



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

TIME IN	9:05am	TIME OUT	1:31 PM
DATE	Nov. 30, 2018	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: Brent Bohnert
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 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			<input checked="" type="checkbox"/> OUT N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> OUT N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT	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 checked="" type="checkbox"/> OUT N/O	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT 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 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						

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 checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean	✓	
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display	✓		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean	✓	

Person in Charge / Title: <i>[Signature]</i>	Brent Bohnert	Date: November 30, 2018
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: Dec. 12, 2018



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
5-203.14A	BAKERY Backflow prevention was not found on the hand soap dispenser, located near the warewashing machine. Please determine if there is integral backflow prevention on this unit. If not, please install an American Society of Sanitary Engineering (ASSE) rated backflow preventor on this dispenser.	12/12/18	SR
5-203.14A	A hose bibb vacuum breaker was observed installed between the hose bibb and the "Y" connector on the chemical dispenser for the 3-vat sink. Because this is a "Y" connector, an ASSE rated hose bibb vacuum breaker shall be placed on each arm of the "Y" connector.	12/12/18	BS
3-202.15	RETAIL A 6.5 lb. can of peaches was dented on the top seam, possibly jeopardizing the integrity of the contents. Packaging shall protect the contents, and food shall be safe. Please place in a designated area for return. CORRECTED ON SITE by removing from retail and placing in claims.	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	BAKERY Debris observed in two stacked, plastic drawers that held twist ties and binders, stored on the shelf below the SS worktable. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean drawers. CORRECTED ON SITE by cleaning	COS	
4-803.11	A used vest work vest was stored on a shelf also holding clean equipment. Used/soiled linens, such as aprons, shall be stored in a designated area where food, clean equipment, single-use items, and clean linens cannot be contaminated. CORRECTED ON SITE by moving vest.	COS	
6-501.12A	Accumulation of debris observed on the floor under shelves in the walk-in freezer. Physical facility shall be cleaned at a frequency to prevent debris accumulation. Please clean under shelves. CORRECTED ON SITE by cleaning	COS	
4-203.12B	The indicator inside the thermometer, located inside the walk-in freezer, was loose and making the thermometer not able to be read. Thermometers shall be accurate. CORRECTED ON SITE by replacing thermometer.	COS	
6-501.12A	Debris observed on floor under the racks in the walk-in cooler. Please clean as often as needed to keep clean. CORRECTED ON SITE by cleaning	COS	
4-601.11C	Debris observed on the outer edges of the racks in the walk-in cooler. Please clean the racks as often as needed to keep clean. CORRECTED ON SITE by cleaning	COS	

EDUCATION PROVIDED OR COMMENTS

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Inspector:	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
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			Deli cold hold: pasta salad, chix salad		41, 39
			Deli cold hold, ambient		40, 37

