



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

TIME IN 8:47am	TIME OUT 1:10pm
DATE 8-28-19	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: Dustin Pinkston	
ADDRESS: 707 Walton Drive	ESTABLISHMENT NUMBER: 2423	COUNTY: 187	
CITY/ZIP: Farmington, 63640	PHONE: 573-756-8448	FAX: 573-756-9134	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input checked="" type="checkbox"/> SENIOR CENTER <input checked="" type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD			
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____			
FROZEN DESSERT <input 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 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 checked="" type="checkbox"/> OUT <input 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 checked="" type="checkbox"/> OUT <input 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/C <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/C <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 checked="" type="checkbox"/> OUT <input 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 checked="" type="checkbox"/> OUT <input 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 <input type="checkbox"/> N/C <input type="checkbox"/> N/A	Adequate handwashing facilities supplied & accessible	✓		<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used	✓	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
<input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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 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 separated and protected	✓			OUT = not in compliance		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	✓			N/A = not applicable		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				COS=Corrected On Site		

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

Person in Charge/Title:

Dustin Pinkston

Date: August 28, 2019

Inspector:

John Wiseman

Telephone No.
(573)431-1947

EPHS No.
1507

Follow-up: Yes No

Follow-up Date: 9-11-19

Rose Mier

Rose Mier, 1390



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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 <i>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.</i>		Correct by (date)
3-501.16B	DELI Temperatures (F) Meat/cheese case: ambient=34, 30, ham=40, turkey=33 Salads case: ambient=30, potato salad=38, pasta salad=33 Rotisserie chicken=179 Hot food case: ambient=212, chicken fingers=172, fish=189, mashed potato=156 Walk-in cooler=34, Walk-in freezer=0 ltc11c=38, ltc11d=36, ltc11a=30, ltc11b=30, mta13f=36, mta13a=38, mta13b=38, mta13c=34, mta1a=32, mta1b=32, mta8a=34, mta8b=30, mta13d=34, mta13e=34, mta7b=34, mta7a=34 RETAIL DAIRY ltc13d=38, ltc13e=40, ltc13f=48, ltc13a=50, ltc13b=40, ltc13c=40 (LTC13F & LTC13A): Activa yogurt=49, Lite & Fit yogurt=46, Dan Active Drink=52, Almond Milk=52 BAKERY Walk-in cooler=32, Walk-in freezer=0, mtd10a=32, mtd10b=30, ltc12=0	The ambient temperatures of units LTC13F and LTC13A were measured at 50F and 48F respectively. The food temperatures in these units were: Activa Yogurt=46, Lite & Active Yogurt=46, Almond Milk=53, Dan Active Yogurt Drink=52. Potentially hazardous foods held refrigerated shall be held at 41F or less. The yogurt and the cookie dough in these units was moved to the walk-in dairy cooler. The yogurt drink and the almond milk were removed from sale and placed in Claims. Repair the unit to hold food at 41F or less.	9-11-19
4-501.114C	Quaternary ammonia sanitizer was not detected from the dispenser at the three compartment sink in the bakery. Quaternary ammonia sanitizers shall be at a concentration indicated by the manufacturer of the product. COS The dispensing device was repaired and adequate sanitizer concentration was restored.	COS	DIP
Code Reference	CORE ITEMS <i>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.</i>		Correct by (date)
6-301.12	DELI Paper towels were not available at the hand wash sink at the east side of the deli service area. Hand wash sinks shall be provide with a sanitary means of hand drying. COS by providing paper towels.	COS	
4-203.12B	The integral thermometer in the LTC13F cooler indicated an ambient air temperature of 12F. The actual temperature was measured at 50F. Ambient air thermometers shall be accurate to within three degrees F. Please replace or repair the thermometer in this unit .	9-11-19	
3-302.12	BAKERY A spray bottle of water in use in the bakery was not labeled. Food which is not in it's original packaging and which is not readily recognizable shall be labeled with the common name of the food. COS by labeling.	COS	DIP
6-202.11A	A fluorescent bulb installed in the retail cake case was not enclosed fully by shielding. Light bulbs installed in areas of food preparation and storage shall be shielded or shatter resistant. COS by replacing the shielding.	COS	
6-501.12A 4-601.11C	WALK-IN DAIRY COOLER Milk was spilled on the floor under some of the milk crates. Facility shall be clean. COS by cleaning Accumulation of dust on the backs of the condensers/fans. Ventilation systems shall not be a source of contamination. Please clean backs of condensers.	COS	
6-501.12A 4-601.11C	Debris observed on the ceiling in front of one of the condenser fans (left side of cooler). Please clean. Accumulation of debris in the door glides of the yogurt coolers. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean door glide areas.	9-11-19	
4-601.11C	Accumulation of debris observed on some of the shelves holding milk. Please inspect and clean all shelves that are dirty.	/	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:

Dustin Pinkston

Date: August 28, 2019

Inspector:

