



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

TIME IN	9:57 am	TIME OUT	1:30 pm
DATE	June 12, 2018	PAGE	1 of 3

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: 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 _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input 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 checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<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 checked="" type="checkbox"/> OUT 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 N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<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 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 <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						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				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 checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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 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 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		

Person in Charge /Title: William Britton	Date: June 12, 2018
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: June 26, 2018
	<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 Wal Mart 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 egg rolls, deep fryer		168, 171	Deli meat lunch meat cooler: ambient		36 (left), 41 (right)
Rethermolizer water		199, 206	Deli meat cluch cooler: turkey (left), turkey (right)		39, 36
Deli walk-in cooler: ambient, ham		38, 37	Deli meat/cheese coolers: ambients		41, 40, 34
Deli walk-in freezer, ambient		20	Deli meat/cheese coolers: cheese, ham, ham		37, 39, 38
Bakery walk-in cooler and freezer, ambients		40, 5	Deli cold hold display case: ambient, potato salad, pasta		36, 35, 37

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
NOTE	DELI AND BAKERY Food held in the deli hot-hold display case are held by time. All food was labeled for discarding within four hours.		
NOTE	The rinse water temperature gauge on the bakery dishwashing machine did not appear to be functioning correctly, as it always read between 190 and 205F. Please have service person check to ensure the guage works as intended. Always use thermo-labels to ensure the temperature of sanitizing rinse water is at least 160F at the surface of the equipment (180F minimum at the manifold).		
4-601.11A	One set of cutting boards on one table in the deli prep room were deeply grooved and stained. Food contact surfaces shall be clean to sight and touch, and free of imperfections. Please refinish or replace cutting boards that are no longer able to be effectively cleaned. NOTE: according to manager, new boards have been ordered.	6/26/18	
3-101.11	AISLES The following infant formulas and medicine were past their "use by" date: 3- 12.4 oz. containers of Similac (3/2018); 6- 8 fl. oz. of Pediasure (3/2018), and 4 125 tablets of Hyland's Tiny Cold Tablets. Please remove all infant formulas and medicines that are past their use by date from retail. COS by marking out and discarding.	COS	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
6-501.12A	DELI AND BAKERY Debris build-up along floor-wall juncture under slicer tables. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean under tables.	6/15/18	
6-501.12A	Accumulation of grease observed on the floor beneath the deep fryers. Please clean beneath the equipment as often as needed to keep clean.	6/15/18	
6-501.12A	Ice and some debris was observed on the walk-in freezer floor, and ice built-up on the seal of the door, preventing a good seal. Please keep ice removed from freezer door; repair or replace seal if needed to provide a good seal.	6/26/18	
4-501.11B			
4-302.14	Heat sensitive test labels (thermolabels) were not available upon request. Test strips for sanitizing cycles shall be available to ensure correct temperature is achieved during the sanitizing rinse. Please provide and use the labels at a minimum the first use of the day of the machine.	6/15/18	
6-301.11	There was no soap in the dispenser at the handwashing sink in the back bakery area. Soap shall be provided at all times at all sinks. COS by installing soap.	COS	
4-601.11C	The fronts of the plastic stacked drawers in the back deli were dirty. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean drawers.	6/15/18	
4-601.11C	RETAIL AISLES The bottom shelf of the freezers in aisle 6 were dirty. Please clean all shelves that are dirty in this aisle of freezers.	6/26/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		William Britton	Date:	June 12, 2018
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 26, 2018



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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	<p>TEMPERATURES, in degrees Fahrenheit:</p> <p>MTC2B - 32    LTA6D - -5    LTA11B-8, LTA11A-10, MTC5B-36, MTC5A-32, MTC6B-30, MTC6A-30          MTC2A - 35    LTA5C - -9    MTD9B-38, MTD9C-40, MTD9D-40, MTD10A-36, MTD10B-40          MTC1B - 35, 40    LTA5B - -6    MTD10C-40, MTC7B-34, MTC7A-34, MTC9B-32, MTC9A-34          MTC4B - 29    LTA5A - -2    MTC10B-36, MTC10A-40, MTC12C-34, MTC12B-34, MTC12A-32          MTC4A - 34    LTA3D - -6    MTD8A-34, MTD8B-34, MTD8C-38, MTD12          LTB9 - -7    LTA3C - 0    MTD9A-41, MTC14D-30, MTC14A-32, MTC14B-40          MTD4A - 35    LTA3B - 1    MTC11A-28, MTC11B-32, MTC11D-34, MTC11F-28, MTC11E-30          MTD4C - 41    LTA3A - 5    MTC11C-36, MTC13F-38, MTC13E-32, MTC13C-30, MTC13A-32          MTD5A - 36    LTA7A - -5    MTC13B-36, MTC13D-38, LTB8F-8, LTB8E-0, LTB8C-4, LTB8A-10          MTD5B - 36    LTA7B - -1    LTB8B-0, LTB8D-8, LTB5A-0, LTB6B-10, LTB6D-0, LTB5B-0          MTD5C - 38    LTA7C - 0    LTB6C-0, LTB6A-0          Berry - 41, 33    LTA7D - -3          LTB3A - 13    LTA9A - -5          LTB3B - 14    LTA9B - -2          LTB3C - 12    LTA9C - 5          LTB3D - -5    Front beverage coolers: 36, 37, 30, 38,          LTB4A - -9          LTB4B - -6          LTB4C - -15          LTB4D - -9</p>		
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6-501.11	CUSTOMER BATHROOMS One toilet paper dispenser was held together with duct tape. Tape is not an approved method of repair. Please repair or replace the dispenser.	6/26/18	
4-601.11C	The fold-down child seat inside one stall was dirty. Please clean all surfaces of seat at least daily.	6/12/18	
5-205.15B	WAREHOUSE A water leak was observed at the mop sink faucet outside the produce prep room. A plumbing system shall be maintained in good repair. Please repair the leak.	6/26/18	
2-301.15	Hand wash provisions (soap, paper towels, and signage) were installed at the mop sink in the grocery receiving room. Food employees shall clean their hands in a hand wash sink or approved automatic hand washing facility and may not clean their hands in a sink used for food preparation or warewashing, or in a service sink or a curbed cleaning facility used for the disposal of mop water and similar liquid waste. Please remove the soap, towels and hand wash sign from the mop sink area.	6/15/18	
6-501.11	A hole was observed in the wall beside the mop sink in the grocery receiving room. Physical facilities shall be maintained in good repair. Please repair the wall.	6/26/18	

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