



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

TIME IN	8:51 am	TIME OUT	12:43 pm
DATE	Dec. 19, 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: Walmart Super Center #95		OWNER: Wal Mart Stores, Inc.		PERSON IN CHARGE: William Britton	
ADDRESS: 407 North State Street			ESTABLISHMENT NUMBER: 4508		COUNTY: St. Francois
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		
	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 type="checkbox"/> IN <input 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 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)		
	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 checked="" type="checkbox"/>
<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"/> Q/C <input type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C <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 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 checked="" 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		<input checked="" type="checkbox"/>

Person in Charge /Title:		William Britton		Date: December 19, 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: January 4, 2016



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

ESTABLISHMENT NAME Walmart Super Center #95		ADDRESS 407 North State Street		CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, deep fryer		193 to 198	Hot hold deli display: ambient (empty)		194, 184
Rethermolizers		199, 198	Cold hold deli display: ambient, ham salad, pasta sa		38, 38, 39
Bakery walk-in freezer and cooler		0, 39	Deli meat display: ambient, ambient, roast beef		40, 39, 39
Deli walk-in cooler, pasta salad, freezer		40, 41, 10	Deli cheese display: ambient, cheese		41, 41
Ambient, cake freezer, retail		1	Deli meat display: ambient (3x), turkey		39, 36, 36, 39

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	<p>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.</p> <p>TEMPERATURES, RETAIL AISLES, Ambient, in degrees Fahrenheit:</p> <table border="0"> <tr> <td>LTA7B 7</td> <td>LTA3B -1</td> <td>MTC9B 36</td> <td>LTA4A 8</td> <td>MTD9D 41</td> <td>MTC13E 34</td> </tr> <tr> <td>LTA7C -5</td> <td>LTA3C -5</td> <td>MTC11F 39</td> <td>LTA4B 16</td> <td>MTD9C 42</td> <td>MTC13A 32</td> </tr> <tr> <td>LTA7D -5</td> <td>LTA3D -6</td> <td>MTC11E 36</td> <td>LTA4C 0</td> <td>MTD9B 42</td> <td>MTC13B 38</td> </tr> <tr> <td>LTA9A -3</td> <td>LTA5A -2</td> <td>MTC11C 39</td> <td>LTA6A 18</td> <td>MTD9A 41</td> <td>MTC13D 40</td> </tr> <tr> <td>LTA9B -8</td> <td>LTA5B -5</td> <td>MTC11A 37</td> <td>LTA6B 10</td> <td>MTD12 38</td> <td>MTC13C 32</td> </tr> <tr> <td>LTA9C -1</td> <td>LTA5C -4</td> <td>MTC11B 38</td> <td>LTA6C 4</td> <td>MTD8C 40</td> <td></td> </tr> <tr> <td>LTA10D -6</td> <td>LTA6B 4</td> <td>MTC11D 36</td> <td>LTA6D 0</td> <td>MTD8B 40</td> <td></td> </tr> <tr> <td>LTA10C -2</td> <td>MTC12A 36</td> <td>LTB4C 0</td> <td>LTA3A 8</td> <td>MTD8A 38</td> <td></td> </tr> <tr> <td>LTA10B -4</td> <td>MTC12B 38</td> <td>LTB4B 0</td> <td>LTB4D 0</td> <td>MTC14D 40</td> <td></td> </tr> <tr> <td>LTA10A -3</td> <td>MTC12C 40</td> <td>LTB4A 0</td> <td>LTB3B 16</td> <td>MTC14C 40</td> <td></td> </tr> <tr> <td>LTA8C 2</td> <td>MTC10A 40</td> <td>LTB3D 20</td> <td>MTD10C 39</td> <td>MTC14A 39</td> <td></td> </tr> <tr> <td>LTA8B 4</td> <td>MTC10B 39</td> <td>LTB3C 20</td> <td>MTD10B 40</td> <td>MTC14B 40</td> <td></td> </tr> <tr> <td>LTA8A 0</td> <td>MTC9A 40</td> <td>LTB3B 20</td> <td>MTD10A 40</td> <td>MTC13F 39</td> <td></td> </tr> </table>	LTA7B 7	LTA3B -1	MTC9B 36	LTA4A 8	MTD9D 41	MTC13E 34	LTA7C -5	LTA3C -5	MTC11F 39	LTA4B 16	MTD9C 42	MTC13A 32	LTA7D -5	LTA3D -6	MTC11E 36	LTA4C 0	MTD9B 42	MTC13B 38	LTA9A -3	LTA5A -2	MTC11C 39	LTA6A 18	MTD9A 41	MTC13D 40	LTA9B -8	LTA5B -5	MTC11A 37	LTA6B 10	MTD12 38	MTC13C 32	LTA9C -1	LTA5C -4	MTC11B 38	LTA6C 4	MTD8C 40		LTA10D -6	LTA6B 4	MTC11D 36	LTA6D 0	MTD8B 40		LTA10C -2	MTC12A 36	LTB4C 0	LTA3A 8	MTD8A 38		LTA10B -4	MTC12B 38	LTB4B 0	LTB4D 0	MTC14D 40		LTA10A -3	MTC12C 40	LTB4A 0	LTB3B 16	MTC14C 40		LTA8C 2	MTC10A 40	LTB3D 20	MTD10C 39	MTC14A 39		LTA8B 4	MTC10B 39	LTB3C 20	MTD10B 40	MTC14B 40		LTA8A 0	MTC9A 40	LTB3B 20	MTD10A 40	MTC13F 39			
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4-601.11A	<p>BAKERY</p> <p>Icing observed in several of the small applicator tips, stored in the drawer of the icing tips. Food contact surfaces shall be clean to sight and touch. Please use a brush to clean inside of tips and inspect after cleaning and sanitizing. COS by cleaning and sanitizing</p>	COS	<i>WB</i>																																																																														

