



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

TIME IN	11:14am	TIME OUT	2:43pm
DATE	1-29-19	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 & Nisapha McCallister		PERSON IN CHARGE: Tyler Warer	
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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"/> 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/O <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 checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<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				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 type="checkbox"/> IN <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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<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 type="checkbox"/>	<input checked="" 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"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input 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"/>	<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 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 checked="" type="checkbox"/>	<input 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: Tyler Warer		Date: January 29, 2019	
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 2-19-19	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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
Cold table: ambient, cooked chicken, cooled beef, raw shrimp		34, 41 40, 33	Hot water in crockpot for rice utensils Beverage cooler, ambient		136 34
True cooler at fryer, ambient		32	Kenmore R/F in prep area, ambient		32, 10
Hot hold rice		166	Walk-in cooler, ambient		40
Chicken & noodle dish as prepared		194	Walk-in freezer, ambient		0

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
3-302.11A	A container of raw shell eggs were observed stored above cartons of cut greens in the lower compartment of the cold table at the cook-line. Food shall be protected from cross contamination by storing raw animal products away from and below ready to eat foods. Please store raw eggs away from or below other foods in this cooler.	1-29-19	T
3-304.15	Cooks were observed repeatedly donning and removing single use gloves to handle foods from the cold-table cold wells. In between uses, the gloves were stored directly atop the food. Single use gloves may be used only once and may not be repeatedly used for this purpose. Discontinue this practice and place small tongs in the food for dispensing as needed.		
3-304.15	A used single use plastic glove was observed laying atop rice in a pot in the prep room. The handle of a utensil in the pot was in contact with the food. An employee was observed putting on the used glove and transferring the rice to a steamer. Single use gloves may not be repeatedly used. In-use utensils for dispensing food shall be positioned with the hand-contact portion of the utensil above the surface of the food. After use, disposable gloves must be discarded. The handles of utensils must be positioned above the food.		
3-304.12			
7-201.11B	Dispensing containers of dish soap were observed on a shelf above the prep sink in the kitchen area. Toxic materials shall be stored so they cannot contaminate food, food equipment and single use items. Please remove the soap from this area.		

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
4-204.112	Ambient air thermometers were not observed in the cold-table cooler compartment, in the True cooler beside the fryers or in the Kenmore cooler in the warewashing/prep room. Mechanically cooled cold holding units for food shall be provided with a thermometer that is accurate to within three degrees F. Please provide a thermometer for all refrigerators and freezers.	2-19-19	T
4-601.11C	Food residue was observed on the underside of the cold-well lid and on the inside and outside surfaces of the lower compartment of the cold table cooler at the cook-line. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces of the cold table cooler.		
4-601.11C	Food debris was observed on inside and outside surfaces of the True cooler beside the fryer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surfaces of the cooler.		
6-501.12A	An accumulation of grease, food debris and grease-laden cardboard was observed below cooking equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in kitchen as often as necessary to keep it clean.		
4-101.17	Woven bamboo baskets were observed being used to steam/reheat rice on a pot of boiling water in the kitchen. Wood and wood wicker may not be used as a food contact surface. Please discontinue the use of this equipment and replace it with a durable, non-absorbent and cleanable device.		

EDUCATION PROVIDED OR COMMENTS

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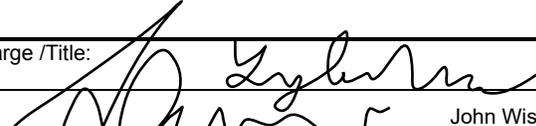
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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3-501.17A	A discard date was not observed on a container of shredded lettuce stored in the Kenmore refrigerator in the ware washing area. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed package. Please be aware: cut leafy greens, cut tomatoes, cut melon and bean sprouts are potentially hazardous foods that must be marked with a discard date.	1-29-19	T
3-302.11	Packages of raw meat were observed stored above ready to eat foods in the Kenmore freezer in the ware washing area. Food shall be protected from cross contamination by storing raw animal products away from and below ready to eat foods. Place all raw animal products below other foods in this freezer. Foods in storage shall be stored in such-like manner from top to bottom: ready to eat foods, raw seafood, whole muscle meats, ground meats, poultry and eggs.		
4-601.11A	Food debris was observed on utensils stored on the magnetic strip above the three compartment sink. Food contact surfaces shall be clean to sight and touch. Please ensure that all food equipment is adequately washed, rinsed and sanitized.		
4-601.11A	A build-up of food debris was observed on the table mounted can opener. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the can opener daily.		
4-6-1.11A	Food debris was observed on a hand strainer hanging from a shelf near the dishwasher in the ware washing room. Food contact surfaces shall be clean to sight and touch. Please ensure that all food equipment is adequately washed, rinsed and sanitized.		

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6-501.12A	A particleboard shelf in the corner above the prep sink in the kitchen area is water damaged, deteriorating and falling apart. Physical facilities shall be maintained to prevent contamination of food and equipment. Please remove or replace the shelf with a non-absorbent, durable material.	2-19-19	T
4-601.11C	An accumulation of food debris was observed on the counter below equipment such as the microwave and the rice cookers. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the counter surface below equipment.		
6-501.12A	Dirt and debris was observed on the floor in the service side of the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.		
3-305.11A	A bag of rice was observed on the floor in the dry storage room. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store food off of the floor.		
4-601.11C	An accumulation of dirt and debris was observed on the exterior of the Kenmore refrigerator/freezer in the ware washing/prep area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of the unit.		
3-304.12A	A steel bowl used for dispensing was observed laying directly atop shredded carrot in the Kenmore refrigerator in the ware washing area. Hand contact portions of in-use utensils may not be in contact with the food. Discontinue using any kind of handle-less container as a dispensing utensil.		

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

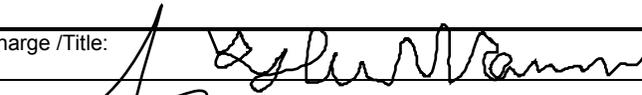
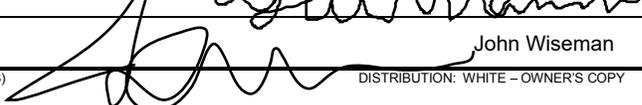
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3-501.17A	None of the potentially hazardous foods stored in the walk-in cooler were marked with discard dates. These foods include: cut leafy greens, a pot of broth, various cooked and reconstituted noodles, an uncovered pot of bamboo shoots, an open container of tofu, and sauces of various kinds. Potentially hazardous food held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed package. Please mark all potentially hazardous foods with a discard date. This would include: cut leafy greens, cut tomato, cut melon, bean sprouts, cooked animal foods, cooked vegetables and fruits of all kinds, cooked grains/beans, and cooked pasta.	1-29-19	T
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4-501.14B	Food residue was observed on the inner surfaces of the mechanical dishwasher in the ware washing area. A ware washing machine shall be cleaned at a frequency necessary to prevent recontamination of equipment. Please clean the interior of the dishwasher and the interior of the dishwasher doors.	2-19-19	T
6-501.12A	Dirt and debris was observed on the floor of the ware washing area, especially below the dishwasher. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this room.		
4-601.11C	An accumulation of debris was observed on 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 clean the shelving.		

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