



### Retail Food Establishment Inspection Report

<b>FACILITY NAME:</b> Wal Mart #1019		<b>OWNER:</b> Wal-Mart Stores Inc		
<b>ADDRESS:</b> 3105 E US Highway 50 Canon City CO 81212				
<b>DATE:</b> 01/16/2020		<b>INSPECTION TYPE:</b> Routine Inspection		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury. Compliance status to be designated as IN, OUT, NA, NO for each numbered item. IN = In Compliance OUT = Not in Compliance NO = Not Observed NA = Not Applicable COS = Corrected On-Site R = Repeat Violation				
Compliance Status			COS	R
Supervision				
1	In	Person in charge present, demonstrates knowledge, and performs duties		
2	In	Certified Food Protection Manager		
Employee Health				
3	In	Management, food employee and conditional employee; knowledge, responsibilities and reporting		
4	In	Proper use of restriction and exclusion		
5	In	Procedures for responding to vomiting and diarrheal events		
Good Hygienic Practices				
6	In	Proper eating, tasting, drinking, or tobacco use		
7	In	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands				
8	In	Hands clean & properly washed		
9	In	No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed		
10	In	Adequate handwashing sinks properly supplied and accessible		
Approved Source				
11	In	Food obtained from approved source		
12	In	Food received at proper temperature		
13	Out	Food in good condition, safe, & unadulterated	X	
14	In	Required records available: shellstock tags, parasite destruction		
Protection from Contamination				
15	In	Food separated and protected		
16	In	Food contact surfaces; cleaned & sanitized		
17	In	Proper disposition of returned, previously served, reconditioned & unsafe food		
Time/Temperature Control for Safety				
18	In	Proper cooking time & temperatures		
19	NO	Proper reheating procedures for hot holding		
20	In	Proper cooling time and temperature		
21	In	Proper hot holding temperatures		
22	In	Proper cold holding temperatures		
23	In	Proper date marking and disposition		
24	NO	Time as a Public Health Control; procedures & records		
Consumer Advisory				
25	NA	Consumer advisory provided for raw/undercooked food		
Highly Susceptible Populations				
26	NA	Pasteurized foods used; prohibited foods not offered		
Food/Color Additives and Toxic Substances				
27	In	Food additives: approved & Properly used		
28	In	Toxic substances properly identified, stored & used		
Conform with Approved Procedures				
29	NA	Compliance with variance / specialized process / HACCP		

## GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects in foods.

**OUT** = Not in Compliance   **COS** = Corrected On-Site   **R** = Repeat Violation

Compliance Status			COS	R
<b>Safe Food And Water</b>				
30	<b>NA</b>	Pasteurized eggs used where required		
31	<b>In</b>	Water & ice from approved source		
32	<b>NA</b>	Variance obtained for specialized processing methods		
<b>Food Temperature Control</b>				
33	<b>Out</b>	Proper cooling methods used; adequate equipment for temperature control	X	
34	<b>NA</b>	Plant food properly cooked for hot holding		
35	<b>NO</b>	Approved thawing methods used		
36	<b>In</b>	Thermometer provided & accurate		
<b>Food Identification</b>				
37	<b>In</b>	Food properly labeled; original container		
<b>Prevention Of Food Contamination</b>				
38	<b>In</b>	Insects, rodents, & animals not present		
39	<b>In</b>	Contamination prevented during food preparation, storage & display		
40	<b>In</b>	Personal cleanliness		
41	<b>In</b>	Wiping Cloths; properly used & stored		
42	<b>In</b>	Washing fruits & vegetables		
<b>Proper Use Of Utensils</b>				
43	<b>In</b>	In-use utensils: properly stored		
44	<b>In</b>	Utensils, equipment & linens: properly stored, dried, & handled		
45	<b>In</b>	Single-use / single-service articles: properly stored & used		
46	<b>In</b>	Gloves used properly		
<b>Utensils, Equipment and Vending</b>				
47	<b>In</b>	Food & non-food contact surfaces cleanable, properly designed, constructed, & used		
48	<b>In</b>	Warewashing facilities: installed, maintained, & used; test strips		
49	<b>In</b>	Non-food contact surfaces clean		
<b>Physical Facilities</b>				
50	<b>In</b>	Hot & cold water available; adequate pressure		
51	<b>In</b>	Plumbing installed; proper backflow devices		
52	<b>In</b>	Sewage & waste water properly disposed		
53	<b>In</b>	Toilet facilities: properly constructed, supplied, & cleaned		
54	<b>In</b>	Garbage & refuse properly disposed; facilities maintained		
55	<b>Out</b>	Physical facilities installed, maintained, & clean		
56	<b>In</b>	Adequate ventilation & lighting; designated areas used		

**Observed Violations:**

**13- Food in good condition, safe, & unadulterated**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Priority Foundation**

3-202.15: Package Integrity (Pf)

**Inspector Comments:**

Observed severely dented can on store floor. Can was removed. Discussed with managers and left guidance on dented cans. Per Manager, no dented cans should be placed on storeroom shelves, the severely dented cans are destroyed and slightly dented cans are donated to care and share.

**33- Proper cooling methods used; adequate equipment for temperature control**

OBSERVATION: *(CORRECTED DURING INSPECTION)*

**Core**

3-501.15: Cooling Methods (C)

**Inspector Comments:**

Observed improper cooling methods used. Hot food is dished out into Tupperware type containers, completely closed, and stacked on top of each other in the walk in refrigerator. When cooling, food containers should be arranged to provide maximum heat transfer and should be uncovered or loosely covered. Observed condensate in containers dated the day before, a tell-tell sign of improper cooling. Discussed with manager, staff monitors cooling with infrared thermometer. They will also be obtaining a blast chiller with new remodel.

**55- Physical facilities installed, maintained, & clean**

**Core**

6-501.11: Repairing-Premises, Structures, Attachments, and Fixtures-Methods (C)

6-501.12: Cleaning, Frequency and Restrictions (C)

**Inspector Comments:**

Deli- Hand sink near deli hot case needs to be repaired. Per management the scheduled repairs and hand sink replacements should be starting next month.

Walk in meat freezer- unused or broken shelving observed between wall and shelving.

Walk in meat freezer has trash and debris under shelving.

**General Comments and Notes**

Inspection conducted 1-15-2020 3:00pm to 4:30pm. Entered into Accela 1-16-2020.

Inspection result: passed =15.00

Left guidance on dented cans, only observed one severely dented can during inspection, however as a customer I have observed several severely dented cans on the store shelves. Review guidance with employees.

Follow up Required: No

Follow up Date (if applicable): 1/19/2020



Amy Jamison(1/16/2020 1:44:00 PM)

Received by:

Inspector Name:

Amy Jamison