

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

TIME IN 1000	TIME OUT 1500
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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 190 WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESUL OWNER: WALMART, INC									Brittany S	Brittany Stallings			
ADDRESS: 1500 E FIRST STREET									COUNTY: 06	9			
CITY/ZIP: KENNETT, MO 63857 PHONE: 573-888-2084					FAX:				P.H. PRIORIT	Y: 🔳 H 🗌	М	L	
ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD								3					
PURPOSE Pre-opening Routine Follow-up Complaint Other													
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE SEWAGE DISPOSAL PUBLIC PRIVATE COMMUNITY NON-COMMUNITY Date Sampled Results													
License No. NA													
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	UT	Person in cha	arge present, demor			IN C	UT N	N/A		ooking, time and tem			
			Employee lea	th:		IN C		N/A		eheating procedures			
	UT UT	Proper use of	awareness; policy j f reporting, restriction	n and exclusion				1/O N/A	Proper he	ot holding temperatur	res		
			Good Hyg enic Pra	cucas			TUO A TU	N/A N/O N/A	Proper de	old holding temperatuate marking and disp	ures osition		
OUT OUT	N/O N/O	No discharge	from eyes, nose ar	d mouth				V/O N	Time as a	a public health contro	d (procedures /		
				m by Hisnels						Consumer Adv er advisory provided			-
■ QUT	N/O		and properly washe			IN	OUT	100	undercoo				-
OUT	N/O	approved alte	ernate method prope	erly followed		_				ed foods used, proh			-
■ 0	UT	Adequate hat accessible	ndwashing facilities			C	N TU	N/O N/A	offered				\perp
- OI	UT	Food obtaine	Approved Sour				OUT	N/A	Food add	ditives: approved and	properly used		
	N/A		d at proper tempera					OUT	Toxic sub	ostances properly ide	entified, stored and		
IN C	T	Food in good	condition, safe and	unadulterated					Complian	on risks with Applications with approved Sp	red Procedures		
IN OUT N/O Required records available: shellstock tags, parasite destruction					IN	OUT		and HAC		Jacianzaa 1 100000	1		
- OUT	N/A		rotection from Comit ted and protected	MINAMON		The	etter to	the left o	f each item	indicates that item's	status at the time	of the	
OUT N/A Food-separated and protected OUT N/A Food-contact surfaces cleaned & sanitized				inspection. IN = in compliance OUT = not in compliance									
IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food				N/	A = nol	t applicabl	е	N/O = not obs	erved				
				66		PRACT	(e later						
IN OUT			ractices are prevent	ative measures to cor	troi the intro	IN	of path		P	uper Use of Utensis	110 1000S.	cos	R
×	Paste	urized eggs us	ed where required			×		In-use u	tensils: pro	cerly stored at and linens: properl			
×	Water	and ice from a	approved source			×		handled	' '				
			I Temperature Cont			X			ise/single-s used prope	service articles; prope	erly stored, used		
X			t for temperature con ethods used	ntrol		×			Utensili	s. Equipment and Ve	riding		
×	Thermometers provided and accurate				×		Food ar	d constact	contact surfaces de ted, and used	anable, properly			
Food Identification.				×		Warewa strips us	shing facili	ties: installed, mainta	ained, used; test				
×	Food properly labeled; original container				x			t-contact su	urfaces clean				
×		Frevention of Food Contamination Insects, rodents, and animals not present				×		Hot and	cold water	Physical Facilities available; adequate	pressure		
×	Conta	Contamination prevented during food preparation, storage				×	Dlumbing installed: proper backflow devices						
×	and display Personal cleanliness: clean outer clothing, hair restraint,					×		Sewage	and waste	ewater properly dispo	sed		
×	fingernails and jewelry Wiping cloths: properly used and stored				×								
×	Fruits	and vegetable	s washed before us	9		×	×	Physica Physica	e/reruse pri I facilities in	operly disposed; faci nstalled, maintained,	and dean		
Person in Charge / Title: Brittany Stalling Date: 11/04/2020													
Inspector: Telephone No. EPHS No. Follow-up:													
MO 580-1814 (8-13)	d	11 12	NA	DISTRIBUTION: WHITE-				1647 CANARY - F		ollow-up Date:			E6.37



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FOOD PRODUCT/LOCATION Deli Walk in Cooler Deli You Cooler Deli Prep Deli You Cooler Deli Prep Deli You Cooler Mand El Splay Bakery Walk in Cooler Sakery Walk in Cooler Proof, James controllud sindly to the demension, provided and the controllud sindly to the demension, provided and the cooler so that the cooler so the cooler so that the cooler so the cooler so that the cooler so t	ESTABLISHMEN WALMAF	IT NAME RT 190	ADDRESS 1500 E FIRST	STREET	KENNETT, MO 63857					
Deli Prep 33 Produce Walk in Cooler 29 Deliy Cooler 38 Chicken Tender Hut Hold 132 Bakery Walk in Cooler 38 Pepperoni Cooler 40 Bakery Walk in Cooler 38 Pepperoni Cooler 40 Cooler Prepare an extractive direction by the elements of the	FO	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP. in ° F				
Delry Coder 38 Chicken Tender! his Hold 131 Meat Display 34 Jalepene popperhet Hold 132 Bakery Walk in Cooler 38 Pepperant Coder 40 PROSTYTEMS Additional Properant Coder 40 PROSTYTEMS Additional Properant Coder 40 The Third Code Service Coder 40 3-701.11 6 Deli mop sink hose laying below flood line of basin creating the possibility of a cross connection 3-5402.11 Deli mop sink hose laying below flood line of basin creating the possibility of a cross connection COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and jalepene pappers temp at 131 to 132, shall be hot held 135 degrees or above COS 3-501.16A Chicken tenders and j		Deli Walk in Cooler	35	35 Dishwasher			165			
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