





MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
**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
True 1/2 cooler in cook line, ambient		31	Prep table top: rice noodles (3 containers), cut cabbage		45, 45, 49, 53
Raw shell egg stored by stove		69	Prep table, in top cooler: chicken		41
Chicken, reheat on stovetop		200	Prep table, in bottom cooler: ambient, bean sprouts		32, 41
Chicken and veges in wok		170			
Cut tomato on prep table top		41			

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
2-102.11C	<b>DINING AND WAIT STATION AREAS</b> Upon arrival, when asked who was in charge, there was no apparent person identified as a person in charge who is knowledgeable able food safety rules. A PIC who is knowledgeable about food safety rules and can adequately answer questions pertaining to food safety shall be on-site during all times of operation. Please ensure there is a PIC who is trained in food safety on-site at all times. NOTE: owner arrived as PIC	4/18/18	
4-601.11A	Debris/grease observed on several of the high chairs in the dining area. High chairs are considered food-contact surfaces and shall be washed, rinsed, and sanitized between uses. Please clean and sanitize high chairs.	4/18/18	
7-201.11	Single-use straws were stored with chemicals in the cabinet below the handwashing sink in the wait station. Single-use items shall be stored separately from chemicals, and shall not be stored below unshielded drain lines. Please do not store straws in this cabinet.	4/18/18	
7-102.11	One spray bottle containing a liquid, stored in the wait station, was not legibly labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label bottle.	4/18/18	
4-501.114A	Two spray bottles containing sanitizer, located in the wait station, had chlorine concentrations greater than 200 ppm. Chlorine shall be between 50 and 100 ppm. Please use test strips to ensure sanitizers are at correct concentration.	4/18/18	
2-301.14I	Wait staff were observed dispensing ice and beverages without washing their hands. Hands shall be washed when beginning food preparation or dispensing, and when changing jobs. COS by discussion with staff and owner and staff washing hands.	COS	

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6-501.12A	<b>DINING ROOM, BATHROOMS, AND WAIT STATION</b> Accumulation of dark debris observed on the doors to the bathrooms and mop sink closet, especially where hands touch. Facility shall be cleaned at a frequency to prevent debris accumulation. Please clean doors.	5/1/18	
6-301.11	There was no soap available at the handwashing sink in the wait station. Handwashing sinks shall be supplied with soap at all times. Please supply soap at this sink. COS by supplying soap	COS	
4-901.11A	Glasses were wet nested. Equipment shall be completely air dried before storing nested. Please allow glasses to air dry in order to allow sanitizer to evaporate.	4/18/18	
3-304.12B	The handle on the in-use scoop was in contact with the ice. In-use utensils shall be stored with their handles above the surface of the food. Please ensure handle does not touch ice to protect ice from contamination when retrieving scoop.	4/18/18	
6-501.12A	<b>COOKING AREA</b> Accumulation of grease observed below the fryer and gas range. Facility shall be clean. Please clean floor under equipment.	5/1/18	

**EDUCATION PROVIDED OR COMMENTS**

A line through an item on page one indicates the item is not applicable.

Person in Charge /Title:	Nisapha McCallister	Date: April 12, 2018
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: May 1, 2018



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3-501.16A	<b>COOKING AREA</b> Three large containers of noodles, cut cabbage, and cut tomato were stored at room temperature on the prep table top. The temperatures of the noodles and cabbage were above 41F (45, 45, 49, 53). Potentially hazardous food shall be held at 41F or lower. Please remove smaller quantities of these foods during busy preparation times, and store inside the prep cooler or nested in a container of ice water.	4/18/18	}
3-501.16A	Shell eggs were stored at room temperature next to the stove. The temperature of the eggs was 69F. Raw shell eggs shall be stored at 45F or lower. According to owner, the eggs were removed from the cooler approximately 2 hours prior to temping them. The eggs were placed back in the cooler. Please remove fewer eggs from the refrigerator, and do not store by the cooking equipment. NOTE: eggs placed in cooler	4/18/18	
3-302.11A	Raw shell eggs were stored above ready-to-eat food in the bottom of the prep cooler. Raw eggs shall be stored below all other foods. Please store food to protect from cross contamination.	4/18/18	
7-201.11	<b>WAREWASHING AND BACK STORAGE AREAS</b> A mandolin and clean linens were stored in the same box holding chemicals on the shelf below the work table. Clean equipment and clean linens shall be stored separately from chemicals. Please wash, rinse, and sanitize the mandolin and store with clean equipment, and store clean linens where they cannot be contaminated from chemicals.	4/18/18	
3-302.11A	Raw animal-derived foods were stored above and intermixed with other foods in the Kenmore freezer. Please store all raw animal-derived foods below all other foods. Store raw poultry on the lowest shelf, then raw ground meats (including sausage), then raw whole muscle meats, then raw fish and shellfish. Please arrange foods to prevent cross contamination.	4/19/18	

