



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

TIME IN	9:01am	TIME OUT	12:40pm
DATE	9-28-17	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: Wal Mart Super Center #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		
	<b>Employee Health</b>			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O    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    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		
	<b>Good Hygienic Practices</b>			<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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O    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    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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <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		
	<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"/> COS    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"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			<b>Conformance with Approved Procedures</b>		
<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		
	<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"/> OUT    N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT    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		
		<b>Food Temperature Control</b>				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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				<input checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>			<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		
	<input checked="" type="checkbox"/>	<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 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: <i>William Britton</i> William Britton		Date: September 28, 2017	
Inspector: <i>Rose Mier</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 10-5-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Wal Mart 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

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
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4-601.11A	<p>Temperatures          Meat &amp; cheese cases: 32, 34, 34          Cold Salads: potato salad = 40, Chicken breast = 39, Slaw = 40          Chicken from fryer = 200          Bakery walk-in cooler = 36, Bakery walk-in freezer = 0          Deli walk-in cooler = 38, Deli walk-in freezer = 0          MTC-4A=40 MTC-4B=40 LTB-9=5 LTA-1A=0 LTA-1B=0 MTC-5B=40          MTC-6B=38 MTC-6A=32 MTC-7B=30 MTC-7A=32 LTB-5B=10 LTB-6C=0          LTB-6A=0 LTB-5A=0 LTB6B=0 LTB-6D=10 LTB-8A=0 LTB-8B=10 LTB-8D=0          LTB-8F=10 LTB-8E=10 LTB-8C=0 MTC-9B=32 MTC-9A=32 MTC-10B=36          MTC-10A=38 MTC-12C=32 MTC-12B=34 MTC-12A=34 MTC-11A=32 MTC-11B=24          MTC-11D=32 MTC-11F=32 MTC-11E=40 MTC-11C=32 MTC-13A=34 MTC-13B=32          MTC-13D=34 MTC-13F=34 MTC-13E=38 MTC-13C=36 MTC-14A=38 MTC-14B=30          MTC-14D=32 MTC-14C=36</p> <p>DELI / BAKERY          An accumulation of food debris was observed on the cooking surfaces of a panini maker in the deli service area. Food contact surfaces shall be clean to sight and touch. According to the manager, the equipment is no longer used. COS by removal.</p>	COS	WFB
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4-601.11C	DELI / BAKERY An accumulation of grease was observed on the casters and interior surfaces of the fryer cabinets in the deli service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning these areas.	COS	WFB
4-601.11C	An accumulation of food debris was observed on containers of cake decorating supplies stored on the lower shelf of the cake deco table. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the outside of the containers.	COS	
6-501.11	Broken and missing cove tiles were observed at the back wall/floor juncture in the Bakery walk-in freezer. Physical facilities shall be maintained in good repair. Please repair the damaged and missing cove tiles.	10-5-17	
6-501.12A	An accumulation of frozen debris was observed on the floor of the Bakery walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please scrape the debris from the freezer floor.		
4-903.11A	A small shop vacuum was stored atop a box of wrapping film in the dry storage area of the Bakery. Single service and single use items shall be protected from sources of contamination. COS by removing the vacuum.	COS	

EDUCATION PROVIDED OR COMMENTS

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3-202.15	A 4 fl. oz. of Children's Allergy Zyrtec was damaged on the box bottom, preventing reading of the lot number and expiration date, in the retail pharmacy area. CORRECTED ON SITE by pulling and placing box in designated area for mark out.	COS	W B
3-302.11A	Fully cooked chicken and beverages were stored on top of raw eggs in the walk-in dairy cooler. Raw animal-derived foods shall be stored below or separately from all other food. COS by discarding the chicken and beverages.	COS	
3-202.11A	Raw turkey burgers were stored above brats and sausage in the walk-in frozen freezer. Raw turkey shall be stored below ground meats. COS by rearranging so turkey is below brats and sausage.	COS	
3-202.15	A No. 10 can of Chefmate Country Sausage Gravy, in aisle 11, was dented on the seam. Food shall be safe. COS by placing in designated area for mark-out and discarding.	COS	
7-301.11	Food and medicines were intermixed with chemicals and other merchandise on the clearance rack near the southside front entry. Food shall be stored separately or above medicines and toxins. Medicines shall be stored separately from other chemicals and toxins. COS by arranging shelf so all food and medicines are separated and above toxins, and medicines are separated from and below food.	COS	

