



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

TIME IN	8:47am	TIME OUT	12:40pm
DATE	3-5-19	PAGE	1 of 5

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 Super Center #95	OWNER: WalMart Stores, Inc.	PERSON IN CHARGE: Rick Rousch
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 _____		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 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 <input 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"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <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"/> OUT	Adequate handwashing facilities supplied & accessible			<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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>		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 <input type="checkbox"/> 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<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		
		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				<input checked="" 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 type="checkbox"/>	<input checked="" 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 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>[Signature]</i> Rick Rousch	Date: March 5, 2019		
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: 3-19-19



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

ESTABLISHMENT NAME WalMart Super Center #95		ADDRESS 407 North State Street		CITY /ZIP Desloge, 63601	
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
3-202.15	Temperatures (F): Bakery, Meat Dept., Produce Bakery W/I freezer=8, Bakery W/I cooler=38 LTB=9, MTC-4B=38, MTC-4A=34 MTD-4A=36, 4B=36, 4C=38, 5A=34, 5B=38,5C=32 Produce Berry coolers: 38, 40 LTA-1B=0, LTA-1A=0, MTC-5B=34,5A=30, 6B=28, 6A=28 LTB-5A=0, 6A=0,6C=0,5B=0, 6D=0, 6B=0 MTC-7B=30, 7A=38 LTB-8D=0, 8B=0, 8A=0, 8C=0, 8E=0, 8F=0 MTC-9B=36, 9A=36, 10B=32, 10A=34, 12C=34, 12B=34, 12A=34 MTC-11F=30, 11D=36, 11B=34, 11A=30, 11C=32, 11E=32 MTC-13A=32, 13B=38, 13F=36, 13E=28, 13C=32, 13D=32		
3-302.11A	RETAIL AISLES A #10 can of Great Value Green Beans, 2 cans of Milnot (12 oz) were badly dented either on a seam or crimp-dented. Packaging shall protect the contents. CORRECTED ON SITE by disposal Cartons of raw shell eggs were stored above milk in the dairy walk-in cooler. Raw animal derived foods shall be stored separately from or below ready-to-eat and fully-cooked food. CORRECTED ON SITE by moving eggs with other eggs.	COS COS	me

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
6-501.12A	Bakery Minor debris was observed on the floor below the three compartment sink in the bakery area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the three compartment sink.	3-19-19	
6-501.12A	Mildew and debris was observed on the floor and surrounding tiles at the mop sink area in the bakery department. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the mop sink area.		me
4-203.12B	RETAIL AISLES The thermometer in freezer LTB-4A read -40F. Thermometers shall be accurate to within 3 degrees F in freezers and refrigerators.		
4-601.11C	Accumulation of debris observed in the bottom shelves of several of the freezers in Aisles A2-A5. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean bottom shelves of freezers.		
4-601.11C	Mold and debris observed on the beverage holders inside the dairy and Pepsi beverage coolers at the front of the store. Please clean and sanitize the trays.		
6-501.14A	WALK-INS AND WAREHOUSE Accumulation of dust observed on the fan covers on the condensers in the walk-in dairy cooler. Ventilation systems shall not be a source of contamination. Please clean fan covers as often as needed to keep clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: 	Rick Rousch	Date: March 5, 2019
Inspector: 	John Wiseman	Telephone No. (573)431-1947
	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 3-19-19

Rose Mier, #1390



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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ESTABLISHMENT NAME WalMart Super Center #95	ADDRESS 407 North State Street	CITY /ZIP Desloge, 63601
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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.**

