



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

TIME IN	11:25 am	TIME OUT	3:35 pm
DATE	Jan. 13, 2016	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: Wal-Mart Supercenter #0037		OWNER: Wal-Mart Stores, Inc.		PERSON IN CHARGE: Brenda Hand	
ADDRESS: 707 Walton Drive			ESTABLISHMENT NUMBER: 2423		COUNTY: 187
CITY/ZIP: Farmington 63640		PHONE: (573)756-8488		FAX: (573)756-9134	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other Risk Factor _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input 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 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 checked="" type="checkbox"/> OUT <input 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 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 type="checkbox"/> N/O <input checked="" type="checkbox"/> 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"/> Q/C	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C	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"/> Q/C <input type="checkbox"/> N/A	Food separated and protected	✓					
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" 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 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 checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" 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: <i>Brenda Hand</i> Brenda Hand		Date: January 13, 2016	
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: Feb. 16, 2016



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ESTABLISHMENT NAME Wal-Mart Supercenter #0037		ADDRESS 707 Walton Drive		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, walk-in dairy cooler		39	Ambient, walk-in freezer, large		0
Ambient, walk-in freezer, small		15	Ambient, meat rooms and walk-in cooler		30, 35, 35, 32
Ambient, seafood freezer		15	Bakery retail reach-in freezer amb		20
Walk-in bakery freezer amb		0	Bakery reach-in cake cooler		28
Walk-in bakery cooler amb		30			

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
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3-302.11A	WAREHOUSE: Ground beef patties were stored above rib-eye steaks in the large walk-in freezer. Raw whole-muscle meats shall be stored above ground meats. Please re-arrange according to cooking order: poultry on bottom, then ground and mechanically tenderized meats, then whole muscle meats, then fish and seafood, then fully-cooked and ready-to-eat foods on top. CORRECTED ON SITE by rearranging in correct order.	COS	<i>[Handwritten Initials]</i>
7-201.11B	PRODUCE The detergent and sanitizer reservoirs were observed stored above the three compartment sink in the bakery. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use items. Please relocated the chemicals so that they are not stored above the three compartment sink.	2/16/16	<i>[Handwritten Initials]</i>
5-203.14B	Backflow prevention was not observed on the Eco-Lab floor cleaner and water dispenser in the prep area. Backflow prevention shall be provided to protect potable water. Please install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device.	2/16/16	

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
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6-501.12A	WAREHOUSE Accumulation of debris observed on floor below shelves in the chemical receiving back room. Physical facilities shall be cleaned as often as needed to keep clean. Please clean floor. CORRECTED ON SITE by cleaning floor.	COS	<i>[Handwritten Initials]</i>
4-601.11C	Debris observed in bottom of coffin cooler LTC-10A. Nonfood contact surfaces shall be cleaned as often as needed to prevent debris accumulation. Please clean. CORRECTED ON SITE by cleaning.	COS	
4-501.11A	DELI One sliding door on the hot hold unit was missing. Cardboard covered with aluminum foil was used as a replacement. Equipment shall be maintained in good repair. Please replace door.	2/16/16	
5-205.15B	PRODUCE The drain was observed leaking beneath the 3-vat sink in the prep area. Water was on the floor. Please keep floor dry and repair leak.	2/16/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title <i>[Signature]</i> Brenda Hand		Date: January 13, 2016
Inspector: <i>[Signature]</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: Feb. 16, 2016



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Brown gravy, deli hot hold		152	Fried chicken, open air cooler		41
Cheese sticks, deli hot hot		173	Fried chicken, deli hot hold		152
Chicken sandwich, deli hot hold		143	Ambient, deli walk-in cooler		40
Ambient, deli walk-in freezer		20	Southwest chicken wrap, deli walk-in cooler		42
Provolone cheese, deli walk-in cooler		42	Cheese stick, deep fryer		136

