

ARKANSAS DEPARTMENT OF HEALTH

Environmental Health Protection

<http://www.healthyarkansas.gov/programServices/environmentalHealth/foodProtection/Pages/default.aspx>

Food Establishment Assessment Report

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Arkansas Department of Health, 4815 West Markham Street, Slot 46, Little Rock, AR 72205

Date: 6/23/14

As Governed by State Code Section 20-7-101 through 20-7-130, 20-56-201 through 20-56-223, 20-57-201 through 20-57-208

No. of Risk Factor/Intervention Violations

7

Time in: 9:03

No. of Repeat Risk Factor/Intervention Violations

5

Time out:

Establishment Name <i>Walmart Home Office Cafeteria 7602 SW 8th</i>	Address <i>Bentonville, AR 72712</i>	City/State <i>Bentonville, AR</i>	Zip Code <i>72712</i>	Telephone
Customer # <i>0010040539</i>	Contact Name	email	Est. Type <i>FS101</i>	Risk Category <i>M</i>
Purpose of Inspection <input type="checkbox"/> Routine <input checked="" type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Investigation <input type="checkbox"/> Construction <input type="checkbox"/> Other		Permit Posted <input type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A Exp. Date:		
Tobacco Signage No Sales to Minors <input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> N/A No One Under 21 Allowed <input type="checkbox"/> Yes <input type="checkbox"/> No <input checked="" type="checkbox"/> N/A		Valid Permit 8-301.11 Permit Posted 8-304.11		
		Sample Collected <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No # of Samples		

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item

Mark "X" in appropriate box for COS and/or R

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable

COS=corrected on site during inspection R=repeat violation

Compliance Status		COS	R
Demonstration of Knowledge			
1 IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
Employee Health			
2 IN OUT	Management, food employee and conditional employee; knowledge, responsibilities, and reporting		
3 IN OUT	Proper use of restriction and exclusion		
Good Hygienic Practices			
4 IN OUT N/O	Proper eating, tasting, drinking, or tobacco use		
5 IN OUT N/O	No discharge from eyes, nose, and mouth		
Preventing Contamination by Hands			
6 IN OUT N/O	Hands clean & properly washed		
7 IN OUT N/A N/O	No bare hand contact with RTE foods or approved alternate method properly followed		
8 IN OUT	Adequate handwashing facilities supplied & accessible		
Approved Source			
9 IN OUT	Food obtained from approved source		
10 IN OUT N/A N/O	Food received at proper temperature		
11 IN OUT	Food in good condition, safe, & unadulterated		
12 IN OUT N/A N/O	Required records available; shellstock tags, parasite destruction		
Protection from Contamination			
13 IN OUT N/A	Food separated & protected		
14 IN OUT N/A	Food-contact surfaces; cleaned and sanitized		
15 IN OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food		
Potentially Hazardous Food Time/Temperature			
16 IN OUT N/A N/O	Proper cooking time and temperatures		
17 IN OUT N/A N/O	Proper reheating procedures for hot holding		
18 IN OUT N/A N/O	Proper cooling time & temperatures		
19 IN OUT N/A N/O	Proper hot holding temperatures		
20 IN OUT N/A	Proper cold holding temperatures		
21 IN OUT N/A N/O	Proper date marking & disposition		
22 IN OUT N/A N/O	Time as a public health control: procedures & records		
Consumer Advisory			
23 IN OUT N/A	Consumer advisory provided for raw or undercooked foods		
Highly Susceptible Populations			
24 IN OUT N/A	Pasteurized foods used; prohibited food not offered		
Chemical			
25 IN OUT N/A	Food additives; approved & properly stored		
26 IN OUT N/A	Toxic substances properly identified, stored, & used		
Conformance with Approved Procedures			
27 IN OUT N/A	Compliance with variance, specialized process, & HACCP plan		

Risk factors are improper practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

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

Mark "X" in box if numbered item is not in compliance

Mark "X" in appropriate box for COS and/or R

COS=corrected on site during inspection

R=repeat violation

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

Person in Charge (signature)

Date: 6/24/14

Inspector (Signature)

Follow-up: YES NO (circle One) Follow-up Date: 5 days

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Establishment

Walmart Home Office Cafeteria

Customer #

0010040539

Date

6/23/14

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Peppercorn Steak	181				
Hardboiled Egg/salad bar	43				
Spinach/salad bar	46				
Cottage Cheese/salad bar	43				
Lettuce/walk in	38				
Sausage Egg & Cheese Croissant	129				
Cottage Cheese/walk in	38				

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.

- 04 2-401.11 Employee eating grapes with gloved hands from service container.
- 06 2-301.14 Employee must wash hands and change gloves after touching customer self service utensils before touching biscuits
- 28 3-501.16 Hardboiled Egg/salad bar 43°F, Spinach/salad bar 46°F, Cottage Cheese/salad bar cold holding is 41°F or below
- 19 3-501.16 Sausage Egg and Cheese Croissant 129°F hot holding is 135°F or below
- 31 Salad bar 46°F needs to be able to maintain food at 41°F or below
- 38 Employees involved in food prep must wear a hair restraint i.e beard restraint
- 39 Wiping cloths must be stored in a sanitation bucket
- X This was a follow up inspection to the investigation inspection 6/18/14

Person in Charge (Signature)

Inspector (Signature)

Date

Date