



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

TIME IN	7:55 am	TIME OUT	11:22 pm
DATE	June 9, 2015	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: Walmart Supercenter #95		OWNER: Wal-mart Stores, Inc.		PERSON IN CHARGE: William Britton	
ADDRESS: 407 North State Street			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 N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT 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 OUT N/O 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 OUT N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected		<input checked="" type="checkbox"/>		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"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>William Britton</i>		Date: June 9, 2015	
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: Follow-up Date: June 23, 2015		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	



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

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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

NOTE	Temperatures, Ambient, in degrees Fahrenheit: Produce walk-in cooler - 39 Meat walk-in cooler - 30 Meat room - 45 Poultry walk-in cooler - 43 Meat/fish walk-in freezer - 3 Large grocery walk-in freezer - 10 Dairy walk-in cooler - 42		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-501.11A	The cover on the shrink wrap machine in produce prep room was torn and deteriorating. Equipment shall be in good repair. Please replace cover.	6/23/15	
6-501.12A	Accumulation of dust observed above the door to the walk-in meat cooler in the meat prep room. Facility shall be cleaned as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	
4-601.11C	Dust accumulation observed on some of the wire racks holding dairy products in the walk-in dairy cooler. This was most evident on the sides of the shelves holding milk products. Nonfood contact surfaces shall be cleaned as often as needed to prevent debris accumulation. Please clean.	6/23/15	
6-501.18	The sink was dirty in the family restroom located in the back of the store. Sinks shall be cleaned as often as needed to keep clean. Please clean.		
6-501.14A	The covering over the mechanical vent in the family restroom had an accumulation of dust. Ventilation systems shall be cleaned to prevent dust contamination. Please clean.		
6-301.14	The handwashing sign to remind users to wash their hands in the family restroom was torn in half. Please replace sign.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		William Britton		Date: June 9, 2015
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: June 23, 2015

John Wiseman, #1507

Jon Peacock, #880



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3-302.11A	Mechanically tenderized beef and ground pork were stored above whole-muscle beef and pork in the walk-in meat cooler. Raw foods shall be stored to reduce the risk of cross-contamination. Please store mechanically tenderized meats below whole muscle meats. <b>CORRECTED ON SITE</b> by rearranging	COS	
5-203.14B	There was a "Y" connector on the hose bibb of the mop sink in the maintenance area. A hose was connected from one arm to a chemical dispenser which was protected with air gaps. The other arm was connected to a hose that lacked back flow prevention. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on this arm of the connector.	6/23/15	
4-601.11A	Label residue was observed on Rubbermaid containers stored on clean equipment racks in the deli prep area. Food contact surfaces shall be clean to sight and touch. Please clean of residue.		
3-501.17A	Eight plastic containers of cold deli salads were observed stored in the walk-in cooler in the deli prep room without dates of disposition. Potentially hazardous foods held refrigerated for longer than 24 hours shall be labeled with the day or date by which the food will be sold or discarded.		

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NOTE	<table border="0"> <tr> <td>MTD10C - 40</td> <td>MTC11E - 341</td> <td>LTB4A - 0</td> <td>LTA10A - 0</td> <td rowspan="2">Dannon display coolers 32, 33</td> </tr> <tr> <td>MTD10B - 39</td> <td>MTC11C - 38</td> <td>LTB4B - 0</td> <td>LTA8C - 0</td> </tr> <tr> <td>MTD10A - 36</td> <td>MTC11A - 28</td> <td>LTB4C - 0</td> <td>LTA8B - 4</td> <td></td> </tr> <tr> <td>MTD9D - 42</td> <td>MTC11B - 36</td> <td>LTA6C - 0</td> <td>LTA8A - 7</td> <td></td> </tr> <tr> <td>MTD9C - 43</td> <td>MTC11D - 35</td> <td>LTA6B - 2</td> <td>LTA7A - 0</td> <td></td> </tr> <tr> <td>MTD9B - 43</td> <td>LTB8F - 15</td> <td>LTA6A - 1</td> <td>LTA7B - 20</td> <td></td> </tr> <tr> <td>MTD9A - 43</td> <td>LTB8E - 11</td> <td>LTA4C - 1</td> <td>LTA7C - 3</td> <td></td> </tr> <tr> <td>MTC14C - 38</td> <td>LTB8C - 10</td> <td>LTA4B - 4</td> <td>LTA7D - 6</td> <td></td> </tr> <tr> <td>MTC14A - 33</td> <td>LTB8A - 28</td> <td>LTA4A - 1</td> <td>LTA9A - 0</td> <td></td> </tr> <tr> <td>MTC14B - 30</td> <td>LTB8B - 6</td> <td>LTA3A - 5</td> <td>LTA9B - 1</td> <td></td> </tr> <tr> <td>MTC14D - 33</td> <td>LTB8D - 5</td> <td>LTA3B - 0</td> <td>LTA9C - 8</td> <td></td> </tr> <tr> <td>MTC13F - 31</td> <td>LTB6B - 3</td> <td>LTA3C - 1</td> <td>LTA10D - 2</td> <td></td> </tr> <tr> <td>MTC13E - 33</td> <td>LTB6D - 4</td> <td>LTA3D - 3</td> <td>LTA6D - 2</td> <td></td> </tr> <tr> <td>MTC13C - 40</td> <td>LTB3A - 0</td> <td>LTA5A - 2</td> <td>LTB4D - 0</td> <td></td> </tr> <tr> <td>MTC13A - 40</td> <td>LTB3B - 0</td> <td>LTA5B - 0</td> <td>LTB5A - 22</td> <td></td> </tr> <tr> <td>MTC13B - 32</td> <td>LTB3C - 3</td> <td>LTA5C - 1</td> <td>LTB5B - 25</td> <td></td> </tr> <tr> <td>MTC13D - 34</td> <td>LTB3D - 4</td> <td>LTA10C - 0</td> <td>LTB6C - 10</td> <td></td> </tr> <tr> <td>MTC11F - 33</td> <td>LTB4A - 0</td> <td>LTA10B - 3</td> <td>LTB6A - 14</td> <td></td> </tr> </table>	MTD10C - 40	MTC11E - 341	LTB4A - 0	LTA10A - 0	Dannon display coolers 32, 33	MTD10B - 39	MTC11C - 38	LTB4B - 0	LTA8C - 0	MTD10A - 36	MTC11A - 28	LTB4C - 0	LTA8B - 4		MTD9D - 42	MTC11B - 36	LTA6C - 0	LTA8A - 7		MTD9C - 43	MTC11D - 35	LTA6B - 2	LTA7A - 0		MTD9B - 43	LTB8F - 15	LTA6A - 1	LTA7B - 20		MTD9A - 43	LTB8E - 11	LTA4C - 1	LTA7C - 3		MTC14C - 38	LTB8C - 10	LTA4B - 4	LTA7D - 6		MTC14A - 33	LTB8A - 28	LTA4A - 1	LTA9A - 0		MTC14B - 30	LTB8B - 6	LTA3A - 5	LTA9B - 1		MTC14D - 33	LTB8D - 5	LTA3B - 0	LTA9C - 8		MTC13F - 31	LTB6B - 3	LTA3C - 1	LTA10D - 2		MTC13E - 33	LTB6D - 4	LTA3D - 3	LTA6D - 2		MTC13C - 40	LTB3A - 0	LTA5A - 2	LTB4D - 0		MTC13A - 40	LTB3B - 0	LTA5B - 0	LTB5A - 22		MTC13B - 32	LTB3C - 3	LTA5C - 1	LTB5B - 25		MTC13D - 34	LTB3D - 4	LTA10C - 0	LTB6C - 10		MTC11F - 33	LTB4A - 0	LTA10B - 3	LTB6A - 14			
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Person in Charge /Title: William Britton Date: June 9, 2015

