



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name SAM'S CLUB (# 6436)	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S6L7E	Facility Telephone # 608 785-9971
Facility Address 1211 CROSSING MEADOWS ONALASKA, WI 54650	
Licensee Name WAL-MART STORES INC	Licensee Address 702X SW 8TH STREET BENTONVILLE, AR 72716

Inspection Information		
Inspection Type Re-inspection	Inspection Date February 14, 2020	Total Time Spent

Equipment Temperatures	
Description Freezer - cafe Refrigeration - Cafe - WIC Refrigeration - bakery - WIC Freezer - bakery Refrigeration - meat/deli - WIC Freezers (retail) Refrigeration - bakery - retail Refrigeration - meat - retail coolers Refrigeration - retail - produce bunkers Refrigeration - Dairy - WIC Refrigeration - retail - dairy Refrigeration - retail bunkers - front of bakery Refrigeration - retail - deli salads Refrigeration - retail - produce coolers True cafe True cafe Display bunkers Fresh ROP fish bunker Produce walk in cooler	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
3 comp sink (meat room)	Chemical				
3 comp sink (bakery)	Chemical				
3 comp sink (cafe)	Heat	Failed 160 degree			
High Temp Machine (Bakery)					
Deli 3 C sink					

OPERATOR - The violations in operating procedure or physical arrangement indicated below must be corrected by the next routine inspection or by a date specified in this report.

Observed Violations

Total # 2

Good Retail Practices - 37 - Contamination prevented during food preparation, storage and display

This is a core item

REPEAT OBSERVATION: (CORRECTED DURING INSPECTION): Food is subject to potential contamination by condensate in Cafe walk in freezer.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Foods moved from drip area and work order is in for service.

CODE CITATION: 3-307.11 FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 to 3-306.

Risk/Intervention - 14 - Food-contact surfaces: cleaned and sanitized

This is a priority item

REPEAT OBSERVATION: Sanitization rinse in high-temperature dishmachine does not register on the irreversible temperature indicator.

2-14-20 Failed 160 degree.

CORRECTIVE ACTION(S): Adjust exposure time to hot water sanitization rinse so utensils reach a minimum surface temperature of 160°F. Correct By: 07-Feb-2020


CODE CITATION: 4-703.11 After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under §§ 4-501.15, 4-501.112, and 4-501.113 and achieving a UTENSIL surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; [P] or

Comments:

Doug will return with a maximum registering thermometer. Sam's club is using a different brand test tape and is passing.

Any operator aggrieved by an order of this department under this chapter may request a hearing as provided in ch.227 statute, if state licensed, or a local ordinance if licensed by an agent health department.

Person in Charge



James Harris

Sanitarian



Doug Schaefer
(608) 785-9679