



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

TIME IN 11:12am	TIME OUT 3:30pm
DATE 7/8/2020	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/Owner	
ADDRESS: 809 East Karsch Boulevard			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 <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 checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		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 _____	
License No. _____					

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"/> IN <input checked="" type="checkbox"/> Q/T	Person in charge present, demonstrates knowledge, and performs duties	✓		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" 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"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" 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"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures	✓	
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" 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			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> IN <input 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"/> IN <input type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓		<input checked="" 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			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source	✓		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used	✓	
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
<input checked="" 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 checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	✓					
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 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 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container	✓		<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use	✓		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Nisapha McCallister</i>		Nisapha McCallister/Owner		Date: July 8, 2020	
Inspector: <i>Nicholas Joggerst</i>		Nicholas Joggerst		Telephone No. (573)431-1947	EPHS No. 1687
				Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
				Follow-up Date: _____	



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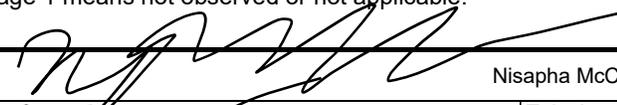
ESTABLISHMENT NAME Pad Thai Kitchen		ADDRESS 809 East Karsch Boulevard		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True single-door fridge(ambient)		39			
Walk-in (ambient)		52	Cooked yellow and white egg noodles (2hrs cooling)		58/50
Half and half in walk-in(1 day old)		50	Cut lettuce on prep-surface		54
egg in walk in (1 day old)		49	Cooked broccoli in top of prep cooler		41
cooked white noodles on top of prep counter		52			

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
7-204.12, 3-302.15	Alum was used to was vegetables. Vegetables and raw fruits shall be washed before consumption using only chemicals under the Missouri food code section 7-204.12. Alum is not believed to meet these guidelines. Please discard or remove from facility and only use cold water or an approved alternative to wash fruits and vegetables.	COS	}
3-201.11A, C	Packaged food was found in a chest freezer of the establishment without labeling or USDA inspection markers. Upon questioning staff said it came from St. Louis and was not for resale, but was meant for staff only. Food shall be obtained from an inspected and approved source that comply with law; also, packaged food shall be labeled as specified in law including 21 CFR 101 food labeling; 9 CFR 317 Labeling, Marking Devices and containers, and 9 CFR 381 subpart N. Please remove unlabeled and non-USDA inspected food from the premises. Only use food from inspected and approved sources and that have labels on the packaging.	COS	
2-401.11A	Employee beverages without closed top containers were observed throughout the facility: in the ware-wash area with clean dishes, in the walk-in above establishment food, and similarly in the walk-in freezer. Also employee food, raw and ready-to-eat was stored above establishment food. Employees shall only eat and drink in designated areas and store food where it cannot contaminate facility food.	COS	
7-202.12A	Ortho home insect killer was stored in the ware-wash area beneath the sink. Poisonous or toxic material shall be used in accordance with law and this code. Please remove the insect killer from the establishment.	COS	
7-102.11	An unlabeled spray bottle of brown liquid was stored in the kitchen near the oven. Working containers for storing possible toxic materials shall be labeled with the common name of the material. COS by adding labeling to the bottle.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
5-205.11B	A container of alum was found in the hand-wash sink upon arrival near the kitchen entrance. Hand-wash sinks shall not be used for purposes other than hand-washing. COS by removal of alum from sink.	COS	}
3-304.12C F	Utensils were stored for the rice in the rice cooker in 87 degree water. Utensils used with potentially hazardous food shall be kept in 135F water or greater and container cleaned at a frequency of every 24 hours or greater if needed if there is soil and debris accumulation. Or keep the utensil on a clean and sanitized portion of the prep surface and wash, rinse, and sanitize every 4 hours. Please choose an approved option in the food code to store utensils and clean utensils and surfaces holding utensils appropriately.	7/9/20	
6-501.14A	The intake vent on the prep-cooler was dusty and dirty. Intake ducts shall be cleaned so they are not a source of contamination. Please clean the vent at a frequency to prevent dust and debris accumulation.	7/12/20	
5-501.17	There was no covered waste receptacle observed in the ladies restroom. A restroom used by women shall have a covered waste receptacle. Please supply a covered waste bin in the restroom.	7/12/20	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

Person in Charge /Title:  Nisapha McCallister/Owner		Date: July 8, 2020
Inspector:  Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date:



