



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

DATE 09/19/2018	Page 1 of 2
TIME IN 02:36 PM	TIME OUT 04:00 PM

ESTABLISHMENT NAME Wal-Mart		OWNER Wal-Mart		PERSON IN CHARGE Yvonne Taylor	
ADDRESS 500 S Bishop Avenue		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-9145	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		
ESTABLISHMENT TYPE					PURPOSE
<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"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary
					Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
MILK	35	DAIRY COOLER	FRIED CHICKEN	185	FRYER ROOM
EGG NOG	35	DAIRY COOLER	CHICKEN SALAD	38	DELI CASE
WHIPPED CREAM ICING	35	BAKERY COOLER	BBQ CHICKEN	185	DELI HOT CASE
CHICKEN	38	DELI COOLER	ROTISSIERE CHICKEN	220	CHICKEN ROASTER

**PRIORITY ITEMS**

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-202.11	<p><i>Food contact surface(s) has sharp internal angle, corners or crevices. Deli containers were cracked.</i></p> <p>4-202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection.</p> <p>CONTAINERS WERE DISCARDED.</p>	Corrected On-site
3-101.11	<p><i>Food not Safe as evidenced by dented cans in some areas of store.</i></p> <p>3-101.11 Food shall be safe, unadulterated, and, as specified under 3-601.12, honestly presented.</p> <p>REMOVED CANS FOM SHELVES TO BE RETURNED TO MANUFACTURER.</p>	Corrected On-site

**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-901.11	<p><i>Equipment and utensils not being air-dried. Dishes in the deli prep room are wet stacked.</i></p> <p>4-901.11 After equipment and utensils are cleaned and sanitized, they shall be air-dried.</p> <p>A RACK WAS INSTALLED TO ALLOW FOR MORE AREA TO DRY DISHES.</p>	Corrected On-site
3-305.11	<p><i>Food not protected from contamination. Food stored on deli freezer floor.</i></p> <p>3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.</p>	Corrected On-site
6-202.11	<p><i>Unshielded light bulbs in chicken cooler by meat section.</i></p> <p>6-202.11 Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where</p>	10/03/2018



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**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
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there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service items. An infrared or other heat lamp shall be protected against breakage by a shield surrounding and extending beyond the bulb so that only the face of the bulb is exposed.

4-501.11	Equipment not maintained in a state of good repair or proper adjustment. Crown Tonka meat freezer has condensation building up.	10/03/2018
	4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	

**ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS**

By initialing here you, as the person in charge, acknowledge the following:  
 I am receiving the inspection report based on today's inspection, this inspection denoted 2 priority violations and 4 core violations of the food code. R  
 I am aware of each violation and the compliance date for each violation.  
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Yvonne Taylor / Assistant Manager		DATE 09/19/2018
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010	EPHS NO. 1212	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 10/03/2018