



Time In: 08:50 AM
Time Out: 11:50 AM

FOOD ESTABLISHMENT INSPECTION REPORT

FACILITY NAME: Walmart #1019		OWNER: Walmart Inc
ADDRESS: 3105 E US Highway 50 Canon City CO 81212-2797		
DATE: 08/16/2021		INSPECTION TYPE: Routine
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
Presenting 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	OUT	Adequate handwashing sinks properly supplied and accessible
Approved Source		
11	IN	Food obtained from approved source
12	N/O	Food received at proper temperature
13	OUT	Food in good condition, safe, & unadulterated
14	IN	Required records available, shellstock tags, parasite destruction
Protection from Contamination		
15	OUT	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	N/O	Proper cooking time & Temperatures
19	N/O	Proper reheating procedures for hot holding
20	N/O	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	N/A	Time as a Public Health Control; procedures & records
Consumer Advisory		
25	N/A	Consumer advisory provided for raw/undercooked food
Highly Susceptible Populations		
26	N/A	Pasteurized foods used; prohibited foods not offered
Food/Color Additives and Toxic Substances		
27	IN	Food Additives: approved & Properly used
28	OUT	Toxic substances properly identified, stored & used
Conformance with Approved Procedures		
29	N/A	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" marked in box if numbered item is not in compliance					
				COS= Corrected on Site	R= Repeat Violation
Compliance Status				COS	R
Safe Food and Water					
30	N/A	Pasteurized eggs used where required			
31	IN	Water and ice from approved source			
32	N/A	Variance obtained for specialized processing methods			
Food Temperature Control					
33	IN	Proper cooling methods used; adequate equipment for temperature control			
34	IN	Plant food properly cooked for hot holding			
35	IN	Approved thawing methods used			
36	IN	Thermometer provided & accurate			
Food Identification					
37	IN	Food properly labeled; original container			
Prevention of Food Contamination					
38	OUT	Insects, rodents, & animals not present			
39	IN	Contamination prevented during food preparation, storage & display			
40	IN	Personal cleanliness			
41	IN	Wiping Cloths; properly used & stored			
42	IN	Washing fruits & vegetables			
Proper Use of Utensils					
43	IN	In-use utensils: properly stored			
44	IN	Utensils, equipment & linens: properly stored, dried, & handled			
45	IN	Single-use/single-service articles: properly stored & used			
46	IN	Gloves used properly			
Utensils, Equipment and Vending					
47	IN	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
48	IN	Warewashing facilities: installed, maintained, & used; test strips			
49	OUT	Non-food contact surfaces clean			
Physical Facilities					
50	IN	Hot & cold water available; adequate pressure			
51	IN	Plumbing installed; proper backflow devices			
52	IN	Sewage & waste water properly disposed			
53	IN	Toilet facilities; properly constructed, supplied, & cleaned			
54	IN	Garbage & refuse properly disposed; facilities maintained			
55	OUT	Physical facilities installed, maintained, & clean			
56	IN	Adequate ventilation & lighting; designated areas used			
Regulatory Action					
Notification of Potential Fines and Closure		Notice of Immediate Closure		Imminent Health Hazard Closure	
On-Site Actions					
Voluntary Condemnation		Compliance Agreement		Embargo Notice	
Resolution					
Reinstatement of License		Violation Correction Sheet		Embargo Release	

Person In Charge:

Inspector:

Name: Heather

Name: Amy Jamison



Observed Violations (See additional pages if necessary)

10. Adequate handwashing sinks properly supplied and accessible

This is a Priority Foundation item

5-205.11 - Using a Handwashing Sink- Operation and Maintenance (Pf)

6-301.11 - Handwashing Cleanser- Availability (Pf)

Observation: A hand sink in the facility is inaccessible (a direct observation that prevented the use of the sink). Bakery- handsink in dishwashing area has items stored in front of the sink, blocking access. Box stored on top of trash can.

A handwashing sink within the facility lacks readily available paper towels or other drying devices. Meat room hand sink does not have paper towels readily available for proper handwashing are drying.

(Corrected on Site)

13. Food in good condition, safe, and unadulterated

This is a Priority Foundation item

3-202.15 - Package Integrity (Pf)

Observation: Isolated hermetically sealed cans are severely dented or damaged. Observed dented cans on store room floor shelving. Severely dented cans should be removed from shelving. Defective cans may leak and allow microorganisms to enter that may cause food poisoning or other serious health problems such as Botulism. These cans were removed during inspection and handouts on checking dented cans were provided.

(Repeat)

15. Food separated and protected

This is a Priority item

3-302.11 (A) (1-2) - Raw Animal Food- Separation, Packaging, and Segregation (P)

Observation: Raw animal foods are not separated from ready-to-eat foods during storage. Observed fruits stored for sale next to raw shell eggs. Separate raw animals foods from ready to eat foods to prevent possible contamination.

28. Toxic substances properly identified, stored, and used

This is a Priority item

7-201.11 - Separation - Storage (P)

Observation: Poisonous or toxic materials are improperly stored in the establishment. Observed sanitizer stored on hand sink. Poisonous or toxic materials shall be stored in an area that is not above food, equipment, etc.

38. Insects, rodents and animals not present

This is a Priority Foundation item

6-501.111 (C) - Controlling Pests - Elimination (Pf)

Observation: Controlling pests using approved devises and other means of pest control such as rodent bait stations, shall be contained in a covered, tamper-resistant bait station. Observed mouse trap in deli area under counter. Appropriate bait stations are also observed in the establishment. Contact pest control provider if assistance is needed with pest control. Additional efforts of pest control without consulting provider may cause further issues.

49. Non-food contact surfaces clean

This is a Core item

4-602.13 - Nonfood Contact Surfaces, Cleaning Frequency

Observation: Nonfood contact surfaces of equipment not kept free of an accumulation of dust, dirt, food residue and other debris. Bakery- drawers have accumulated debris.

Observed Violations *(See additional pages if necessary)*

55. Physical facilities installed, maintained, and clean
This is a Core item
6-501.12 - Cleaning, Frequency and Restrictions

Observation: Physical facilities are not cleaned as often as necessary to keep them clean.
Deli- food debris and trash has accumulated under tables and equipment. Make sure to routinely clean under and behind equipment.
Bakery walk-in Freezer- food debris spilled on floor. Ice has accumulated on floor and boxes.
Dairy walk- in refrigerator- Milk spilled on floor.
General grocery walk in freezer- Ice build up on shelving and in corners.

General Comments

GENERAL COMMENTS

Score 44= passed.

FCDPHE received a complaint about pallets of rotting produce sitting for 2 weeks. The manager stated this did happen, the organics pick up had been delayed. The issue has been resolved.

General Comments

FOOD TEMPERATURES

Food Item	Food State	Temperature
Fried Chicken	Serving	198F
Wings	Hot Holding	178F
potato wedges	Hot Holding	136F
Deli Ham	Cold Holding	33F
fried chicken	Hot Holding	148F

VOLUNTARY CONDEMNATION

Disposed Items	Disposal Method	Value	Comments
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