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Utensil in water for rice	87	Rice in cooker	178
Prep cooler bottom (ambient)	39	Chest Freezer (ambient)	0
Glass door beer cooler (ambient)	33	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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-302.11A	Raw chicken was on top of pork in the walk-in freezer. Food shall be protected from cross-contamination by storing in the vertical order, top to bottom, ready-to-eat, seafood, whole muscle meats, ground meats, chicken/eggs. COS by rearranging foods.	COS	[Signature]
3-501.16A2	Potentially hazardous foods were being held above 41F in the walk in and near the prep cooler. Items such as eggs and half and half milk were temped at about 50F and according to staff were in the fridge for over a day. I asked that these items be voluntarily discarded. Other items that were temped above 41F in the walk-in fridge, were according to staff just cooked the morning of this inspection at about 10:30 am. I asked that they move these items to another cooler that had the capacity to hold the items at 41F or less. A repairman came during my inspection and repaired the walk-in and it is now cooling down but it is still not at 41F. Potentially hazardous foods shall be held at 41F or less. Please do not use the walk-in cooler for holding potentially hazardous food until I approve its use. COS by asking that PHF near prep cooler be held on ice. Cooler fixed on site.	COS	
3-501.18A	At about 2:00 pm I checked on the status of the walk-in cooler. I had earlier asked that potentially hazardous foods be moved to another cooler so they could be saved and others that had been in the fridge for more than a day be discarded. No potentially hazardous foods had been moved so I went through the cooler with staff and had them voluntarily discard anything that was in the cooler after or near 4 hours of cooling and over 41F. Items discarded included include: 144 eggs, 10 quarts of half and half milk, 1 bag of pot stickers with chicken in them, 1 container of cooked rice approximately 3 pounds in weight, 1 large bowl of cream cheese and a cut head of lettuce. Potentially hazardous food shall be discarded if it exceeds time and temperature combinations specified in 3-501.17A, unless frozen. COS by discarding food that was out of temperature and time specifications.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
	[Large empty space with a diagonal line drawn across it]		[Signature]

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Nisapha McCallister/Owner Date: July 8, 2020

Inspector: Nicholas Joggerst Telephone No. (573)-431-1947 EPHS No. 1687 Follow-up:  Yes  No Follow-up Date:

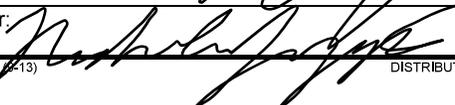


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ESTABLISHMENT NAME Pad Thai Kitchen		ADDRESS 809 East Karsch Boulevard		CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in cooler (3:00 pm)		39			
Code Reference	PRIORITY ITEMS			Correct by (date)	Initial
Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>					
5-402.13	When questioned management stated that sewage was disposed behind building into storm drain, but then later corrected themselves and pointed out they have a mop sink. Sewage shall be conveyed to the point of disposal through an approved sanitary sewage system, that is maintained and operated according to law. Please dispose of mop water through the mop sink in closet only.			COS	}
2-103.11G 2-101.11A	Upon arrival there was no person in charge, also person in charge failed to ensure that staff were properly using methods to cool potentially hazardous foods. The person in charge shall ensure that employees in her charge shall use proper methods to rapidly cool potentially hazardous foods within 4 hours through daily oversight. Please make sure potentially hazardous food is held cold at 41F and is cooled rapidly from 135F to 70F within 2 hours, and then 70F to 41F within another 4 hours appropriately.			COS	
3-501.14	Potentially hazardous food was not cooled properly. It was held in a fridge that had an ambient of about 52F. Potentially hazardous food never reached the 41F threshold needed within 4 hours, after cooling from 135F to 70F. Potentially hazardous food shall be cooled within a total of six hours from 135F to 41F or less. Please monitor cooler ambient temperature and cooling food temperatures to ensure that these markers are met. COS by adding ice to food that wasn't cooling for more than 4 hours and was less than 50F, then placing in walk-in freezer.			COS	
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). <b>These items are to be corrected by the next regular inspection or as stated.</b>					
Note:	Walk-in cooler was temped at 3:00 pm at 39F. I hereby approve the walk-in cooler for service. Please monitor the cooler and monitor your ambient thermometer for changes and fix immediately if food is being held at greater than 41F. Approved during routine inspection 7/8/2020			COS	ah

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  Nisapha McCallister/Owner Date: July 8, 2020

Inspector:  Nicholas Joggerst Telephone No. (573)431-1947 EPHS No. 1687 Follow-up:  Yes  No Follow-up Date: