



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

TIME IN 7-14-17	10:46am	TIME OUT 1:50pm
DATE 7-14-17		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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Pad Thai	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	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> RESTAURANT <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 type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____			
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY 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 <input type="checkbox"/> N/O <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/C <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 checked="" 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				Consumer Advisory		
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input 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		
IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected				The letter to the left of each item indicates that item's status at the time of the inspection.		
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				IN = in compliance	OUT = not in compliance	
IN <input type="checkbox"/> OUT <input type="checkbox"/> NO	Proper disposition of returned, previously served, reconditioned, and unsafe food				N/A = not applicable	N/O = not observed	
					COS=Corrected On Site	R=Repeat Item	

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"/>		Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" 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 type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>		Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>		Insects, rodents, and animals not present			<input 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 type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" 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 checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:  Nisapha McCallister Date: July 14, 2017

Inspector:  John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No
Follow-up Date: 8-4-17, 11am



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ESTABLISHMENT NAME Pad Thai		ADDRESS 809 East Karsch Blvd.		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Prep cooler	40	Beer cooler	40		
Cold Hold: cooked chicken	41	Walk-in cooler	38		
Chicken dish as prepared	180	Food in W/I cooler: noodles, broth, raw chicken	41,40,34		
Fryer cooler	38	Walk-in freezer	10		
Hot hold rice	160	Hot noodles on prep table	147		
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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.				Correct by (date)
3-501.17A	Discard dates were not observed on any potentially hazardous food stored in the walk-in cooler. Potentially hazardous foods stored refrigerated shall be marked with the day or date, not to exceed seven days, by which time the food will be sold, consumed or discarded. Place a discard date on all potentially hazardous foods stored refrigerated.				7-14-17
3-101.11	Broken and cracked raw shell eggs were observed in the walk-in cooler. Food shall be safe and unadulterated. Please discard cracked and broken eggs.				
3-302.11	A package of raw poultry was observed stored directly on top of bags of raw beef in the walk-in cooler. Food shall be protected from cross contamination by separating types of raw animal foods from each other so that cross contamination of one type with another is prevented. Please store all poultry below all other foods. Store all raw animal foods below ready to eat foods.				
2-401.11	An employee beverage was observed stored on open wire shelving above clean equipment. Employees may drink from closed vessels if they handled and stored in a way that prevents contamination of food, equipment, hands and single use items. Do not stored employee beverages above food, equipment, or on surfaces where food is being prepared.				
4-601.11A	Food debris was observed knives and other utensils on the magnetic holder above the three compartment sink. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize these items.				
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). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)
4-302.12	A food thermometer is not available for cook's use. Food temperature measuring devices shall be provided and readily accessible for use in assuring attainment, maintenance, and proper cooling of food. Please obtain at least one food thermometer for use in the kitchen. It is highly recommended that a digital thermometer be used due to rapid temperature attainment.				8-4-17
4-601.11C	An accumulation of food debris was observed inside the kitchen prep cooler and in the door seals. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the inside of the prep cooler, including the door seals.				
3-304.14	Dry wiping cloths were observed in use in the kitchen. The use of dry wiping cloths is limited. They cannot be used more than once. They may not be repeatedly used for hand drying nor wiping spills. Place a cloth in a bucket of bleach solution prepared at a concentration of 50-100 ppm and use this for cleaning spills and sanitizing surfaces.				
4-601.11C	Food debris was observed inside and fryer cooler and in the door seals. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the inside of the fryer cooler, including the door seals.				
6-501.12A	An accumulation of grease and debris was observed on the floor below cooking equipment in the kitchen, especially at the wall/floor juncture. A number of cloth towels were observed on the floor below equipment as well. Physical facilities shall be cleaned as often as necessary. Please clean the floor below equipment and remove the towels.				

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:

Nisapha McCallister

Date: July 14, 2017

Inspector:

John Wiseman

Telephone No. (573)431-1947
EPHS No. 1507

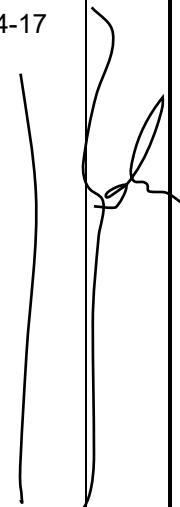
Follow-up: Yes No
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ESTABLISHMENT NAME Pad Thai	ADDRESS 809 East Karsch Blvd.	CITY / ZIP Farmington, 63640
FOOD PRODUCT/LOCATION Hot water for rice dispenser	TEMP. in ° F 141	FOOD PRODUCT/ LOCATION

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-601.11C	An accumulation of debris was observed on surfaces of open wire shelving in the walk-in cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and sanitize the wire shelving in the walk-in cooler.	8-4-17	
2-301.15	Multiple employees were observed washing their hands in the three compartment sink. Employees shall wash their hands in the hand wash sink and may not wash their hands in sinks used for food or ware washing. Please wash hands in the hand wash sinks exclusively.		
5-205.11A	Access to the hand wash sink in the ware washing room was blocked by placement of a prep table and the sink was not provided with soap. All hand wash sinks shall be accessible at all times and be adequately provisioned. Please ensure that this sink is accessible and provided with soap and paper towels.		
6-301.11			
4-601.11A	Grease residue was observed on open wire shelving used for storing clean equipment in the ware washing room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the wire shelving at this location.		
4-601.11C	A heavy accumulation of grease and debris was observed on a wire rack beside the three compartment sink. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the rack.		

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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). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)
6-501.12A	Grease and debris was observed on the floor of the ware washing/prep room, especially at the wall/floor junctures. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.				8-4-17
4-501.14	Grease residue was observed on the inside of the dishwasher. A ware washing machine shall be cleaned at a frequency necessary to prevent recontamination of equipment. Please clean the interior of the dishwasher, including the inside of the doors.				
6-501.12A	An accumulation of dust was observed on the ceiling around AC vents. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the ceiling around the vents.				
3-304.12	A scoop handle in a container of sugar stored in the dry storage room was observed in contact with the food. Please position scoop handles above the food surface.				
6-501.12A	Dirt and food residue was observed on the floor below shelving and the ice machine in the dry storage room. Soiled towels were also observed below the ice machine. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor and remove the soiled towels.				

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