# CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER
## ENVIRONMENTAL SECTION
### FOOD ESTABLISHMENT INSPECTION REPORT

- **Establishment Name:** Sam's Club
- **Owner:** Walmart Corp
- **Establishment #:** 0189
- **County:** 031-500
- **Date Sampled:** 11-03-2015
- **Person in Charge:** Adam
- **Telephone N #:** 335-7846
- **Fax:** 339-7627

### RISK FACTORS AND INTERVENTIONS

**Risk Factors** are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public Health Interventions** are control measures to prevent foodborne illness or injury.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>COS</th>
<th>Compliance</th>
<th>Potentially Hazardous Foods</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>L OUT N/A</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>IN OUT N/A</td>
<td></td>
<td>Proper cooking, time and temperature</td>
<td></td>
<td></td>
</tr>
<tr>
<td>L OUT N/A</td>
<td>Management awareness; policy present</td>
<td>IN OUT N/A</td>
<td></td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
<td></td>
</tr>
<tr>
<td>L OUT N/A</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td>IN OUT N/A</td>
<td></td>
<td>Proper cooling time temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>L OUT N/A</td>
<td>Good Hygienic Practices</td>
<td>IN OUT N/A</td>
<td></td>
<td>Proper hot holding temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>L OUT N/A</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>IN OUT N/A</td>
<td></td>
<td>Proper cold holding temperatures</td>
<td></td>
<td></td>
</tr>
<tr>
<td>L OUT N/A</td>
<td>No discharge from eyes, nose and mouth</td>
<td>IN OUT N/A</td>
<td></td>
<td>Time as a public health control (procedures / records)</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Preventing Contamination by Hands

- Hands clean and properly washed
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- Adequate handwashing facilities supplied & accessible

### Approved Source

- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe and unadulterated
- Required records available: shellstock tags, parasite destruction

### Protection from Contamination

- Food separated and protected
- Food-contact surfaces cleaned & sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

### Good Retail Practices

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

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>Safe Food and Water</th>
<th>COS</th>
<th>R</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td>Pasteurized eggs used where required</td>
<td>X</td>
<td>In-use utensils; properly stored</td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Water and ice from approved source</td>
<td>X</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Adequate equipment for temperature control</td>
<td>X</td>
<td>Gloves used properly</td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Approved thawing methods used</td>
<td>X</td>
<td>Utensils, Equipment and Vending</td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>X</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Food Identification</td>
<td>X</td>
<td>Warewashing facilities: installed, maintained, used; test strips used</td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Food properly labeled; original container</td>
<td>X</td>
<td>Nonfood-contact surfaces clean</td>
<td></td>
</tr>
</tbody>
</table>

- Prevention of Food Contamination
- Physical Facilities
- Insects, rodents, and animals not present

- Heat and cold water available: adequate pressure
- Contamination prevented during food preparation, storage and display
- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
- Wiping cloths: properly used and stored
- Fruits and vegetables washed before use

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**Date:** 11-03-2015

**Inspector:** [Signature]
**Telephone No.:** 335-7846
**EPRS No.:** 1399/1450

**Follow-up:** Yes  No
**Follow-up Date:** 11-03-2015
**FOOD PRODUCT/LOCATION** | **TEMP. in °F** | **FOOD PRODUCT/LOCATION** | **TEMP. in °F**
--- | --- | --- | ---
sausage pizza/prep cooler | 41.7 | ambient air/meat room | 46
vanilla mix/hopper | 39.4 | ambient air/hot case chickens | 145
pizza/hot holding | 147.7 | ambient air/ground beef display | 42
ambient air/pie display | 42 | ambient air/pork display | 40.1
ambient air/demo refrigertor | 40 | ambient air/cheese display | 35.5

**Code Reference**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>PRIORITY ITEMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-501.111</td>
<td>Flies present in bakery and cafe area</td>
</tr>
</tbody>
</table>

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**CORE ITEMS**

Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.

Correct by (date) | Initial
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- ambient air/cheese display -40.6 F
- ambient air/produce cooler - 37 F
- ambient air/diary cooler -38 F

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**EDUCATION PROVIDED OR COMMENTS**

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Person in Charge /Title: [Signature]

Date: 11-03-2015

Inspector: [Signature]

Telephone No. | 335-7846
EPHS No. | 1399/1450

Follow-up: ☐ Yes ☐ No
Follow-up Date: _________