Code Reference	CORE ITEMS	Correct by (date)	Initial
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	<p>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.</p>		
6-202.11A	<p>DELI</p> <p>The plastic coating on some of the bulbs in the cold hold display case were peeling off. Bulbs shall be protected from shatter when over food. Please replace bulbs with shatter-resistant bulbs.</p>	1/4/17	<i>WB</i>
4-501.11A	<p>The Teflon cover on the shrink wrap machine was torn. Equipment shall be in good repair. Please replace cover to allow effective cleaning.</p>	1/4/17	
4-302.14	<p>BAKERY</p> <p>Thermolabels were not available for the new hot water sanitizing mechanical warewash machine. Test kits shall be available for sanitizers. Please supply thermolabels that turn color when the water temperature is 160F at the dish surface. Use a thermolabel at the first use of the machine daily.</p>	1/4/17	
4-601.11C	<p>RETAIL AISLES</p> <p>Accumulation of debris in the bottom shelves and air intake vents in the aisle freezers. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean bottom shelves and air intake vents.</p>	1/4/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	<i>William Britton</i>	William Britton	Date:	December 19, 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:	January 4, 2016



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Walmart Super Center #95		ADDRESS 407 North State Street		CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
MTC2A, MTC2B, ambient		34, 35			
MTC1A, MTC1B, ambient		38, 32			
Produce reach-in cooler, ambient		30, 33			

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7-201.11B	Walk-in dairy cooler = 38, Big W/I freezer = 0, Litter W/I freezer = 0, Dairy cooler = 34 Chicken cooler = 28, Meat prep room = 42, Meat cooler = 28, Produce cooler = 34, MTD-4A=38, 4B=34, 4C=34, 5A=32, 5B=40,5C=34 Fresh berry cooler #1=38, #2=38 Retail fresh meats: MTC-5B=36, 5A=32, 6B=30, 6A=30 LTA-1A=0, 1B=0 MTC-7A=32, 7B=32 LTB-5B=0, 6C=0,6A=0,5A=0,6B=0, 6D=0		
7-201.11B	Cleaning products were observed stored above single service food items on the shelf outside the big walk-in freezer. Single service items shall be protected from contamination by storing toxic material below and away from food, food contact surfaces, single service items and clean linens. COS by rearranging the items.	COS	S ↑
5-203.14B	Vacuum breaker was leaking on the middle toilet in the women's bathroom in the front restroom. Please repair or replace to ensure water is protected from backflow.	1/4/17	
5-203.14B	Vacuum breaker was leaking on the toilet in the unisex bathroom by the photo pickup. Please repair or replace to ensure water is protected from backflow.	1/4/17	
3-302.11A	4-star chili was stored next to raw ground beef in MTC freezer. Raw meat shall be stored separately from ready-to-eat food. CORRECTED ON SITE by placing a partition between food.	COS	

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4-601.11C	An accumulation of food debris was observed on the trays below the breaded, frozen foods in the LTB aisle freezers near the fresh meats. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.	1/4/17	B
6-501.12A	An accumulation of dried leaked fruit juice was observed in the fruit crates and on the floor below the crates in the retail fresh produce area. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning the crates and the floor.	COS	
3-305.11A	Milk products packaged in paper cartons were observed stored on the floor in the walk-in dairy cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the food from the floor.	COS	
6-501.12A	Sugar was observed spilled on the floor in the warehouse area. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning the floor.	COS	
6-202.15A	Daylight was observed between the front entry doors on the grocery side and on the general merchandise side. Doors shall be sealed to reduce pest entry points. Please seal both sets of doors.	1/4/17	
5-205.15B	A faucet is loose at the handwashing sink in the unisex bathroom by the photo lab. Plumbing shall be in good repair. Please repair faucet.	1/4/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>W-IR</i> William Britton		Date: December 19, 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: January 4, 2016

John Wiseman
John Wiseman #1507

Jon Peacock
Jon Peacock #880



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

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3-302.11A	Frozen 1-pound tubes of ground beef were stored co-mingled with ground turkey in LTB6B freezer. CORRECTED ON SITE by separating beef and turkey.	COS	
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NOTE	A motion-detector water faucet in the men's and women's bathrooms in the back sometimes did not dispense water with motion. Please adjust sensitivity, if possible, so water turns on easily.		
5-205.15B	Two faucets in the men's front bathrooms were not working (battery-operated motion sensor). Please replace batteries to ensure hot water is dispensed when needed.	12/20/16	
3-305.11A	The snack chip display on aisle 20 was elevated approximately three inches off floor. Food shall be stored a minimum of six inches off floor. Please elevate display.	1/4/17	

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Inspector:	Rose Mier	Telephone No. (573) 431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: January 4, 2016