



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

DATE 12/19/2018	Page 1 of 2
TIME IN 01:57 PM	TIME OUT 03:10 PM

ESTABLISHMENT NAME Sawadee Thai Restaurant		OWNER Chat Rakson		PERSON IN CHARGE Chat Rakson	
ADDRESS 1003 Kingshighway		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 308-0705	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE						PURPOSE
<input 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
<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"/> Temporary	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
RICE	160	AMKO RICE COOKER	AMBIENT AIR	41	BEVERAGE AIR FRIDGE
CARROTS	37	LARGE PREP TABLE COOLER	HALF N HALF	42	DR. PEPPER COOLER
CHICKEN	72	WALKIN FRIDGE			
LETTUCE	43	SMALL PREP TABLE COOLER			

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-302.11	<i>Food uncovered in Kenmore Freezer Chest.</i> 3-302.11 Food shall be protected from cross contamination.	12/21/2018
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food throughout facility.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	12/21/2018
3-302.11	<i>Food uncovered in Beverage Air fridge.</i> 3-302.11 Food shall be protected from cross contamination.	12/21/2018
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit. Cooked chicken; box of half n half; whole eggs; sliced, raw beef; & sliced, raw chicken.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Corrected On-site

OBSERVED ITEMS TO BE REMOVED FROM FACILITY & PLACED WITH DUMPSTER.

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
3-302.12	<i>Bulk ingredients not labeled. Item in dry storage is not labeled & not easily recognizable.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	12/21/2018



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CORE ITEMS


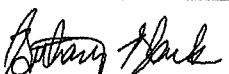
CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Walkin fridge is not holding a cold holding temperature of 41 degrees F or below</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	12/21/2018
4-903.11	<i>Observed dirty dish stacked with clean dishes on rack by fryers.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	12/21/2018
3-304.12	<i>Improper storage of ice bucket.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	12/21/2018
3-304.14	<i>Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use.</i> 3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.	12/21/2018

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 0 critical violations and 0 non-critical violations of the food code. 
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Chat Rakson / Owner 	DATE 12/19/2018		
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010 	EPHS NO. 1637	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 12/21/2018