardous food. Please ensure all employees know to store handle above the food to prevent contamination.		
4-601.11C	Accumulation of debris on the inside and outside surfaces of the Kenmore refrigerator/freezer. Please clean as often as needed to keep clean.		
4-204.112A	A thermometer was not found inside the Kenmore refrigerator. Please install an accurate thermometer in an easy-to-read location in the warmest part of this refrigerator.		
4-601.11C	Accumulation of debris observed on the gray rolling cart, stored in the warewashing room. Please clean all surfaces of cart as often as needed to keep clean.		
3-302.11A (4)	Several containers of food were stored uncovered in the walk-in cooler and walk-in freezer. Please cover food while in storage.		
4-601.11C	Accumulation of debris on shelves and the plastic drawers in the walk-in cooler. Please clean shelves, racks and drawers as often as needed to keep clean.		
4-203.12A	The thermometer in the True cooler was not accurate, reading 50F when the measured temperature was 35F. Please install an accurate thermometer that reads in two degree increments in this cooler.		
6-501.12A	Accumulation of debris on the floor under and around equipment in the kitchen. Please clean floor thoroughly as often as needed to keep clean.		

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Code Reference	<b>CORE ITEMS</b> 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
4-601.11C	Accumulation of debris on the shelves next to the stove, and a towel was used under food containers. The towel was soiled. Surfaces needing frequent cleaning shall be non-absorbent. Please clean shelves and do not use a towel to line the shelf.				11/22/16	
6-501.12A	Accumulation of debris observed on the condenser and the area around the condenser of the prep table. Please clean area as often as needed to keep clean.					
6-501.12A	Debris observed on the ceiling around the AC vents. Please clean vents and ceilings where soiled.					
4-903.11A	The spigot on the coffee maker was positioned over the handwashing sink. This presented the possibility for contamination of the spigot from splash during handwashing. Please move coffee pot away from the handwashing sink.					
4-501.11A	The dispenser for the disposable towels at the handwashing sink by the GE microwave did not dispense towels properly. Please repair or replace dispenser.					
4-601.11C	Accumulation of debris on the under-counter drawers (3) and the gray tub beneath the drawers in the rice cooking area. Please clean all surfaces of drawers and tubs as often as needed to keep clean.					
3-602.11A	A spray bottle of clear liquid, identified as water, stored in the waitress area, was not labeled. Working containers of food that is not easily identified shall be labeled with the name of the contents. Please label all spray bottles.					
3-304.14B	A wiping cloth, stored on the spray bottle of sanitizer in the waitress station, was damp. Cloths in use for wiping counters and other equipment shall be held between uses in a sanitizer solution. Please provide a bucket of sanitizer to store cloths between uses.					
4-901.11A	Glasses in the waitress station were wet nested. Please allow complete air drying before storing nested.					
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