



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

TIME IN	10:47am	TIME OUT	2:10pm
DATE	10-25-19	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: 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		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <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 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 N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<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 checked="" type="checkbox"/>				
<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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input 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: Nisapha McCallister		Date: October 25, 2019	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 11-14-19 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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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
Cold table: ambient, corn, raw shrimp		40, 41, 35	Chest freezer, walk-in freezer		0, 0
Hot held rice		165	Walk-in cooler: ambient, sauces		34, 40
Chicken dish as prepared		179	Water bath for rice scoops		84, 109
Fried rice as prepared		178	Soup base in w/i cooler: 12:25pm/		131
Lipton bev cooler, Prep room cooler		34, 30			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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.			
2-401.11	An employee beverage in an open-top coffee cup was observed stored above food items at the cook-line. Employees may drink from closed containers if the container is handled and stored to prevent contamination of food, equipment and single use items. Please store employee beverages appropriately.	10-25-19	
7-201.11B	A container of Tums and of unlabeled pills was observed stored in a tray with single use food containers atop the Lipton beverage cooler in the kitchen. Pharmaceuticals and toxic materials shall be stored so they cannot contaminate food, equipment and single use items. Please separate all medicines and toxic materials from anything which is food related.		
4-601.11A	Water and a cloudy debris was observed inside the steel pail used for ice scoop storage in the dry storage room. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the pail daily.		
3-302.11A	A variety of uncovered foods were observed stored intermingled in the chest freezer in the prep area. Some foods appeared to be raw animal foods and others appeared to be ready to eat items. Food shall be protected from cross contamination and incidental contamination. Please cover foods in storage and separate raw animal foods from other foods.		
7-201.11B	A small bowl of pills were observed stored atop a container of food at the prep table in the prep area. Pharmaceuticals and toxic materials shall be stored so they cannot contaminate food, equipment and single use items. Please separate all medicines and toxic materials from anything which is food related.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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.			
6-501.12A	Minor food debris was observed on the floor below the cook-line in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the cook-line.	11-14-19	
3-304.12F	The hot water in a small crock pot for rice scoop storage was measured at 84F at 11:12am and at 109F at 12:12pm. The water for storing scoops in this manner must be maintained at 135F. Adequate equipment must be used for this purpose to maintain a water temperature of 135F or greater. It is strongly recommended that the water be preheated prior to placing in the crock pot or whatever device is used for this purpose.		
4-601.11C	Food debris was observed on the inner surfaces and in the door seals of the cold table at the cook-line. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all surface and door seal of the cold-table.		
4-501.11B	The door seals on the cold table in the kitchen are broken and accumulating debris. Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please replace the broken door seals.		
6-501.14A	A heavy accumulation of dust was observed on the surface of the fan covers in the cold table in the kitchen. Intake and exhaust air vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please remove and clean the fan covers.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Nisapha McCallister Date: October 25, 2019

Inspector: John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 11-14-19



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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
4-601.11A	An accumulation of metal fragments was observed inside the gear housing of the table-mounted can opener in the prep area. Food contact surfaces shall be clean to sight and touch. Please clean the can opener daily to prevent an accumulation of metal fragments that can create physical contamination. COS by cleaning.	COS	
3-307.11	An employee cell phone was observed atop a cutting board on the prep table in the prep area.	10-25-19	
6-501.11B	Employee personal belongings such as food, clothing, electronic devices, jewelry, medicines, personal foods, and such-like items shall be stored where they cannot contact or contaminate food, equipment, and single use items. Please ensure that all employee personal items are stored away from facility foods and equipment.		
2-401.11	Employee beverages were observed stored on the prep table in the prep area. Employees may drink from closed containers if the container is handled and stored to prevent contamination of food, equipment and single use items. Please store employee beverages appropriately.		
3-501.17A	There were no discard dates of any foods in the walk-in cooler. 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 container. Please place discard dates on all potentially hazardous foods held refrigerated.		

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
6-501.14A	An accumulation of dust was observed on and around ceiling vents in the kitchen area. Intake and exhaust air vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the air vents and the surrounding ceiling area.	11-14-19	
4-601.11C	Food debris was observed in the door seals of the True cooler in the prep area. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the door seals.		
4-501.14	An accumulation of hardened grease residue was observed on the inner surface of the mechanical dishwasher. A ware washing machine shall be cleaned at a frequency necessary to prevent recontamination of equipment. Please clean the interior of the dishwasher.		
6-501.12A	Minor dust and spider webs were observed on the walls and ceiling in the prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean these areas.		
6-501.14A	An accumulation of debris was observed on the fan covers of the cooling unit in the walk-in cooler. Intake and exhaust air vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please remove and clean the fan covers.		
4-601.11C	An accumulation of debris and mold was observed on surfaces of open wire shelving in the walk-in cooler. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the shelving as often as necessary to keep it free of debris and mold.		

EDUCATION PROVIDED OR COMMENTS

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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: 11-14-19



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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
3-307.11	Employee food items and beverages were observed stored above food items in the walk-in cooler.				10-25-19	
6-501.11B	Employee personal belongings such as food, clothing, electronic devices, jewelry, medicines, personal foods, and such-like items shall be stored where they cannot contact or contaminate food, equipment, and single use items. Please store employee foods in a separate tub or tray which is marked as employee food.				COS	
4-101.11	Newspaper was used as an absorbent surface below green beans stored in a container in the walk-in cooler. Food contact surfaces shall be safe and may not allow the migration of deleterious substances or impart colors, odors, or taste to food. Please discontinue using newspaper as a food contact surface.					
3-501.14	Two stockpots of soup base were observed in the walk-in cooler at 131F at 12:25pm. The food was not being actively cooled. Food which is cooled for later service shall be cooled from 135F to 70F within two hours and from 70F to 41F within an additional four hours. The stockpots were immersed in an ice water bath and cooled to below 70F by 12:55pm. COS by cooling.					
3-302.11	Bags of raw chicken were observed stored atop bags of other raw animal foods in the walk-in freezer. Food shall be protected from cross contamination by arranging foods of different types so that cross contamination of one type with another is prevented. Arrange all raw animal foods such that they are away from or below ready to eat foods and so that raw poultry is separated from all other foods.				11-14-19	
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
4-302.12A	There was no food thermometer available for cooks use in the kitchen. Food thermometers shall be provided and readily available for use in attainment and maintenance of food temperatures. Please obtain at least one food thermometer for this purpose. The thermometer must be in the operational range of 0F - 220F in two degree increments and accurate to within two degrees F. A digital or analog device is acceptable. Do not use glass or "meat" thermometers.				1-14-19	
6-501.12a	Minor debris was observed on the floor in the prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the prep area, especially below the cooler, tables and ware washing areas.					
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