



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

TIME IN	9:46 am	TIME OUT	1:41 pm
DATE	May 22, 2017	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 Supercenter #0037		OWNER: WalMart Stores, Inc.		PERSON IN CHARGE: Gerald Pinkley	
ADDRESS: 707 Walton Drive			ESTABLISHMENT NUMBER: 2423		COUNTY: St. Francois
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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
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 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		
	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 type="checkbox"/> IN <input type="checkbox"/> OUT 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 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 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 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 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 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 type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" 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 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 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 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: Gerald Pinkley		Date: May 22, 2017	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: June 6, 2017 <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 #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	Correct by (date)	Initial
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NOTE	<p>TEMPERATURES, in degrees Fahrenheit:</p> <table border="0"> <tr> <td>MTD3 - 34</td> <td>LTC3B - 7</td> <td>LTC17C - 3</td> <td>LTC20B - 3</td> <td>Walk-in dairy cooler - 40</td> </tr> <tr> <td>MTD - 32</td> <td>MTA12A - 39</td> <td>LTC17B - 6</td> <td>LTC20A - 0</td> <td>Walk-in ice cream freezer 3</td> </tr> <tr> <td>MTB10.2 - 36</td> <td>LTC10D - 3</td> <td>LTC17A - 2</td> <td>MTB6A - 34</td> <td>Walk-in grocery freezer 5</td> </tr> <tr> <td>Meat cooler - 36</td> <td>LTC10E - 1</td> <td>LTC16C - 12</td> <td>MTB6B - 36</td> <td></td> </tr> <tr> <td>LTC2 - 0</td> <td>LTC10F - 3</td> <td>LTC16B - 5</td> <td>MTB6C - 34</td> <td></td> </tr> <tr> <td>MTD4 - 38</td> <td>LTC10A - 1</td> <td>LTC16A - 6</td> <td>MTB7A - 40</td> <td></td> </tr> <tr> <td>MTD1C - 36</td> <td>LTC9D - 30</td> <td>LTC18A - 5</td> <td>MTB7B - 40</td> <td></td> </tr> <tr> <td>MTD1B - 39</td> <td>LTC9C - 36</td> <td>LTC18B - 0</td> <td>MTB7C - 34</td> <td></td> </tr> <tr> <td>MTD21 - 36</td> <td>LTC9B - 37</td> <td>LTC18C - 2</td> <td>LTC13B - 38</td> <td></td> </tr> <tr> <td>MTA9B - 30</td> <td>LTC9A - 25</td> <td>LTC18D - 7</td> <td>LTC13A - 41</td> <td></td> </tr> <tr> <td>MTA10B - 29</td> <td>LTC9F - 30</td> <td>LTC19A - 2</td> <td>LTC13F - 35</td> <td></td> </tr> <tr> <td>MTA10A - 36</td> <td>LTC10B - 0</td> <td>LTC19B - 1</td> <td>LTC13E - 40</td> <td></td> </tr> <tr> <td>MTA11 - 30</td> <td>LTC10C - 0</td> <td>LTC19C - 2</td> <td>LTC13C - 35</td> <td></td> </tr> <tr> <td>LTC8A - 10</td> <td>LTC14A - 0</td> <td>LTC17D - 0</td> <td></td> <td></td> </tr> <tr> <td>LTC8B - 5</td> <td>LTC14B - 0</td> <td>LTC21D - 0</td> <td></td> <td></td> </tr> <tr> <td>LTC8C - 3</td> <td>LTC14C - 0</td> <td>LTC21C - 0</td> <td></td> <td></td> </tr> <tr> <td>LTC8D - 10</td> <td>LTC14D - 0</td> <td>LTC21B - 4</td> <td></td> <td></td> </tr> <tr> <td>LTC8E - 8</td> <td>LTC15A - 0</td> <td>LTC21A - 0</td> <td></td> <td></td> </tr> <tr> <td>LTC8F - 5</td> <td>LTC15B - 0</td> <td>LTC20D - 0</td> <td></td> <td></td> </tr> <tr> <td>LTC1A - 4</td> <td>LTC15C - 0</td> <td>LTC20C - 2</td> <td></td> <td></td> </tr> </table>	MTD3 - 34	LTC3B - 7	LTC17C - 3	LTC20B - 3	Walk-in dairy cooler - 40	MTD - 32	MTA12A - 39	LTC17B - 6	LTC20A - 0	Walk-in ice cream freezer 3	MTB10.2 - 36	LTC10D - 3	LTC17A - 2	MTB6A - 34	Walk-in grocery freezer 5	Meat cooler - 36	LTC10E - 1	LTC16C - 12	MTB6B - 36		LTC2 - 0	LTC10F - 3	LTC16B - 5	MTB6C - 34		MTD4 - 38	LTC10A - 1	LTC16A - 6	MTB7A - 40		MTD1C - 36	LTC9D - 30	LTC18A - 5	MTB7B - 40		MTD1B - 39	LTC9C - 36	LTC18B - 0	MTB7C - 34		MTD21 - 36	LTC9B - 37	LTC18C - 2	LTC13B - 38		MTA9B - 30	LTC9A - 25	LTC18D - 7	LTC13A - 41		MTA10B - 29	LTC9F - 30	LTC19A - 2	LTC13F - 35		MTA10A - 36	LTC10B - 0	LTC19B - 1	LTC13E - 40		MTA11 - 30	LTC10C - 0	LTC19C - 2	LTC13C - 35		LTC8A - 10	LTC14A - 0	LTC17D - 0			LTC8B - 5	LTC14B - 0	LTC21D - 0			LTC8C - 3	LTC14C - 0	LTC21C - 0			LTC8D - 10	LTC14D - 0	LTC21B - 4			LTC8E - 8	LTC15A - 0	LTC21A - 0			LTC8F - 5	LTC15B - 0	LTC20D - 0			LTC1A - 4	LTC15C - 0	LTC20C - 2				
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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> <p>Bakery Walk-in cooler = 32F, Walk-in freezer = 0, MTD10B = 34 MTD10A = 34 LTC12 = 10 MTD 8D = 32 MTD8C = 38 MTD8B = 34 MTD8A = 32 MTD6A = 36 MTD6B = 38 MTD5A = 34 MTD5B = 36</p> <p>Deli MTA6A = 32 MTA6B = 34 MTA6C = 32 Cold Hold: Fried mac & cheese = 27, Pasta salad = 34, Ham salad = 35 Hot Hold: Chicken=137, Potato wedges=142,Mac & Cheese=149,Mashed Potato=173 Rotisserie chicken = 186 Walk-in cooler = 38, Walk-in freezer = 0 LTC 11a=40, LTC11b=32, LTC11c=34, LTC11d=34 MTA1a=30, MTA1b=38, MTA8a=34, MTA8b=38</p>		
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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Gerald Pinkley	Date:	May 22, 2017
Inspector:	Rose Mier	Telephone No.	EPHS No.
		(573)431-1947	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	June 6, 2017



