



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

TIME IN	8:48am	TIME OUT	12:55pm
DATE	3-7-16	PAGE	1 of 5

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 Super Center #95		OWNER: Wal Mart Stores, Inc.		PERSON IN CHARGE: Willaim Britton	
ADDRESS: 407 North State St.			ESTABLISHMENT NUMBER: 4508		COUNTY: 187
CITY/ZIP: Desloge, 63601		PHONE: 573-431-5094		FAX: 573-431-1778	
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 checked="" type="checkbox"/> DELI SUMMER F.P. <input checked="" 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		
	<b>Employee Health</b>			<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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> IN <input 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"/> IN <input 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)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<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				<b>Highly Susceptible Populations</b>		
<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		
	<b>Approved Source</b>				<b>Chemical</b>		
<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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food in good condition, safe and unadulterated	✓			<b>Conformance with Approved Procedures</b>		
<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		
	<b>Protection from Contamination</b>				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"/> N/A	Food separated and protected	✓					
<input type="checkbox"/> IN <input checked="" 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		
		<b>Food Temperature Control</b>			<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					<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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>Willaim Britton</i>		Willaim Britton		Date: March 7, 2016	
Inspector: <i>John Wiseman</i>		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 3-21-16	

*Rose Mier*

Rose Mier, EPHS #1309



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

ESTABLISHMENT NAME Wal Mart Super Center #95		ADDRESS 407 North State St.		CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
4-601.11A	Temperatures - Bakery and aisle freezers W/I bakery freezer = 0, W/I bakery cooler = 38, MTC -4A=32, MTC-4B=34, LTB-9=0, MTD-9B=40, MTD -9C=38, MTD-9B=40, MTD-9C=38, MTD-9D=40, MTD-10A=32, MTD-10B=40, MTD-10C=40, MTD-9A=4, LTA7A=-3, LTA7B=12, LTA7C=19, LTA7D=-2, LTA9A=-10, LTA9B=-8, LTA9C=-8, LTA10D=-1, LTA10C=-5, LTA10B=-8, LTA10A=-11, LTA8C=-9, LTA8B=6, LTA8A=-9, LTA3A=-2, LTA3B=-3, LTA3C=-2, LTA3D=-5, LTA5A=-10, LTA5B=-9, LTA5C=-9, LTA6D=12	COS	WB
3-202.15	Food residue was observed on a bowl and a serving tray located in the clean equipment storage rack in the bakery ware washing area. Food contact surfaces shall be clean to sight and touch. COS wash returning the soiled items to the ware washing area. A 53oz can of Showboat beans, a 20oz can of Dinty Moore stew, and an 8oz can of Dole pineapple were observed with damaged to the food packaging. Food packages shall be in good condition and protect the integrity of the contents so that food is not exposed to adulteration or potential contaminants. COS by removing from sale.	COS	
3-302.11A	<b>WAREHOUSE AND WALK-IN COOLERS AND FREEZERS</b> Ground chuck beef was stored above whole-muscle meat (brisket) in the fresh meat walk-in cooler. Ground beef shall be stored below whole muscle meat to prevent cross contamination. Please rearrange to store correctly. CORRECTED ON SITE by rearranging meat in correct order.	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
5-205.15B	<b>Bakery</b> Water leaks were observed at both faucets of the three compartment sink located in the bakery ware washing area. A plumbing system shall be maintained in good repair. Please repair the leaks at this location.	3-21-16	WB
6-501.14A	An accumulation of dust was observed on the HVAC vent covers in the ceiling of the bakery prep area. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the vent covers in this area.		
4-601.11C	Food residue was observed on refrigerated retail shelving storing refrigerated biscuit and dough products. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving in this area.		
6-501.12A	An accumulation of dust, dirt and food residue was observed on the floor under retail shelving in the food aisles. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor below the retail shelving.		

EDUCATION PROVIDED OR COMMENTS

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Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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**PRIORITY ITEMS**  
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**AISLES**  
 Ambient Temperatures, in degrees Fahrenheit:

LTA1b 8	MTC14C 40	LTD5B 15	walk-in dairy cooler 41
LTA1A 8	MTC14D 40	LTB6C 7	walk-in meat freezer 11
MTC5B 34	MTC14B 35	LTB6A 5	walk-in ice cream and seafood freezer 1
MTC5A 35	MTC14A 36	LTB3A 0	fresh chicken/seafood cooler 31
MTC6B 34	MTC13F 40	LTB3B 0	fresh meat weigh room 44
MTC6A 33	MTC13D 39	LTB3C -3	fresh beef/pork cooler 32
MTC7B 33	MTC13A 34	LTB3D -5	deli walk-in freezer, 4
MTC7A 32	MTC11F 40	LTB4A -5	deli walk-in cooler 38
MTC9B 41	MTC11B 33	LTB4B -7	deli island fridge 30
MTC9A 41	MTC11A 37	LTB4C -7	
MTC10B 40	MTC11E 41	LTA6C 14	
MTC10A 39	LTB8F 5	LTA6B 25	
MTC12B 39	LTB8E 10	LTA6A 22	
MTC12A 40	LTB8A 11	LTA4C 1	
MTD8A 41	LTB6B 5	LTA4B 1	
MTD8B 39	LTB5A 16	LTA4A 2	
MTD8C 38	LTB6B 10	LTA3A 2	

Initial  
 VB

Code Reference	CORE ITEMS	Correct by (date)	Initial
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**CORE ITEMS**  
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**WAREHOUSE AND WALK-IN COOLERS/FREEZERS**

6-501.12A Litter observed on floor around trash cans in the cardboard bailer area. Physical facilities shall be kept clean. Please clean as often as needed to keep clean. CORRECTED ON SITE by sweeping area. COS

4-501.11A Two fans were not working on the condenser unit MTD11B, and one fan was not working on the condenser unit MTD11A, in the walk-in dairy cooler. Equipment shall be maintained in working condition. Please have units repaired. NOTE: management was aware of the problem and submitted for repair. 3-21-16

6-501.12A Accumulation of debris and ice on the floor of the walk-in ice cream/seafood freezer. Please clean as often as needed to keep clean. CORRECTED ON SITE by cleaning floor. COS

**AISLES**

4-601.11C Debris observed on bottom shelves and air vent area of the glass-front seafood freezer. Please clean as often as needed to keep clean. 3-21-16

4-203.12A The thermometer in the coffin freezer LTB-8A was not accurate, reading -30F when the ambient temperature was measured as . Ambient air thermometers shall be accurate within +/-2F. Please replace with accurate thermometer.

4-601.11C What appeared to be a spill was observed in the vent area of freezer LTA6A (Breakfast items).

Initial  
 WB

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4-601.11A	DELI Debris observed on the a wire strainer hanging on shelf by 3-vat sink. Food contact surfaces shall clean to sight and touch. Please wash, rinse, and sanitize. CORRECTED ON SITE by wash, rinse, sanitize	COS	WFB
4-601.11A	Small amount of debris observed on the blade of the meat slicer (not used). Please wash, rinse, and sanitize before storing. CORRECTED ON SITE by wash, rinse, sanitize.	COS	
5-203.14B	PRODUCE The mop sink near the produce area had a "Y" connector on the hose bibb. One arm of the "Y" connector was connected to a hose, the other had a hose that attached to the chemical dispenser. The chemical dispenser was protected with an air gap, but there was no backflow prevention on the arm with the hose connection. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on this arm of the "Y" connector.	3-21-16	

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	DELI Food temperatures, in degrees Fahrenheit: Krab Salad 39 Potato Salad 41 Provolone cheese 40 Rotisserie Chicken from oven 183 General Tso's chicken, steam table display case 147; fried chicken 187 Refrigerated display case: turkey pastrami 38; turkey 39; chopped ham 37 Deli display case: ham salad 40; pasta salad 41 Lunch meat case: pastrami 39; turkey 39 Cheese/Ham display case: muenster cheese 40; ham 40; sandwich (pre-packaged) 41; Cabot ot habanero cheese 44; Cabot extra sharp cheese 35; Cabot sharp cheese 39 Refrigerated display case MTC 2A: cooked chicken wings 40; ambient 38 to 34 Meat walk-in cooler: ambient 36; chicken 36  PRODUCE Food temperatures, in degrees Fahrenheit: Ambient: display fridge 34 to 40; walk-in cooler 40		WFB
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4-901.11A	DELI: Plastic bowls on the shelf by the 3-vat sink were wet-nested. Equipment shall be air dried after cleaning. Please allow all equipment and utensils to air dry before storing nested. NOTE: bowls were taken to the 3-vat sink for cleaning.	3-21-16	WB
4-204.112	The hot food display steam table did not have a thermometer. Please install a thermometer from 0 to 200F in two degree increments into the coolest part of this display case.		
A	A thermometer in the lunch meat case was inaccurate, reading 20F when the actual temperature of food in the case was 39. Thermometers shall be accurate within +/-2F. Please install an accurate thermometer. CORRECTED ON SITE by removing thermometer	COS	
4-203.12B			

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