



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

TIME IN	10:46 am	TIME OUT	1:43 pm
DATE	April 18, 2018	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 Blvd.			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 _____					
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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties	✓		IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Water and ice from approved source			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Gloves used properly		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Approved thawing methods used	✓				Utensils, Equipment and Vending		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Thermometers provided and accurate			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Food properly labeled; original container			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Insects, rodents, and animals not present			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Hot and cold water available; adequate pressure		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Contamination prevented during food preparation, storage and display			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Sewage and wastewater properly disposed		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					IN <input checked="" type="checkbox"/>	OUT <input type="checkbox"/>	Physical facilities installed, maintained, and clean		

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



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
2-102.11C	DINING AND WAIT STATION AREAS 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	

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
6-501.12A	DINING ROOM, BATHROOMS, AND WAIT STATION 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	COOKING AREA 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.

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

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3-501.16A	COOKING AREA 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	WAREWASHING AND BACK STORAGE AREAS 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	WAREWASHING AND BACK STORAGE AREAS 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	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>M. Mayhew</i>	Nisapha McCallister	Date: April 12, 2018
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: May 1, 2018



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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
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	WAREWASHING AND BACK STORAGE AREAS 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	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	
3-501.17A	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	
3-501.14A	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	
4-601.11A	FRONT PART OF KITCHEN AND STORAGE AREAS 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	WAREWASHING AND STORAGE AREAS 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	FRONT PART OF KITCHEN AND STORAGE AREAS 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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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: May 1, 2018