



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

TIME IN	9:03 AM	TIME OUT	11:36 AM
DATE	12/21/18	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: Walgreen's	OWNER: Walgreens's Drugs, Inc.	PERSON IN CHARGE: Alyson Taebeau
ADDRESS: 600 West Karsch Blvd.	ESTABLISHMENT NUMBER: 4390	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-747-1528	FAX: 573-747-0761
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 type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input checked="" 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Adequate handwashing facilities supplied & accessible			<input checked="" 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			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/C <input checked="" type="checkbox"/> N/A	Food received at proper temperature				Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input checked="" 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 checked="" 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"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <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 checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Alyson Taebeau</i> Alyson Taebeau	Date: 12/21/2018
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947
EPHS No. 1645	Follow-up: Follow-up Date: 1/14/19 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

Rose Mier
Rose Mier, EPHS No. 1390



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ESTABLISHMENT NAME Walgreen's		ADDRESS 600 West Karsch Blvd.		CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-In Cooler: Ambient		32	Retail Coke Cooler: Ambient		42
Walk-In Freezer: Ambient		<0	Retail 7UP Cooler: Ambient		39
Retail Pepsi Cooler: Ambient		39			
Retail Gray Cooler 1: Ambient		38			
Retail Gray Cooler 2: Ambient		38			

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
3-302.11A	Raw ground turkey was observed to be stored above fully cooked food in the retail freezer. Raw and partially cooked meats shall be stored below fully cooked foods to prevent cross contamination. Please arrange foods in the following order: raw poultry on bottom, then raw ground beef and pork, then raw whole muscle beef and pork, then raw fish and seafood. All other foods shall be stored separately or below these raw animal-derived foods. CORRECTED ON SITE by rearranging in the correct order.	COS	
7-201.11B	Bottles of isopropyl alcohol were observed to be stored above Boost and Ensure drinks in the warehouse. Toxic materials shall be stored so they cannot contaminate food and single use items. Please store toxic items below or separately from consumables and single use items. CORRECTED ON SITE by placing the alcohol bottles below the Boost and Ensure.	COS	
7-201.11B	Hand sanitizer was observed to be stored above cough drops on the end cap at aisle 15/16. Toxic materials shall be stored so they cannot contaminate food and single use items. Please store toxic items below or separately from consumables and single use items. CORRECTED ON SITE by placing the hand sanitizer below the cough drops.	COS	
3-202.15	Dented cans of Campbell's Chunky Chili, black olives, and mandarin oranges were observed on retail shelves in aisle 5. Food packages shall be in good condition and protect the integrity of the contents. Please inspect canned foods and remove cans with dents on the seams and creased dents. Discard the damaged cans or return to distributor. CORRECTED ON SITE by removing the cans from the retail shelves.	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
6-501.12A	Spills and debris under shelves in the walk in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors in the walk-in cooler.	1/14/19	
6-501.12A	Spills and debris under shelves in the walk in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors in the walk-in freezer.	1/14/19	
6-501.14A	An accumulation of dust was observed on the condenser fan covers in the walk-in cooler. Ventilation systems shall not be a source of contamination. Please clean the fan covers as often as necessary to prevent an accumulation of dust or other debris.	1/14/19	
3-305.11A	Several containers of ice cream were observed on the floor in the walk-in freezer. Food shall be stored at least 6 inches above the floor. Please place the ice cream containers on the existing shelves if unadulterated. Please discard or place in a designated area for return to distributor if adulterated.	1/14/19	
6-501.14A	An accumulation of dust was observed on HVAC vent covers in the men's and women's restrooms. Ventilation systems shall not be a source of contamination. Please clean the fan covers as often as necessary to prevent an accumulation of dust or other debris.	1/14/19	
6-501.18A	Brown smears were observed in the handwashing sink in the men's restroom. Handwashing sinks shall be cleaned as often as necessary to keep them clean. CORRECTED ON SITE by cleaning.	COS	
6-301.12A	The paper towel dispenser in the women's restroom was observed to be empty. Rolls of paper towels were provided for drying hands. Hand drying towels shall be provided at all times by a sanitary method that does not require user to pick up the entire roll of towels. Please keep the hand towel dispenser stocked at all times.	1/14/19	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line through an item on page 1 indicates the item was not observed or is not applicable.

Person in Charge /Title:		Alyson Taebeau	Date: 12/21/2018
Inspector:	Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 1/14/19



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5-501.114	The drain plug was missing from the drain of the recycling dumpster. Drains in refuse containers shall have drain plugs in place. Plan contact your waste service provider to request a plug to be installed.	1/14/19	
5-205.15B	A leak was observed at the outdoor hose bib near the pharmacy drive-up window. Plumbing systems shall be maintained in good repair. Please repair the leak.	1/14/19	
6-501.114 A and B	Unused equipment and debris including aluminum slats, wet drywall, a broken wood pallet, and litter in the enclosure behind the building. The premises shall be free of nonfunctional equipment, debris, and litter. Please remove litter and unnecessary items and litter.	1/14/19	

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