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. TEMPERATURES, Ambient, in degrees Fahrenheit (retail coolers and freezers) LTC-3A: 5 LTC-10E: 8 MTA-13C: 40 LTC-18C: 1 LTC-3B: 5 LTC-10F: 15 MTA-13B: 40 LTC-18D: 0 LTC-1B -3 MTD-1C: 36 MTA-13A: 40 LTC-19A: 0 LTC-1A: 5 MTD-1B: 38 MTA-13F: 40 LTC-19B: 3 LTC-8A: 10 MTD-1A: 41 MTA-13E: 40 LTC-19C: 5 LTC-8B: 9 MTD-2B: 37 MTA-13D: 34 LTC-17B: 2 LTC-8C: 15 MTD-2A: 34 MTD-6A: 34 MTD-6A: 37 LTC-8D: 13 MTA-9B: 35 MTD-6B: 34 MTD-6B: 41 LTC-8E: 11 MTA-9A: 30 MTD-6C: 34 MTD-5A: 40 LTC-8F: 19 MTA-10B: 29 MTD-7A: 37 MTD-5B: 35 LTC-9A: 33 MTA-10A: 28 MTD-7B: 38 MTD-8D: 38 LTC-9B: 33 MTA-11: 28 MTD-7C: 33 Strawberry cooler 38 LTC-9C: 36 MTA-7A: 39 LTC-21D: 5 Lettuce cooler 36 LTC-9D: 37 MTA-7B: 35 LTC-21C: 4 LTC-9E: 34 LTC-13E: 34 LTC-21B: 2 LTC-9F: 35 LTC-13F: 40 LTC-21A: 5 LTC-10A: 14 LTC-13A: 41 LTC-20D: 3 LTC-10B: 0 LTC-13B: 39 LTC-20C: 5 LTC-10C: 11 LTC-13C: 41 LTC-20B: 2 LTC-10D: 18 LTC-13D: 39 LTC-18B: 2		

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. TEMPERATURES, in degrees Fahrenheit Deli coolers, retail aisles MTA-8B: 33 ambient MTA-8A: 30 ambient MTA-1B: 33 ambient MTA-1A: 33 ambient LTC-11A: 36 ambient LTC-11B: 35 ambient LTC-11C: 32 ambient LTC-11D: 34 ambient walk-in deli freezer 19 bologna, deli cold hold 31 smoked turkey, deli cold hold 35 ham salad, deli cold hold 35 MTA-6C: 32 ambient MTA-6B: 36-40 ambient MTA-6A: 36 ambient		

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5-203.14B	BAKERY: A wye splitter connection was observed installed without back-flow protection on the service sink beside the three compartment sink in the bakery. A plumbing system shall be installed to preclude backflow of a solid, liquid or gas contaminant into the water supply. COS by installation of hose bibb vacuum breakers of each arm of the wye splitter.	COS	BA
7-201.11B	The detergent and sanitizer reservoirs were observed stored above the three compartment sink in the bakery. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use items. Please relocated the chemicals so that they are not stored above the three compartment sink.	2/16/16	
3-202.15	A 15 oz can of chunk chicken, and 15 oz can of Libby's peas and carrots, and a 19 oz can of Progresso Vegetable soup were observed on retail display with significant damage to the can seals. Food packages shall be in good condition and protect the contents so that the food is not exposed to adulteration of potential contamination. COS by removing from sale.	COS	
7-201.11B	DELI: The detergent and sanitizer reservoirs were observed stored above the three compartment sink in the bakery. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use items. Please relocated the chemicals so that they are not stored above the three compartment sink.	2/16/16	

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6-501.12A	BAKERY: Food residue and debris was observed on the floor below tables and equipment in the cake decorating area in the bakery. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors below the tables and equipment in this area.	2/16/16	BC
4-601.11C	Food debris was observed on the lower shelf of the prep table in the bakery. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. COS by cleaning the table surfaces.	COS	
4-601.11C	Food debris was observed on the rolling bakery carts in the bakery area. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. COS by cleaning the carts.	COS	
4-601.11C	Mildew was observed on the door sill of the reach-in bakery cooler. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. COS by cleaning the door sill.	COS	
6-501.14A	An accumulation of dust was observed on the HVAC vent covers located above the bakery entryway near the cake decorating area. Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. Please clean the HVAC vent cover.	2/16/16	
4-601.11C	Dirt and food debris was observed on the shelving in the salty snack aisle. Non-food contact surfaces shall be kept free on an accumulation of dust, dirt, food residue, and debris. COS by cleaning the area.	COS	
6-202.15A3	Daylight was observed at the bottom of both automatic front entry doors. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of fully self-closing, tight-fitting doors. Please repair the gap at these locations.	2/16/16	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Feb. 16, 2016