	<p>TEMPERATURES, in degrees Fahrenheit</p> <table border="0"> <tr> <td>LTB-4D -9</td> <td>LTA-3D 8</td> <td>MTD-9D 40</td> <td>Beverage coolers at front of store</td> </tr> <tr> <td>LTB-4D -5</td> <td>LTA-3C 0</td> <td>MTD-10A 39</td> <td>31, 38, 41, 41, 36, 39, 41, 42, 44, 42</td> </tr> <tr> <td>LTB-4B -5</td> <td>LTA-3B .8</td> <td>MTD-10B 41</td> <td></td> </tr> <tr> <td>LTB-4A -4</td> <td>LTA-7A -5</td> <td>MTD-10C 35</td> <td></td> </tr> <tr> <td>LTB-3A 0</td> <td>LTA-8A 7</td> <td>MTD-10D 33</td> <td></td> </tr> <tr> <td>LTB-3C -6</td> <td>LTA-8B 2</td> <td>MTD-12 37</td> <td></td> </tr> <tr> <td>LTB-3B -3</td> <td>LTA-8C -6</td> <td>MTD-8C 36</td> <td></td> </tr> <tr> <td>LTB-3A -3</td> <td>LTA-10A 1</td> <td>MTD-8B 36</td> <td></td> </tr> <tr> <td>LTA-3A 9</td> <td>LTA-10B .8</td> <td>MTD-8A 34</td> <td></td> </tr> <tr> <td>LTA-4A 3</td> <td>LTA-10C -5</td> <td>MTC-14A 37</td> <td></td> </tr> <tr> <td>LTA-4B 13</td> <td>LTA-10D 2</td> <td>MTC-14C 29</td> <td></td> </tr> <tr> <td>LTA-4C -5</td> <td>LTA-9C 2</td> <td>MTC-14D 25</td> <td></td> </tr> <tr> <td>LTA-6A 9</td> <td>LTA-9B 10</td> <td>MTC-14B 34</td> <td></td> </tr> <tr> <td>LTA-6B -2</td> <td>LTA-9A -3</td> <td>Walk-in dairy cooler 39</td> <td></td> </tr> <tr> <td>LTA-6C 8</td> <td>LTA-7D -2</td> <td>Walk-in large freezer 0</td> <td></td> </tr> <tr> <td>LTA-6D 0</td> <td>LTA-7C -3</td> <td>Walk-in small freezer 0</td> <td></td> </tr> <tr> <td>LTA-10D -2</td> <td>LTA-7B -2</td> <td>Walk-in pick-up cooler 36</td> <td></td> </tr> <tr> <td>LTA-5C 3</td> <td>MTD-9A 35</td> <td>Walk-in meat prep room 41</td> <td></td> </tr> <tr> <td>LTA-5B 6</td> <td>MTD-9B 40</td> <td>Walk-in meat cooler 26</td> <td></td> </tr> <tr> <td>LTA-5A 5</td> <td>MTD-9C 40</td> <td>Walk-in produce cooler 40</td> <td></td> </tr> </table>	LTB-4D -9	LTA-3D 8	MTD-9D 40	Beverage coolers at front of store	LTB-4D -5	LTA-3C 0	MTD-10A 39	31, 38, 41, 41, 36, 39, 41, 42, 44, 42	LTB-4B -5	LTA-3B .8	MTD-10B 41		LTB-4A -4	LTA-7A -5	MTD-10C 35		LTB-3A 0	LTA-8A 7	MTD-10D 33		LTB-3C -6	LTA-8B 2	MTD-12 37		LTB-3B -3	LTA-8C -6	MTD-8C 36		LTB-3A -3	LTA-10A 1	MTD-8B 36		LTA-3A 9	LTA-10B .8	MTD-8A 34		LTA-4A 3	LTA-10C -5	MTC-14A 37		LTA-4B 13	LTA-10D 2	MTC-14C 29		LTA-4C -5	LTA-9C 2	MTC-14D 25		LTA-6A 9	LTA-9B 10	MTC-14B 34		LTA-6B -2	LTA-9A -3	Walk-in dairy cooler 39		LTA-6C 8	LTA-7D -2	Walk-in large freezer 0		LTA-6D 0	LTA-7C -3	Walk-in small freezer 0		LTA-10D -2	LTA-7B -2	Walk-in pick-up cooler 36		LTA-5C 3	MTD-9A 35	Walk-in meat prep room 41		LTA-5B 6	MTD-9B 40	Walk-in meat cooler 26		LTA-5A 5	MTD-9C 40	Walk-in produce cooler 40			<i>re</i>
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5-205.15B	BATHROOMS One urinal in the men's restroom at the back of the store was not functioning. Plumbing fixtures shall be maintained in good repair. Please repair urinal.	3-19-19	<i>re</i>
4-501.14C	DELI PREP ROOM/WAREWASHING An accumulation of grease and residue was observed on the pre-rinse spray nozzle, hoses, and the faucet of the 3-vat sink. Warewashing equipment shall be cleaned at least every 24 hours when in use. Please clean the pre-rinse nozzle, hoses, and faucet at the 3-vat sink.	3-5-19	
6-501.12A	An accumulation of grease and residue was observed on the wall behind the 3-vat sink. Physical facilities shall be kept clean. Please clean the wall behind the 3-vat sink.	3-19-19	
6-501.11	The 3-vat sink has separated from the wall behind it so there is a gap almost an inch wide between the sink and the wall. Physical facilities shall be maintained in good repair. Please secure and caulk the 3-vat sink to the wall.	3-19-19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	<i>[Signature]</i> Rick Rousch	Date:	March 5, 2019
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:	3-19-19

