



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

TIME IN	10:31am	TIME OUT	3:27pm
DATE	2-21-18	PAGE	1 of 6

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 #0037		OWNER: WalMart Stores, Inc.		PERSON IN CHARGE: Jason Missey	
ADDRESS: 707 Walton Drive			ESTABLISHMENT NUMBER: 2423		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-8448		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 _____					
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 <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	<input checked="" type="checkbox"/>			Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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"/> 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 <input type="checkbox"/> OUT 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						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<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		
		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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input 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: Jason Missey			Date: February 21, 2018		
Inspector: <i>Rose Meir</i> Rose Meir 1390		John Wiseman		Telephone No. (573) 431-1947	EPHS No. 1507
Follow-up: Follow-up Date: 3-7-18			<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		

Rose Meir 1390 *Rose Meir* Jon Peacock 880



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

ESTABLISHMENT NAME WalMart Supercenter #0037		ADDRESS 707 Walton Drive		CITY /ZIP Farmington, 63640	
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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
7-201.11B	MTD-3=32 MTB-10.2=34 MTB-10.1=38 MTA-11=34 MTA-10=40 MTA-10B=40 MTA-9A=28 MTA-9B=32 MTD-2A=34 MTD-2B=36 MTD-1A=38 MTD-1B=40 LTC-3A=11 LTC-3B=6 LTC-1B=0 LTC-1A=0 LTC-8A=0 LTC-8F=0 LTC-8E=0 LTC-8D=0 LTC-8C=0 LTC-8B=0 LTC-9A=34 LTC-9F=30 LTC-9E=32 LTC-9D=34 LTC-9C=30 LTC-9B=30 LTC-10A=0 LTC-10F=0 LTC-10E=0 LTC-10D=0 LTC-10C=0 LTC-10B=0 MTA-2C=40 MTA-2D=34 MTA-2A=38 MTA-2B=36 MTA-8B=36 MTA-8A=38 MTA-1B=32 MTA-1A=34 LTC-11A=38 LTC-11B=38 LTC-11C=34 LTC-11D=34 LTC-4=4 MTD-9=32 WAREHOUSE A box of butane lighters was stored on top of boxes of food, and a box of Tootsie Rolls were stored on top of WD-40 in Dept. 82. Chemicals shall be stored separately or below food. Please arrange so food is stored where it cannot be contaminated by chemicals. CORRECTED ON SITE by rearranging so chemicals are below food.	COS	JM
3-302.11A	Raw ground beef was stored above pork spareribs. Ground meats shall be stored below whole muscle meats to prevent cross contamination. CORRECTED ON SITE by placing the ground beef below the ribs. Deli Dept. refrigerated display cases: (Ambient) LTC-11a 36F, LTC-11b 40F, LTC-11c 40F, LTC-11d 38F, MTA-1a 36F, MTA-1b 36F, MTA-8a 32F, MTA-8b 34F, (Chimichanga 40F in MTA-1a)	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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-601.11C	Dried meat residue/juices were observed on metal storage racks in meat prep room #1. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the storage racks in this room.	3-7-18	
4-601.11C	Dried milk residue and mildew was observed in the door tracks and on wire shelving in the milk and juice retail refrigerator at the East side of the check-out area; (near the self-check area). Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the interior of the refrigerator including the door tracks and the wire shelving.		JM
6-501.12A	Dirt and food debris was observed on the floor of the walk-in cooler in the bakery department. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the walk-in cooler as often as necessary.		
6-501.12A	DAIRY WALK-IN COOLER Milk (or Lactaid) was spilled beneath one shelf. Facility shall be clean. Please clean spills when they occur. CORRECTED ON SITE by cleaning floor	COS	
6-501.14	Accumulation of dust observed on the grates over the condenser fans in the walk-in dairy cooler. Ventilation systems shall not be a source of contamination. Please clean fan grates.	2/28/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: <i>Jason Missey</i>	Jason Missey	Date: February 21, 2018
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: 3-7-18



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2-301.14	Bakery An employee was observed changing their gloves without washing their hands between glove changes. Employees shall wash their hands before donning gloves for working with food. COS by discussion.	COS	JM
4-501.112 A	The hot water sanitizing mechanical dishwasher in the bakery did not reach 160F at the equipment surface as tested using an adhesive color indicating thermal label. For a stationary rack mechanical dishwasher, the hot water sanitizing rinse may not be less than 165F. Until the dishwasher has been repaired to provide sanitizing water temperatures of 165F, sanitize all food equipment and utensils in the three compartment sink using an approved chemical sanitizer.	3-7-18	JM
4-302.14	The bakery does not have a means to test the sanitizing rinse water in the mechanical dishwasher. A test kit or device that accurately measures the temperature of the sanitizing solution shall be provided. Please obtain an appropriate test strip or kit that accurately determines the temperature of the sanitizing water. Temperature: (Deli Dept.) Walk-in cooler 41F, Walk-in freezer 0F (Ambient), chicken wings 42F, popcorn chicken 44F, Gen.Tso's chicken 43F, Rotisserie chicken 41F in walk-in cooler. Chop salad 33F, broccoli salad 40F, ham salad 32F, crab cake 31F in cold deli case. Green beans 156F, mashed potatoes 152F, chicken strips 158F, burrito 157F, Gen. Tso's chicken 160F, Fried chicken 200F from deep fryer. Deli cases: (Ambient) MTA-6a 30F, MTA-6b 40F, MTA-6c 30F.		

