

FOOD ESTABLISHMENT REPORT

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 <u>Wal-Mart</u>		OWNER	PERSON IN CHARGE	
ADDRESS		ESTABLISHMENT LICENSE NO.	COUNTY	REGION
CITY/ZIP CODE <u>Bowling Green</u>		TELEPHONE NUMBER	FAX NUMBER	P.H. PRIORITY <input type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L

ESTABLISHMENT TYPE				
<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"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern
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	
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable			Date Sampled: _____ Result: _____	

PURPOSE
 Pre-Opening Follow-Up Routine Complaint Other

FOOD PRODUCT	TEMP	LOCATION	FOOD PRODUCT	TEMP	LOCATION
<i>see observation page</i>					

RISK FACTORS AND INTERVENTIONS

COMPLIANCE	DEMONSTRATION OF KNOWLEDGE	CODE REF.	R	COS	COMPLIANCE	POTENTIALLY HAZARDOUS FOODS TIME & TEMPERATURE	CODE REF.	R	COS
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Designated PIC, demonstration of knowledge and PIC duties	2-101.11 2-102.11 2-103.11			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature	3-401.11-13		
EMPLOYEE HEALTH									
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness, policy present. Proper use of reporting restrictions and exclusion	2-201.11-15			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Reheating for hot holding	3-403.11		
GOOD HYGIENIC PRACTICES									
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Eating, tasting, drinking or tobacco use	2-401.11			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Cooling	3-501.14		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Discharges from eyes, nose, or mouth	2-401.12			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Parasite destruction	3-402.11		
CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION									
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Clean condition, cleaning procedure, when to wash, and where to wash	2-301.11-12 2-301.14-15			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Hot holding	3-501.16		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Bare hand contact with ready-to-eat foods	3-301.11			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Cold holding	3-501.16		
APPROVED SOURCE									
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source	3-201.11-17			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Date marking and disposition	3-501.17 3-501.18		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Receiving temperature / condition	3-202.18 3-203.12 3-402.11-12			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)	3-501.19		
PROTECTION FROM CONTAMINATION									
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food segregated, separated and protected	3-302.11			CONSUMER ADVISORY				
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food contact surfaces cleaned & sanitized; cleaning frequency	4-601.11A 4-602.11			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory for raw or undercooked food	3-603.11		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food display, consumer self-service, returned food / re-service of food	3-306.11-14			HIGHLY SUSCEPTIBLE POPULATIONS				
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Preventing contamination from equipment	3-304.11			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered	3-801.11		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Discarding / reconditioning unsafe food	3-701.11			CHEMICAL				
					<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Toxic substances properly identified, stored and used	7-1, 7-2, 7-3		
					<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Additives / approved, unapproved	3-202.12 3-302.14		
					CONFORMANCE WITH APPROVED PROCEDURES				
					<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with HACCP plan, variance / specialized process			

IN = In Compliance
 OUT = Not In Compliance
 N/A = not applicable
 COS = Corrected on Site
 R = Repeat
 N/O = Not Observed

RECEIVED BY (PERSON IN CHARGE/TITLE) <u>Rebecca Grutsch</u>		DATE <u>1/18/19</u>
INSPECTOR <u>[Signature]</u>	EPHS NO.	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
		DATE OF FOLLOW-UP _____

PIKE COUNTY HEALTH DEPARTMENT
 OFFICE: 573-324-2111 FAX: 573-324-5517
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME <i>Walmart</i>	ADDRESS	CITY
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FOOD CODE REFERENCES	CRITICAL ITEMS			
2 MANAGEMENT/PERSONNEL	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 (DATE)	INIT.
2-1 Supervision		① Expired deli sandwiches		
2-2 Employee Health		Expired hummus 1/14 + 12/2018		
2-3 Personal Cleanliness		Expired salad 5/1/12		
2-4 Hygienic Practices		deli sink No hot water		
3 FOOD		only clean dishes in Rinse		
3-1 Characteristics		Sanitizers too strong		
3-2 Sources, Containers & Records		No cooling food on shelf (ice bath or walking)		
3-3 Protection from Contamination		deli walk-in needs dusted		
3-4 Cooking, Parasite Destruction, Reheating		deli floor needs resealed		
3-5 Limiting Growth of Organisms		baking freezer needs dusted vents / swept		
3-6 Food Presentation & Labeling		mops need to be hung		
3-7 Disposition of Contaminated Food		Produce vents need dusting		
3-8 Highly Susceptible Populations		milk vents need dusting		
4 EQUIP. UTENSILS & LINENS				
4-1 Characteristics & Use Limitations				
4-2 Design & Construction				
4-3 Numbers & Capacities				
4-4 Location & Installation				
4-5 Maintenance & Operation				
4-6 Cleaning of Equipment				
4-7 Sanitization				
4-8 Laundry				
4-9 Protection of Clean Items				