John Wiseman

Telephone No. (573)431-1947
EPHS No. 1507

Follow-up: Yes No
Follow-up Date: 9-11-19



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	TEMPERATURES, in degrees Fahrenheit: Walk-in dairy cooler 41 LTC21D 0 LTC17C 0 LTC8C 12 MTD5B 33 Walk-in bakery freezer 6 LTC17D 2 LTC23 4 LTC8A 8 MTD5A 34 Walk in freezer LTC7 0 LTC17C 0 LTC15C 0 LTC8F 22 MTD6B 37 Fresh meat cooler 35 LTC17B 3 LTC15B 0 LTC8E 14 MTD6A 35 Meat prep room 39 LTC17A 0 LTC15A 0 LTC8D 15 MTD8A 32 Pick-up cooler 39 LTC16C 0 LTC14D 0 MTA11 33 MTD8B 40 Pick up prep room 40 LTC16B 4 LTC14C 0 MTA10A 33 MTD8D 34 Pick up wall coolers 32, 40 LTC16A 2 LTC14B 0 MTA10B 32 MTD8C 33 Pick up wall freezers 10, 8, 0 LTC18A 0 MTB11A 40 MTA9A 34 MTD8B 30 Dairy walk-in cooler 40 LTC10C 3 MTB11B 36 MTA9B 24 BERRY COOLER 39 MTD8D MTA2B 36 LTC10D 12 MTB8A 33 MTD2A 32 FRONT COOLERS MTD8C MTA2A 40 LTC10E 0 MTB8B 40 MTD2B 36 33, 30, 35, 33, MTD8B MTA2D 40 LTC10F 2 MTB9A 40 MTD1A 38 MTB7C 40 MTA2C 40 LTC10A 13 MTB9B 30 MTD1B 31 MTB7B 37 LTC20B 4 LTC14A 0 LTC9D 36 MTD1C 39 MTB7A 41 LTC20C 0 LTC16A 3 LTC9E 33 LTC3A 6 MTB6C 37 LTC20D 4 LTC16B 7 LTC9F 29 LTC3B 8 MTB6B 35 LTC20A 4 LTC16C 0 LTC9A 28 LTC1B 0 MTB6A 34 LTC21B 0 LTC17A 2 LTC9B 36 LTC1A 0 LTC20A 3 LTC21C 1 LTC17B 4 LTC9C 33 MTA12 31				
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5-205.15B	PRODUCE PREP ROOM The handwashing sink was no longer attached to the wall. Plumbing shall be maintained in good repair. Please secure sink to wall and caulk between the wall and the back of the sink.				9-11-19
3-501.17B	RETAIL Slices of watermelon were labeled with a 10-day "best if used by date." Other packages of a variety of cut melons did not have a Potentially hazardous food, such as cut melons and cut greens, shall be labeled with a 7-day discard day, which is the day of preparation (cutting) plus an additional six days.				9-11-19
4-501.11A	The corner of fish cooler MTA12 was damaged and repaired with duct tape. Equipment shall be maintained in good repair (tape repair is not acceptable). Please repair.				
6-202.15A	ENTRIES Daylight was observed under one doorsweep on the general merchandise side outside entry door. Outside openings shall be sealed to prevent pest entry. Please seal door.				
3-305.11	The Home City ice freezer in grocery exit had a heavy accumulation of frost. Food shall be protected from ice drippage. Please have the company defrost and clean the freezer, or replace.				

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Date: August 28, 2019

Inspector:

John Wiseman

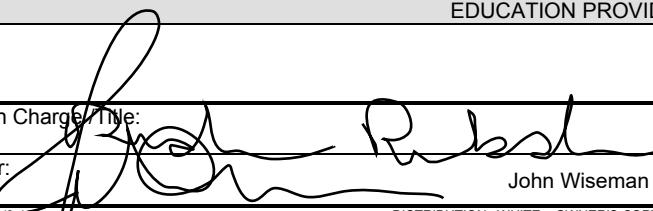
Telephone No. (573)-431-1947
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7-201.11A	WAREHOUSE Cleaners were stored above single-use items (deli bags, napkins) in the deli storage area. Toxic items shall be stored separately or below food and food-related items. CORRECTED ON SITE by rearranging so the single-use items are on the top shelf.				COS	
3-202.15	RETAIL AISLES Several cans that were on the clearance shelf were dented on one of their seams, or was crimp dented. Food packaging shall protect the integrity of the produce. Please discard or place in a designated area for returns all cans that are dented on a seam or or crimp dented. Be especially cautious of compromised seams on dented cans having a pop top. NOTE: all items that were pulled will be marked out and discarded.				COS	DJP
3-202.15	Several cans of Beanie Weanies, in aisle A6, and Bush's beans in the center aisle, were dented on their seams. The lid seal was popped on a jar of pickled eggs in Aisle 4. Please discard or place in designated area for return all cans that are dented on a seam or crimp dented, and all lids that have a broken seal. NOTE: all items that were pulled will be marked out and discarded.				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
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 Person in Charge/Title: Dustin Pinkston Date: August 28, 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: 9-11-19		
MO 580-1814 (8-13) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37A						