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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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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6-501.111	WAREHOUSE Spider webs observed beneath the stairwell and in the corner of the floor drain area for the water softening system. Please remove evidence of pests and monitor facility for pest activity. If found, begin approved method of pest control.	5/25/17	GP
3-101.11	AISLES A can of Dole pineapple tidbits, in aisle 10, was dented on its bottom seam. Packaging shall protect the contents. Please discard or mark for return to distributor. COS by placing in return to vendor area.	COS	
4-601.11A	DELI An accumulation of grease and food debris was observed on the panini maker in the deli. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the panini maker.	5/22/17	
NOTE	Hoses ended below the rim of the produce receiving and water softener pit. Please determine whether these hoses are connected to potable water; if so, an air gap or backflow prevention device (ASSE rated) is required. Management cut the hoses above the discharge rim of the pit during this visit.		

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5-205.15B	PRODUCE A leak was observed in the drain pipe beneath the 3-vat sink. Plumbing shall be maintained in good repair. Please repair leak.	6/6/17	GP
5-501.16C	MEAT ROOM/DELI WALK-IN COOLER There was no trashcan by the handwashing sink next to the 3-vat sink in the meat prep room. Handwashing sinks shall be supplied with a conveniently located trash can to dispose of paper towels. COS by supplying trash can.	COS	
6-202.11A	AISLES Some of the top light bulbs in the packaged deli open-air coolers were missing endcaps, preventing full shielding. Bulbs shall be shielded or shatter-resistant. Please install missing endcaps on shields.	6/6/17	
6-501.11	The light strip inside the cooler (LTC18b), aisle 28, had fallen. Equipment shall be maintained in good repair. Please repair light strip. COS by reinstalling light strip.	COS	
6-202.11A	Some of the bulb shields were missing endcaps in the open-air dairy coolers (dairy sales floor). Please install endcaps to fully shield bulbs.	6/6/17	
4-601.11C	WALK-IN DAIRY COOLER Some of the wire retail shelves had an accumulation of debris. Please clean as often as needed to keep clean.	6/6/17	
4-601.11C	The bottom ledges of the door glides on yogurt doors had an accumulation of debris. Please clean.	6/6/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>[Signature]</i> Gerald Pinkley		Date: May 22, 2017
Inspector: <i>[Signature]</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: June 6, 2017

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5-205.15B	BAKERY An accumulation of water was observed on the floor around the three compartment sink in the bakery. According to the employees, water from the three compartment sink overflows from the indirect drain when the sink basins are drained. A plumbing system shall be in good repair. Please restore normal drainage at the indirect drain.	6/6/17	CP
6-202.11A	DELI The protective coating on several of the light bulbs installed inside the hot bar was observed peeling from the bulbs. In areas where food is exposed, light bulbs shall be shielded, coated or otherwise shatter resistant. Please replace light bulbs that are losing their protective coating.	5/24/17	
4-901.11A	Plastic containers were observed wet-nesting in clean storage in the deli ware washing clean storage shelf. After cleaning and sanitizing, equipment shall be air dried prior to nesting. Please fully air dry cleaned equipment.	5/22/17	
3-602.11	AISLES Two cans lacked labels on aisle 6 shelves. Food shall be labeled. COS by discarding.	COS	

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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 6, 2017