

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: 6/18/11	
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: 9:30	
No. of Repeat Risk Factor/Intervention Violations: 2		Time out:			
Establishment Name: Walmart Home Office		Address: 702 SW 8th		City/State: Bentonville, AR	
Customer #: 0010018539		Contact Name:		Zip Code: 72702	
Telephone:		Est. Type: F561		Risk Category: M1	
Purpose of Inspection: <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Investigation <input type="checkbox"/> Construction <input type="checkbox"/> Other		Permit Posted: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No <input type="checkbox"/> N/A		Exp. Date: 5/31/11	
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		Sample Collected: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No # of Samples:	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

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

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

Person in Charge (signature)

Date: 6/18/11

Inspector (Signature)

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

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Establishment

Walmart Home Office Catering

Customer #

0010040539

Date

6/18/14

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Sliced Tomatoes	40	Pork	15.1		
Diced Tomatoes	55	Brisket	16.9		
Cottage Cheese	51				
Diced Chicken	54				
Hard Baked Egg	65				
Cordon Bacon	39				
Chicken	158				

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	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.
36	2-301.14 Must wash hands after touching face, changing tasks or prior to glove use
37	3-301.11 May not have bare hand contact with ready to eat foods
38	3-302.11 Raw Chicken stored above Raw Pork, Raw Chicken dripping on ready to eat for consume drinks
39	3-501.16 Diced Tomatoes 55°F, Cottage Cheese 51°F, Diced Chicken 54°F, Hard Baked Egg 65°F cold holding is 41°F or below
38	6-301.14 Need handwashing signage at handwashing sinks
38	Employees involved in food prep must wear a hair restraint ie beard restraint
41	41-601.11 May not use serving spoon to open door
39	Wiping cloths must be stored in a sanitation bucket
55	8-301.11 Permit posted expired 5/31/14

Person in Charge (Signature)

[Signature]

Date

6/18/14

Inspector (Signature)

[Signature]

Date

6/18/14