NON-CRITICAL ITEMS				
5 WATER, PLUMBING & WASTE	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 (DATE)	INIT.
5-1 Water Source, Quality, Capacity		Pizza 34.3° fudge coolers		
5-2 Plumbing		Sub 37.5°		
5-3 Mobile Water Tanks		Potato salad 36°		
5-4 Sewage & Rainwater		Chicken 153°		
5-5 Refuse & Recyclables		Mac & cheese 185° hot case / deli		
6 PHYSICAL FACILITIES		chile soup 179°		
6-1 Materials for Construction		orange chick 168°		
6-2 Design, Construction, Installation		pasta salad 31° cold case		
6-3 Numbers & Capacities		chicken salad 30°		
6-4 Location & Placement		Turkey breast 29.6°		
6-5 Maintenance & Operation		Roast Beef 32.2°		
7 POISONOUS OR TOXIC ITEMS		turkey saus 35.2° deli walk-in		
7-1 Labeling & Identification		cake 34.9° Bakery walk-in		
7-2 Supplies & Applications		pepper 34.2° Produce walking		
7-3 Storage & Display		01 34.2° milk cooler		
		1/2 + 1/2 33°		
		Milk 33°		
		goat milk 31.5°		
		Cottage cheese 30.7°		
		ham 33.8°		

EDUCATION PROVIDED OR COMMENTS

RECEIVED BY (PERSON IN CHARGE/TITLE) <i>[Signature]</i>	DATE 1/18/19		
INSPECTOR <i>[Signature]</i>	EPHS NO.	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP

FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME <i>Wal-Mart</i>	ADDRESS	CITY
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FOOD CODE REFERENCES	CRITICAL ITEMS			
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2-1 Supervision		Ventilation meat cooler needs dusting		
2-2 Employee Health		quasamole 11/3/19 - expired		
2-3 Personal Cleanliness		egg heaters 11/7/19 - expired		
2-4 Hygienic Practices		happy tot yogurt expired		
3 FOOD		charbani expired		
3-1 Characteristics		Larabar expired		
3-2 Sources, Containers & Records		Epic Bars expired		
3-3 Protection from Contamination		Clif Bars expired		
3-4 Cooking, Parasite Destruction, Reheating		mini pretzels expired 10/20/19		
3-5 Limiting Growth of Organisms		ham expired		
3-6 Food Presentation & Labeling				
3-7 Disposition of Contaminated Food				
3-8 Highly Susceptible Populations				
4 EQUIP. UTENSILS & LINENS				
4-1 Characteristics & Use Limitations				
4-2 Design & Construction				
4-3 Numbers & Capacities				
4-4 Location & Installation				
4-5 Maintenance & Operation				
4-6 Cleaning of Equipment				
4-7 Sanitization				
4-8 Laundry				
4-9 Protection of Clean Items				

NON-CRITICAL ITEMS				
FOOD CODE REFERENCES	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 (DATE)	INIT.
5 WATER, PLUMBING & WASTE		ground beef 33.5° meat walk-in		
5-1 Water Source, Quality, Capacity		steak 29.3°		
5-2 Plumbing		cookie dough 38.9° egg cooler		
5-3 Mobile Water Tanks		cream chd		
5-4 Sewage & Rainwater		bagel 39.1°		
5-5 Refuse & Recyclables		yogurt 37.2°		
6 PHYSICAL FACILITIES		soy cream 40.7°		
6-1 Materials for Construction		Cheese 39° Cheese cooler		
6-2 Design, Construction, Installation		turkey burgers 35.6° meat cooler		
6-3 Numbers & Capacities		snack pack 39° produce cooler		
6-4 Location & Placement		milk 32.5° @ self checkout		
6-5 Maintenance & Operation				
7 POISONOUS OR TOXIC ITEMS				
7-1 Labeling & Identification				
7-2 Supplies & Applications				
7-3 Storage & Display				

EDUCATION PROVIDED OR COMMENTS

RECEIVED BY (PERSON IN CHARGE/TITLE) <i>Rebecca Grutsch</i>	INSPECTOR	EPHS NO.	DATE 11/18/19
		FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO	DATE OF FOLLOW-UP