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	<p>TEMPERATURES, in degrees Fahrenheit</p> <p>Bakery: walk-in freezer: ambient 4; walk-in cooler: ambient 40; open air retail coolers 38, 38, 38, 38; retail freezer 4; Deli Temperatures: Rotisserie chicken in walk-in cooler 41; hot bar top: ambient 140, 144, bottom 140, 149; chix 193, corn 175, wings 163; ambients 38, 41, 32, 32; Produce walk-in cooler: 38; deli foods in cold hold: ham 38, turkey 31, cheese 42, salami 43</p> <p>Retail: produce coolers: 30, 35; front check-out coolers: 32, 41, 36; thermolizer 203; shrimp 219</p> <p>MTD5B - 37 LTC11A - 29 LTC21C - 0 LTC17C --5 MTB9B - 29 MTD5A - 35 LTC11B - 28 LTC19C --1 LTC17B - 0 LTC23 - -8 MTD6B - 34 LTC11C - 29 LTC19B - 5 LTC15C --3 MTD6A - 40 MTA1A - 27 LTC19A - 1 LTC15B --7 MTD8A - 39 MTA1B - 25 LTC18D - 8 LTC15A --1 MTD8B - 38 MTA8A - 30 LTC18C - 0 LTC14D --2 MTD8C - 35 MTA8B - 29 LTC18B --4 LTC14C --7 MTD8D - 36 LTC20A - 2 LTC18A --1 LTC14B --2 MTA2C - 38 LTC20B --4 LTC16A - 0 LTC14A --17 MTA2D - 37 LTC20C --5 LTC16B - -5 MTB11A - 38 MTA2A - 33 LTC20D - -4 LTC16C - 0 MTB8A - 33 MTA2B - 34 LTC21A - 0 LTC17A - 0 MTB8B - 34 LTC11D - 38 LTC21B - -5 LTC17B - -5 MTB9A - 39</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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>		
4-601.11C	<p>RETAIL</p> <p>Loose food was observed in the ledge of the air intake of aisle freezer LTC18b (pizzas), LTC20c, and LTC20b. CORRECTED ON SITE by cleaning</p>	COS	
3-305.11A	<p>Accumulation of frost and ice observed inside the Home City ice cube freezer, located in the entry near the grocery side. Please have company defrost this freezer.</p>	12/12/18	<i>BS</i>
6-501.14A	<p>Accumulation of dust observed on the HVAC ceiling vent in the customer men's bathroom.</p> <p>Ventilation systems shall not be a source of contamination. Please clean vents. CORRECTED ON SITE by cleaning</p>	COS	
5-205.15B	<p>A leak was observed from the faucet at the mop sink behind 97 wall in the warehouse area. A plumbing system shall be maintained in good repair. Please repair the leak at this faucet.</p>		
6-202.11A	<p>A broken bulb shield was observed in section MTD-1A in the retail meat area. Light bulbs installed above food storage shall be shielded or shatter resistant. COS by replacing the shielding.</p>	COS	
4-203.12B	<p>The thermometer dial on the LTC-10B coffin freezer indicated an ambient temperature of -20F. The actual temperature was measured at 2F. Temperature measuring devices in cooling units shall be accurate to within three degrees F. Please replace or repair the thermometer.</p>	12-12-18	<i>BS</i>

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Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)-437-1947 EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Dec. 12, 2018

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3-302.11A	<p>DELI</p> <p>Raw chicken was stored above southwest corn and above fully-cooked chicken in the walk-in cooler. Food shall be stored to prevent cross contamination. Please store raw poultry below all other food. CORRECTED ON SITE by rearranging food in correct vertical order.</p> <p>Meat room = 32, 36, meat storage room = 30, Walk-in freezer = 10 MTD: 1C=36, 1B=36, 1A=34, 2B=34, 2A=34, 9B=28, 9A=28, 10B=28, 10A=28, 11=30 LTC: 8A=8, 8F=0, 8E=0, 8D=8, 8C=10, 8B=10, 9A=30, 9F=30, 9E=30, 9D=34, 9C=34, 9B=36 LTC: 10A=8, 10F=0, 10E=8, 10D=10, 10C=2, 10B=2, MTA: 2C=30, 2D=34, 2A=30, 2B=34 MTA: 7A=34, 7B=34, 13F=32, 13A=36, 13B=38, 13C=38, 13D=36, 13E=40 LTC: 13E=38, 13F=38, 13A=40, 13B=40, 13C=36, 13D=38 MTC: 7C=38, 7B=38, 7A=36, 6C=36, 6B=34, 6A=38</p>	COS	
3-202.15	A half gallon of chocolate milk was observed in the walk-in dairy cooler with the cap off of it. Food packaging shall be in good condition and protect the integrity of the contents. COS by discarding the milk.	COS	
3-202.15	Three cans of soup, one can of corned beef and one can of beans were observed on retail shelving with damage to the cans. Food packaging shall be in good condition and protect the integrity of the contents. COS by discarding the food.	COS	

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6-501.12A	<p>DELI</p> <p>Accumulation of debris and food observed under racks in the walk-in freezer. Physical facility shall be cleaned at a frequency to prevent debris accumulation. Please clean floor. CORRECTED ON SITE by cleaning</p>	COS	
4-203.12B	The integral thermometer for the walk-in freezer read 20F, but the measured temperature was 9F. A thermometer was not on the inside of the freezer. Please install a thermometer inside the freezer. CORRECTED ON SITE by installing a thermometer inside the freezer.	COS	
6-202.11A	<p>RETAIL</p> <p>Several fluorescent bulbs were not completely shielded in the juice and butter reach-in coolers. Light bulbs installed above food storage shall be shielded or shatter resistant. COS by replacing the shielding.</p>	COS	

EDUCATION PROVIDED OR COMMENTS

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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: Dec. 12, 2018