



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

| | | | |
|---------|-----------|----------|--------|
| TIME IN | 10:49 AM | TIME OUT | 1:00pm |
| DATE | 12/8/2022 | 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: Walmart Super Center #0037 | OWNER: Walmart Stores, Inc. | PERSON IN CHARGE: Chris Pratte/Food Coach |
| ADDRESS: 701 Walmart Drive | ESTABLISHMENT NUMBER: 2423 | COUNTY: St. Francois |
| CITY/ZIP: Farmington, 63640 | PHONE: 573-756-8448 | FAX: 573-756-9134 |
| ESTABLISHMENT TYPE <input 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 | | P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L |
| 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 <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 checked="" type="checkbox"/> NO <input type="checkbox"/> N/A | Proper cooking, time and temperature | | |
| | Employee Health | | | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> NO <input type="checkbox"/> N/A | Proper hot holding temperatures | | |
| | Good Hygienic Practices | | | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A | Proper cold holding temperatures | | |
| <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO | Proper eating, tasting, drinking or tobacco use | | | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> N/A | Adequate handwashing facilities supplied & accessible | | | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A | Food additives: approved and properly used | | |
| <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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 checked="" type="checkbox"/> N/A | Required records available: shellstock tags, parasite destruction | | | <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item | | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food separated and protected | | | | | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A | Food-contact surfaces cleaned & sanitized | | | | | | |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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"/> | | 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 | | |
| <input checked="" type="checkbox"/> | | Adequate equipment for temperature control | | | <input checked="" type="checkbox"/> | | Gloves used properly | | |
| | | 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: | Chris Pratte/Food Coach | Date: | December 8, 2022 |
| Inspector: | Nicholas Joggerst | Telephone No. | 573-431-1947 |
| | | EPHS No. | 1687 |
| | | Follow-up: | <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |
| | | Follow-up Date: | |



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

PAGE 2 of 3

| | | | | | |
|---|--|------------------------------|--|--|-------------------|
| ESTABLISHMENT NAME Walmart Super Center #0037 | | ADDRESS 701 Walmart Drive | | CITY/ZIP Farmington, 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Cake reach-in cooler(amb.) | | 40 | Bakery walk-in cooler(amb) | | 32 |
| Walk-in deli fridge(amb)colby/roast/chick | | 39/39/39 | Walk-in deli freezer(amb.) | | 3 |
| Meat& Cheese deli cooler(amb.) | | 24 | Deli Hot bar: chicken/Mashed potatoes/taquitos | | 147/163/147 |
| (cont.) ham/turkey/cheese | | 30/28/35 | Deli heated reach-in (TPHC) | | 144 |
| Walk-in dairy cooler | | 40 | Produce Cooler:cut pineapple/Spring mix | | 39/39 |
| 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) |
| 4-601.11A | Solidified grease was observed on the inside of portion cups stored in clean storage in the ware washing room of the deli. Food contact surfaces shall be clean to sight and touch. COS by cleaning. | | | | COS |
| 3-205.15 | Multiple packages of food and cans were found busted, damaged or dented. Food packages shall protect the integrity of food held within. CORRECTED ON SITE by removing damaged packages from retail. | | | | COS |
| 3-501.16A2 | Multiple coolers were found to be above correct temperature in the retail area which include: the cut fruit cooler at produce, the bunker cooler containing sauerkraut and sausages, the retail cooler at the deli and the cooler holding "specialty meats" on the wall near the deli. Potentially Hazardous Foods shall be held cold at or below 41F. Please maintain or adjust these coolers to hold food at 41F or lower. NOTE: Many of these coolers were found to have inaccurate temperatures displayed on their integral thermometers which may be contributing to the unsafe temperatures. Several of these units had food moved out of the to a properly functioning cooler. Please check retail food temperature list on page 3 for the temperatures of these units. | | | | COS |
| 3-301.11A | There were packages of raw turkey bacon stored above pork products in the eggs, bacon and yogurt cooler near the dairy area. Food shall be stored in the correct manner to prevent cross contamination. | | | | 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) |
| 6-301.11 | No soap was available at the hand sink in the bakery near the bread display. Each hand sink shall be supplied with soap. Please supply hand soap at the hand washing sink near the bread display in the bakery area. | | | | 12/9/2022 |
| 6-501.12A | An accumulation of grease and food residue was observed on the floor below the fryers in the deli. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the fryers. | | | | 12/12/2022 |
| 3-305.11 | Water from a frost-covered cooling unit was dripping onto cases of food in the walk-in dairy cooler. Food shall be protected from sources of contamination. Please repair the cooling unit. | | | | 12/12/2022 |
| 4-601.11C | Chips and debris was observed on a chip display in the back storage area behind the deli area. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all dirt and debris. | | | | 12/12/2022 |
| 5-205.15B | There was no water observed at the sink near the walk-in produce cooler. Water was turned off to the sink because it leaked at the bottom of the sink once turned on. A plumbing fixture shall be maintained in good repair. Please fix or replace broken parts causing the leak. | | | | 12/12/2022 |
| 4-501.11C | Multiple bunkers were found with inaccurate integral thermometers with readings off by up to 10 degrees Fahrenheit lower than the actual temperature inside the unit. Air ambient temperature measuring thermometers shall be accurate to within plus or minus three degrees Fahrenheit. Please adjust the integral thermometers for the units to be accurate or place separate thermometers inside the unit. | | | | 12/15/2022 |
| EDUCATION PROVIDED OR COMMENTS | | | | | |
| Person in Charge /Title: Chris Pratte/Food Coach Date: December 8, 2022 | | | | | |
| Inspector: Nicholas Joggerst | | Telephone No. 573-431-1947 | EPHS No. 1687 | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No | |
| | | | | Follow-up Date: | |



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

PAGE 3 of 3

| | | | | | |
|---|---|------------------------------|---|-------------------------------|--|
| ESTABLISHMENT NAME Walmart Super Center #0037 | | ADDRESS 701 Walmart Drive | | CITY/ZIP Farmington, 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Meat cooler(amb.)brats/chops/deli meats | | 30/32/34/31 | Online ordering cooler(amb) | | 42 |
| Grab and go cooler(salad/roast beef) | | 40/40 | Rotisserie chicken on hot bar in front area | | 140 |
| | | | | | |
| | | | | | |
| | | | | | |
| 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) |
| NOTE: | RETAIL TEMPERATURES: Whipped Cream Cooler: 40; Cut Fruit Cooler: 47 COS by Moving; Lettuce/Produce ,40; Seafood Cooler: 36; Meat Retail Reachin: 41, 41, 40, 39; Bunker for Sauerkraut and Sausages: 48; Deli Meat Reach In Cooler: 38, 40, 41; Deli Meat and Lunchable Coffin: 41; Pasta Salad Bunker: 43; Lil Smokies Coffin: 41; Charcuterie Coffin: 45; Shredded Cheese and Sour Cream Cooler: 40, 38; Deli Meat Retail Cooler: 47; Specialty Meat and Pasta Salad: 42, 39; Shredded Cheese and Sausage Bunker: 38; Eggs and Sausage Cooler: 40, 38; Almond Cooler: 41; | | | | |
| 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 |
| | | | | | Initial |
| EDUCATION PROVIDED OR COMMENTS | | | | | |
| Person in Charge /Title: Chris Pratte/Food Coach Date: December 8, 2022 | | | | | |
| Inspector: | Nicholas Joggerst | | Telephone No. 573-431-1947 | EPHS No. 1687 | Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No |