Inspector: Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: June 23, 2015



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NOTE	<p>Temperatures, in degree Fahrenheit:</p> <p>MTC 3A, MTC 3B, MTC 3C, MTC 3D: 38, 40, 38, 36</p> <p>Deli prep walk-in freezer/cooler : 0, 38</p> <p>Bakery walk-in freezer/cooler: 0, 36</p> <p>LTB9 = 0 MTC4A = 32, MTC4B = 32, MTC2A = 40, MTC2B = 40, MTCIA = 36, MTCIB = 37</p> <p>MTD4A = 39, MTD4B = 38, MTD4C = 40, MTD5A = 38, MTD5B = 42, MTD5C = 33</p> <p>LTA1B = 7, LTA1A = 1, MTC5B = 30, MTC5A = 31, MTC6B = 35, MTC6A = 41</p> <p>MTC7B = 34, MTC7A = 36, MTC9B = 33, MTC9A = 41, MTC10B = 34, MTC10A = 36</p> <p>MTC12C = 38, MTC12B = 38, MTC12A = 39</p> <p>Wingdings = 194</p> <p>Gen Tsao = 168</p> <p>Fried chicken = 210</p>		
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6-501.14A	Air intake vents of some of the aisle freezers had an accumulation of dust. NOTE: personnel were in the process of cleaning vents. Please clean as often as needed to keep clean.	6/23/15	WA
5-205.15B	Atmospheric vacuum breaker was observed leaking on the mop sink located at the front of the store on the grocery side. A plumbing system must be maintained in good repair. (Air gap observed on faucet/hose)		
6-501.12A	Dust and debris was observed on the floor behind the Reddy Ice machine at the front of the store on the grocery side. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
6-202.15A	Daylight observed below the cart bay exterior door located at the front of the store on the general merchandise side.		
5-205.15B	The men's and women's restrooms located at the front of the store were closed due to blockage issues. Plumbing system must be maintained in good repair. (Due to the closures, the restrooms were not inspected).		
6-501.12A	Dust, food packaging, etc., observed on the floor beneath all the food display shelving. Physical facilities must be cleaned as often as necessary to maintain cleanliness.		
5-205.15B	The mop sink in the back warehouse area was not in use due to blockage. Plumbing systems shall be maintained in good repair.		

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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: June 23, 2015



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6-501.11	The hand wash sink in the deli service area was observed to be unattached from the wall and the caulk sealing it to the wall was broken. Physical facilities shall be maintained in good repair. Please reattach the hand wash sink and seal to the wall.	6/23/15	
3-302.12	A spray bottle of water for use at the cake decorating station was not labeled. Working containers holding food or food ingredients shall be identified with the common name of the food. COS by labeling the bottle.	COS	
3-304.12C	The food contact surface of an in-use utensil was in contact with the top surface of an icing bucket lid in the cake decorating station in the deli service area. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored on a clean portion of the food preparation table or some other cleaned and sanitized surface. COS by moving the in use utensil to a sanitized surface.	COS	
5-205.11B	A drain cleaning tool was observed in the hand washing sink in the deli prep room. Hand wash sinks shall be used for hand washing exclusively. COS by removing tool.	COS	

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