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3-501.13A	<b>WAREWASHING AND BACK STORAGE AREAS</b> Five 3-lb. boxes of cream cheese were stored at room temperature on the work table. According to owner, the cheese was removed from the freezer for thawing and will be used once it is soft enough. Food shall be thawed in the refrigerator. Please keep the cheese in the cooler until needed, and remove small quantities to prevent the temperature from increasing during preparation. COS by placing cheese in cooler	COS	}
4-101.17A	A wood utensil was stored in a container of clean utensils on the rack near the dishwasher. Wood may not be used for food-contact surfaces except those made from a dense wood such as hard maple as used in rolling pins and cutting tables. Please remove this utensil from the facility.	4/18/18	
4-501.14C	Debris observe on the inside and outside surfaces of the mechanical dish wash machine. Warewashing equipment shall be cleaned at least daily. Please clean all surfaces of dish machine.	4/18/18	
4-501.14C	The sprayer head and handle area of the pre-clean dish spray was soiled. Warewashing equipment shall be clean. Please clean sprayer head and handle at least daily.	4/18/18	
4-601.11C	Debris observed on the inside and outside surfaces of the Kenmore refrigerator/freezer, especially where hands touch. Please clean all surfaces.	5/1/18	
6-501.14A	Debris observed on the fan attached to the rack holding the microwave. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan.	5/1/18	
4-903.11A	Clean cutting boards were stored behind the faucet at the 3-vat sink. Clean equipment shall be protected from contamination while in storage. Please store the cutting boards where they cannot be contaminated from splash.	4/18/18	

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Rice, hot hold		150, 184	Kenmore refrigerator/freezer, ambient		39/0
Beverage cooler, front of kitchen, ambient		35	Cooked noodles, walk-in cooler		45
			Walk-in cooler: ambient, tofu		40, 39
			Walk-in freezer, ambient		0
			Water in crock to hold scoops		155

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4-601.11A	<b>WAREWASHING AND BACK STORAGE AREAS</b> Food debris observed inside the GE microwave oven. Microwave ovens shall be washed, rinsed, and sanitized after use.	4/18/18	oh
4-601.11A	Rubber bands were used to secure cutting blades to the handles on three of cutting utensils, stored on a magnetic rack above the 3-vat sink. Equipment shall be maintained in good repair; rubber bands may not be used as a repair as the utensil cannot be adequately cleaned.	4/20/18	
4-202.11A	Debris observed on several of the knives and other cutting utensils, stored on magnetic holders above the 3-vat sink. Please inspect utensils after cleaning, especially around the area where the blade fits into the handle.	4/18/18	
4-601.11A	Food in the walk-in cooler was not labeled with a date for disposition. Food that is (a) potentially hazardous, (b) fully cooked or ready to eat, and (c) stored for more than 24 hours shall be labeled with a seven-day disposition date, which is the day of opening or preparation plus an additional six days. Please label all foods that meet requirements a-c with a 7-day disposal date.	4/18/18	
3-501.17A	Cooked noodles in the walk-in cooler had a temperature of 45F. According to the owner, the noodles were cooked this morning, cooled, and placed in the cooler. There was no monitoring of the cooling. Please ensure foods are cooled from 135F to 70F within 2 hours, then from 70F to 41F within another 4 hours. Use a log to record time and temperature of all foods that are cooled. Discard food that is not cooled correctly.	4/18/18	
3-501.14A		4/18/18	
4-601.11A	<b>FRONT PART OF KITCHEN AND STORAGE AREAS</b> Accumulation of dried debris observed on the blade, behind the blade, and on the holder of the table-mounted can opener. Please wash, rinse, and sanitize all surfaces of the can opener after use.	4/18/18	

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4-204.112A	<b>WAREWASHING AND STORAGE AREAS</b> Thermometers were not found in the Kenmore refrigerator or freezer. Please install an accurate thermometer that reads in two-degree increments in the a convenient-to-read location in the warmest part of these coolers.	5/1/18	oh
4-501.16A	Staff were observed rinsing hands in the 3-vat sink after placing dirty dishes, then returning to wait station. Staff shall wash hands only in handwashing sinks, using soap.	4/18/18	
3-305.11A	Several containers of food in the walk-in cooler were not covered. Unless being cooled, food shall be covered while in storage to protect from falling or blowing contamination. Please cover food.	4/18/18	
4-601.11C	<b>FRONT PART OF KITCHEN AND STORAGE AREAS</b> The under-counter drawers were dirty on the outside surfaces. Please clean drawers as often as needed to keep clean.	5/1/18	
3-305.11A	A bag of rice was stored on the floor. Food shall be stored a minimum of six inches off the floor. Please elevate rice off floor.	4/18/18	

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