



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

TIME IN	11:22 am	TIME OUT	1:35 pm
DATE	Jan. 12, 2016	PAGE	1 of 3

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 Blvd.			ESTABLISHMENT NUMBER: 4596		COUNTY: 187
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 _____					
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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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 checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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"/> T	Adequate handwashing facilities supplied & accessible	✓		<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O 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 checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> C 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 checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 checked="" 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 checked="" 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				<input checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Nisapha McCallister</i> Nisapha McCallister			Date: January 12, 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: Feb. 2, 2016					



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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
Ambient, True cooler (1-door, short)	40	Chicken, True cooler	36
Appetizer, True cooler	38	Pad Thai shrimp, wok	178
Shrimp, eggs, noodles mix, wok	162	Rice, hot hold	180
Water, crock for rice scoop	72 / 135	Cooked chicken, prep table, top	41
Cooked beef, prep table, top	41	Chicken stir fry, wok	190

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
4-702.11	Chlorine was not detected in two spray bottles containing clear liquid and labeled as "bleach", stored in the waitress area and used for cleaning tables. Please use test strips to ensure chlorine is 50 to 100 ppm in sanitizer solutions.	1/12/16	
3-602.11B	Two spray bottles of clear liquid were labeled "Kelly" and stored in the waitress area. Employee stated these spray bottles contained only water and used for cleaning tables by Kelly, who is allergic to bleach. Please label all working containers with the common name of the food. Ensure tables are washed, rinsed, and sanitized between customers. <b>CORRECTED ON SITE</b> by labeling "water".	COS	
4-101.17A	A wood bowl was observed being used to place fried foods in, and a wood spoon was stored on the shelf in the warewash room. Wood is not an approved food-contact material. (Exceptions are hard maple or dense wood cutting boards, rolling pins, and donut dowels). Please remove wood bowls from facility.	1/12/16	
2-301.14	Employee was observed rinsing dirty dishes, then working in the cook line without washing her hands. Employees shall wash hands when changing jobs. Please ensure employees know when to wash hands.	1/12/16	
2-301.12	Employee was observed bringing dirty dishes to sink, rinsing hands in sink, then returning to work. Hands shall be washed with soap and water, and washed only at handwashing sinks. Please ensure employees know when, where, and how to wash hands.	1/12/16	
4-702.11	There was no sanitizer detected in the sanitizing cycle of the warewash machine. Equipment and utensils shall be sanitized after cleaning. Please sanitize equipment and utensils in the 3-vat sink by submersion for 20 seconds in sanitizer after cleaning until the mechanical warewash machine is repaired and there is 50 to 100 ppm chlorine in the sanitizing cycle.	2/2/16	

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
3-304.14	Damp wiping cloths used in the waitress area were not stored in sanitizer between uses. Wiping cloths shall be stored in sanitizer between uses, or dry wiping cloths placed in laundry once they become damp. Please store wet wiping cloths in sanitizer between uses.	1/12/16	
4-601.11C	The outside surfaces of the door and the creases in the seal around the door of the True cooler (next to deep fryer) had an accumulation of soil. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean as often as needed to keep clean.	1/13/16	
3-304.12F	In-use scoops for rice were stored in a crock of water at room temperature. In-use utensils shall be stored on a sanitized surface, or in water that is kept at 135F or higher. Please store in-use utensils correctly. <b>CORRECTED ON SITE</b> by placing crock in electric heater. Final temperature of water was 135F.	COS	
6-301.12	There were no paper towels available at the handwashing sink in the kitchen. Please supply disposable towels at handwashing sinks at all times. <b>CORRECTED ON SITE</b> by placing paper towels in dispenser.	COS	
4-903.11A	Cleaning gloves were stored with single-use cups on the wire shelf in the dry storage room. Please store cleaning items separately from single-use items to prevent contamination.		
3-305.11A	Several containers of food held in the Kenmore freezer were not covered, and one container of green beans was sitting on top of another food. Food shall be protected from contamination while in storage. Please place lids or plastic wrap on containers of food while in storage.	1/12/16	
6-501.11	Damage observed on the wall behind the 3-vat sink. Walls that are exposed to splash or require frequent cleaning shall be smooth and nonabsorbent. Please repair wall.	2/2/16	
4-904.11B	Utensils were stored in a rack on the shelf in the warewash room with the handles down. Please store utensils handles up to prevent contamination when retrieving.	1/12/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Nisapha McCallister	Date: January 12, 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: Feb. 2, 2016



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Ambient, prep cooler, bottom		40	Ambient, glass front beverage cooler		41
Ambient, Kenmore refrigerator/freezer		38/0	Cooked spaghetti, walk-in cooler		41
Bean sprouts, walk in cooler		41	Tofu, walk-in cooler		41
Ambient, walk-in cooler		41	Walk-in freezer		0

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5-203.14B	The vacuum breaker on the mechanical warewash machine appeared to be leaking, rendering it non-functional. Please repair or replace vacuum breaker to protect potable water from contamination.	2/2/16	} <i>ds</i>
3-501.17B	Cooked spaghetti stored in the walk-in cooler was not date labeled. Potentially hazardous food that is ready to eat and held for more then 24 hours shall be labeled with a date of disposition, which is the day of preparation plus an additional six days (seven days total). Please label these foods with disposition date.	1/12/16	

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4-501.14C	The inside of the warewash machine was heavily soiled with lime build-up, mold, and grease. Please delime and clean inside of machine; clean machine a minimum of once each day.	1/13/16	} <i>ds</i>
4-601.11C	Accumulation of debris observed on the mechanical warewash machine's moveable equipment racks. Please clean racks as often as needed to keep clean.	1/14/15	
3-305.11A	Employee foods were stored on the top shelf in the walk-in cooler. Food shall be protected from contamination. Please store employee foods separated from or below facility food.	1/13/15	
6-202.15A	Daylight observed above the back entry door (into warewash area). Outside openings shall be sealed. Please seal door to prevent pest entry.	2/2/16	
3-305.11A	Food was observed stored on the stairs leading upstairs. Food shall be stored a minimum of six inches off floor. Please place food on shelf or pallet.	1/12/16	

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