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4-903.11A	AISLES Display cases of almonds and cashews were on the floor in the produce section. Food shall be stored a minimum of six inches off the floor. CORRECTED ON SITE by placing on pallets.	COS	JM
6-202.11A	The bulbs in dairy cooler MTD6A were not shielded. Bulbs shall be shatter resistant or shielded. Please shield bulbs.	2/22/18	JM
6-202.11A	There were no endcaps for the shields on the bulbs in dairy cooler MTD7A. Endcaps shall be installed to fully shield the bulbs.	2/22/18	
4-203.12A	The thermometer in coffin cooler LTC13D was not correct, reading 1F when the actual temperature was 40F. Thermometers shall be correct. Please repair or replace thermometer.	2/22/18	

EDUCATION PROVIDED OR COMMENTS

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Inspector:	John Wiseman	Telephone No. (573)-431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3-7-18



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	TEMPERATURES, Ambient, in degrees Fahrenheit: Walk-in dairy cooler: 41; True dairy case: 38 Walk-in meat freezer: 10; True beverage coolers: 39, 30 Walk-in deli freezer: 8 MTD-7: 40 LTC-15B: -8 LTC-21C: 2 LTC-23: 2 LTC-12: 13 MTD-4: 38 LTC-15C: -5 LTC-21B: 3 LTC-13B: 35 MTD-10A: 38 LTD-2: 10 LTC-17C: -4 LTC-21A: 1 LTC-13C: 35 MTD-10B: 40 MTD-5B: 41 LTC-17B: -5 LTC-20D: 6 LTC-13D: 40 MTD-5A: 40 LTC-17A: 2 LTC-20C: 0 LTC-13E: 39 MTD-6B: 39 LTC-16C: 0 LTC-20B: 1 LTC-13F: 35 MTD-6A: 39 LTC-16B: -5 LTC-20A: -6 LTC-13A: 33 MTD-8A: 40 LTC-16A: -6 MTD-6A: 32 MTA-13C: 37 MTD-8C: 38 LTC-18A: 1 MTD-6B: 40 MTA-13B: 30 MTD-8d: 41 LTC-18B: 32 MTD-6C: 35 MTA-13A: 29 LTC-14A: 2 LTC-18C: 0 MTD-7A: 35 MTA-13F: 37 LTC-14B: -12 LTC-18D: -4 MTD-7B: 35 MTA-13E: 40 LTC-14C: -5 LTC-19A: 0 MTD-7C: 35 MTA-13D: 30 LTC-14B: -8 LTC-19B: -5 LTC-21D: 0 MTA-7B: 35 LTC-15A: -2 LTC-19C: 2 LTC-17D: 3 MTA-7A: 41		

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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.		
	Deli Dept.		
6-501.12A	An accumulation of dust was observed on the fan covers in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.	3-7-18	
4-601.11C	Dried food debris was observed in the bottoms of the "island display refrigerators" (LTC-11a, LTC-11b), Nonfood contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.		
4-603.16A	A deli employee was observed washing and sanitizing a meat slicer. Equipment and utensils shall be washed, rinsed, sanitized and air-dried. A separate rinse step shall be incorporated after washing and before sanitizing when using a clean-in-place (CIP) method for equipment. (Corrected on-site by incorporating a rinse step in the CIP method.)		
Note:	Kayquat II sanitizer observed at 400 ppm in 3-vat sink.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title:	Jason Missey	Date:	February 21, 2018
Inspector:	John Wiseman	Telephone No.:	(573)431-1947
		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	3-7-18



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3-301.11B 3-306.11	AISLES A table set up for heart health information had a tray of cookies for customers. The cookies were placed in the tray with ungloved hands, the cookies were not covered, there was not a sanitary means for consumers to obtain the cookies, and the table was not manned. Food that is ready-to-eat shall not be touched with bare hands, shall be protected from consumers while on display, and shall be dispensed in a sanitary manner. Please wash and glove hands before transferring cookies to tray, cover cookies while on display, and provide a method for obtaining the cookies that protect them from consumers. CORRECTED ON SITE by discussion of rules with the pharmacist, discarding the cookies on display, and not providing cookies for customers.	COS	JMN
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Inspector: 	John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 3-7-18



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7-201.11A	Deli Dept. Liquid carbon remover in container observed stored in metal rack adjacent to single-use gloves, located over a portion of a sandwich preparation table, and prepared sandwiches and condiment packages. Toxic or poisonous materials shall be located where contamination of food, equipment, utensils, linens and single-service and single-use articles cannot occur.	3-7-18	
3-501.14A	Chicken wings 42F, popcorn chicken 44F, General Tso's chicken 43F in the walk-in cooler. According to deli staff these items had been cooled on the previous day. Potentially hazardous foods (PHF's) shall be cooled from 135F to 70F in no more than 2 hours and from 70F to 41F in no more than 4 hours. Limited documentation was available for verifying the time/temperature requirements were met. Please develop a better means for monitoring cooling of PHF's and provide this information by the reinspection. (Temporarily corrected by the voluntary discarding of these foods by management)	COS	
3-501.17A	Miscellaneous luncheon meats were observed with discard dates of up to 8 days and hard salami was observed with a discard date of 21 days. Ready-to-eat PHF's that are refrigerated for more than 24 hours shall be labeled with a discard date that is no more than 7 days, (i.e. the date of preparation/product opening plus 6 additional days). Salami and bologna shall be labeled with a 7 day discard date if the original casing is removed from the product once opened. (Corrected prior to leaving by relabeling with discard dates)	COS	

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