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6-501.12A	<b>DELI / BAKERY</b> An accumulation dirt and debris was observed on the floor around the dry storage shelving in the Bakery area. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning the floor.	COS	W B
6-202.15A	<b>RETAIL</b> Daylight observed beneath the main entry doors in the both the south and north entry vestibules. Outside openings shall be sealed to reduce pest entry points. Please seal doors.	10-5-17	
5-202.12A	The water at the handwashing sinks in both the men's and women's bathroom did not get warm when activated several times in a row. The water at these faucets is turned on from hand motion and is timed for turn-off. Please adjust mixing valve to provide warm water at each faucet at these sinks.		
4-501.11A	The baby changing table in the women's bathroom was taped shut. According to manager, the table falls open. Please repair. Ensure all tape residue is removed after repair.		
4-501.11A	A trash receptacle in one stall in the women's bathroom was missing the front, and tape was used as a repair. Please repair or replace trash receptacle and remove tape and adhesive.		
5-205.15B	One toilet in the women's bathroom did not flush. Plumbing shall be maintained in good repair. CORRECTED ON SITE by repairing to allow complete flushing.	COS	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 10-5-17

Rose Mier 1390



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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.**

TEMPERATURES, continued, in degrees Fahrenheit:  
 Dairy walk-in cooler 39 Walk-in frozen freezer 5 Walk-in deli side meat cooler 30  
 Meat work room 44 Walk-in ice cream freezer 0 Walk-in meat cooler 30  
 Walk-in produce cooler 40 Berry produce cooler 38, 39

MTD 4A 38	LTA 3A 2	LTA 5B 0	LTA 7D -3	MTD 14B 41
MTD 4B 35	LTB 3A 12	LTA 5C 1	LTA 9A -12	MTD 14A 45 (beer only)
MTD 4C 40	LTB 3B -4	LTA 6D 20	LTA 9B -8	MTD 13B 40
MTD 5A 40	LTB 3C -8	LTA 10D -3	LTA 9C -1	MTD 13A 36
MTD 5B 38	LTB 3D -10	LTA 10C 0	MTD 9A 36	MTD 8A 35
MTD 5C 40	LTB 4A -10	LTA 10B -2	MTD 9B 40	MTD 8B 35
LTA 6C 16	LTB 4B 5	LTA 8C -2	MTD 9C 38	MTD 8C 38
LTA 6B 13	LTB 4C -13	LTA 8B 3	MTD 9D 38	MTD 12 30
LTA 6A 16	LTA 3B 6	LTA 8A -4	MTD 10A 35	
LTA 4C 0	LTA 3C -3	LTA 7A -3	MTD 10B 38	
LTA 4B 5	LTA 3D -1	LTA 7B 5	MTD 10C 40	
LTA 4A 2	LTA 5A -4	LTA 7C 2	MTD 14C 41	

*W*

Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-202.15A Daylight was observed under the door, GM3, in the north warehouse (GM receiving). Please repair door so it will stay closed, or replace sweep to seal door.

6-501.12A Caulk between the back of the mop sink and the wall in Grocery Receiving area was black. Please clean or replace caulk.

4-501.11A The soap dispenser was broken at the handwashing sink in meat preparation room. Soap was available, but inconvenient to dispense out of the bulk container. Please provide soap in a convenient to use dispenser until the soap dispenser is repaired or replaced.

4-601.11C Air intake vents were dirty in aisle freezers: LTA6C, 4C, 4A, 10D. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean vents where needed.

4-204.112 A There was no thermometer in freezer LTA7B in aisle 6. Thermometers shall be in coolers in convenient to read locations. Please install a thermometer in this unit.

10-5-17

*W*

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>[Signature]</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: 10-5-17

*Rose Mier*  
 Rose Mier 1390