Rose Mier, #1390

*Rose Mier*



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4-202.11A	<p><b>DELI TEMPERATURES:</b>          Reach In Retail "Fresh Deli Wall": Ambient - 32-35          Deli Islander: Ambient, Chilled Wing Dings - 32-36, 41          Sara Lee Meat Display Case: Ambient, Chicken Breast - 37-38, 37          Meat and Cheese Display Case: Ambient, Butter Ball Turkey Pastrami - 39, 38          Prima Della Meat Case: Ambient, Prima Della Roast Beef - 38, 38          Fryer, Chicken Patty, Popcorn Chicken, Chimichanga, Corn Dog - 178, 175, 174, 172          Rotisserie Chicken from oven - 182          Hot Hold Display Cabinet: Ambient, Fried Chicken, Potato Wedge - 170-195, 169, 166          Hot Hold Display Cabinet; General Chicken, Hot Wings, Wing Dings - 154-161, 146, 161          Cold Display Cabinet: Ambient, Broccoli/Pasta Salad, Potato Salad, Chicken Salad - 39, 39, 40</p> <p><b>DELI PREP ROOM/WAREWASHING</b>          The cutting surfaces of the backup prep table near the 3-vat sink are scarred and marred so they are not cleanable. Black residue was observed in the scars of the surfaces. Multi-use food-contact surfaces shall have smooth cleanable surfaces that are free of imperfections. Please resurface or replace the cutting surfaces at the prep table.</p>	3/19/19	
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4-601.11C	<p><b>DELI</b>          An accumulation of debris and residue was observed on the bottom shelf of the central Deli prep table where single use food containers were stored. Non-food contact surfaces of equipment shall be free of debris and residue accumulations. Please clean the shelf.</p>	3-12-19	
4-601.11C	<p>Debris and corrosion were observed on the bases of meat slicers No. 1 and 2. Non-food contact surfaces of equipment shall be free of debris and residue accumulations. Please debris and corrosion from the bases of the slicers.</p>	3-12-19	
3-305.11A	<p>Boxes of condiments and salt/pepper packets on the bottom shelf to the right of the fryers are exposed to grease splatter from the fryer. Food shall be stored where it is not exposed to contamination from drips and splatters. Please shield the condiments and salt/pepper packets from splash or move them away from the fryer where they are not exposed to splatters.</p>	3-5-19	
6-501.18	<p>An accumulation of residue was observed on the the two hand washing sinks at each end of the deli cook line. Plumbing fixtures shall be kept clean. Please clean the hand sinks.</p>	3-6-19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title	Rick Rousch	Date:	March 5, 2019
Inspector:	John Wiseman	Telephone No.	(573)431-1947
		EPHS No.	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	3-19-19

Daniel Huff #1645



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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4-601.11A	<b>DELI</b> Grease droplets forming on the edge of the hood above the fryers. Food contact surfaces shall be clean to sight and touch. The hood above the fryer is considered a food contact surface because it is located directly above food preparation operations. Please clean the droplets from the hood.				3-5-19	<i>re</i>
4-602.11C	<b>DELI PREP AREA</b> When staff was questioned about cleaning frequency of the in-use prep table the staff member reported that the surface is wiped on with a single use towel throughout the day and then wash/rinse/sanitized at the of each day. The table is used for potentially hazardous foods including sliced meat and cut lettuce. Food contact surfaces used for potentially hazardous foods shall be wash/rinse/sanitized at least every 4 hours when in use. <b>CORRECTED ON SITE</b> by discussion with manager.				COS	
NOTE	<b>DELI WALK IN FREEZER</b> Boxes of uncooked chicken patties were observed in boxes that also had a smaller box of sandwich buns below the chicken. Uncooked chicken shall not be stored above fully cooked/ready-to-eat foods. According to managers at this facility the chicken patties are pre-cooked. Further action for this item shall be determined by contacting the manufacturer for clarification if the chicken is pre-cooked or uncooked.					
Code Reference	<b>CORE ITEMS</b> 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>				Correct by (date)	Initial
4-601.11C	Debris and residue was observed inside the drawers and the outside surfaces of a plastic tote containing labels for cooked deli items. Non-food contact surfaces of equipment shall be free of debris and residue accumulations. Please clean the plastic tote.				3-19-19	<i>re</i>
4-601.11C	An accumulation of debris and residue was observed beneath a plastic label holder attached to the bottom shelf of the tables below the meat slicers. The plastic label holder is attached in a way that allows debris and residue to get underneath but is not removable for cleaning. Non-food contact surfaces of equipment shall be free of debris and residue accumulations. Please clean the shelf and devise a way to prevent accumulations beneath the plastic label holder.				3-19-19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>[Signature]</i> Rick Rousch		Date: March 5, 2019
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: 3-19-19

*[Signature]*  
 Daniel Huff #1645