



Retail Food Establishment Inspection Report

Establishment Information	
Facility Name WAL-MART SUPERCENTER #1679	Facility Type Large Potentially Hazardous
Facility ID # ASTS-8S6LMZ	Facility Telephone # 608 781-8282
Facility Address 3107 MARKET PL ONALASKA, WI 54650	
Licensee Name WAL-MART STORES EAST LP	Licensee Address 702 SW 8TH STREET BENTONVILLE, AR 72716

Inspection Information		
Inspection Type Routine	Inspection Date June 13, 2019	Total Time Spent

Equipment Temperatures	
Description	Temperature (Fahrenheit)
Walk in freezers	f/f/f/f
Walk in coolers	41/40/36/40/40
Deli display case	40/43
Display cases	41/39/39/38/33/33/33/34/39/36
Display bunkers	36/38/37/40/37/37/42
Bunker MTC 12B	47
Bunker MTC 15E	46

Food Temperatures	
Description	Temperature (Fahrenheit)
hot dog	46
ham	47
sandwich meat	43
chicken CT	197/192

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Produce 3 C sink			nsu		QA
Bakery 3 C sink			350		QA
Deli 3 C sink			350		QA
Meat 3C sink			nsu		QA

Certified Manager		
Name KEVIN T RUETTEN	Certificate # KBRN-9P8S8T	Certificate Expiration 3/25/2019

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 # 5

Risk/Intervention - 13 - Food separated and protected

This is a core item

OBSERVATION: (*CORRECTED DURING INSPECTION*): Foods in the deli walk in freezer were observed to be unwrapped or uncovered.

CORRECTIVE ACTION(S): All foods that are not part of a cooling process shall be covered at all times to prevent cross-contamination. If cross-contamination is evident, discard suspected foods. Correct By: 13-Jun-2019

CODE CITATION: 3-302.11 (4) Except as specified in ¶ (B) of this section, storing the FOOD in PACKAGES, covered containers, or wrappings;

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

This is a core item

OBSERVATION: Food is subject to potential contamination by condensate dripping in all walk in freezers.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 20-Jun-2019

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 - 20 - Proper cold holding temperatures

This is a priority item

OBSERVATION: Deli meat in display case is cold held at 43°F.

Food (hot dogs) cold held in bunker MTC 15E at 46 degrees.

Food (ham) cold held in bunker MTC 12B at 47 degrees.

CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 13-Jun-2019

CODE CITATION: 3-501.16 (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under § 3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, POTENTIALLY HAZARDOUS FOOD TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained

(1) At 57°C (135°F) or above, except that roasts cooked to a temperature and for a time specified in ¶ 3-401.11 (B) or reheated as specified in ¶ 3-403.11 (E) may be held at a temperature of 54°C (130°F) or above; [P] or

(2) At 5°C (41°F) or less. [P]

(B) EGGS that have not been treated to destroy all viable Salmonellae shall be stored in refrigerated EQUIPMENT that maintains an ambient air temperature of 5°C (41°F) or less. [P]

(C) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified under ¶ (A) of this section, while contained within specially designed EQUIPMENT that complies with the design and construction requirements as specified under ¶ 4-204.13 (E).

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The Floor in the seafood walk in freezer is buckled.

CORRECTIVE ACTION(S): Provide floors, walls, and ceilings that are designed, constructed, and installed so they are smooth and easily cleanable. Correct By: 20-Jun-2019

CODE CITATION: 6-201.11 Except as specified under § 6-201.14 and except that antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

This is a core item

OBSERVATION: The floors of the walk in freezers in bakery and deli are soiled.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 20-Jun-2019

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

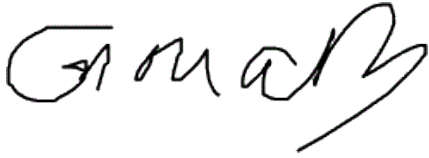
Comments:

[reinspection in one week for bunker temperature checks. Fee applies.](#)


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

Sanitarian



Gloria Brush



Doug Schaefer
(608) 785-9679



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Inspection Information		
Inspection Type Re-inspection	Inspection Date June 21, 2019	Total Time Spent

Equipment Temperatures	
Description Walk in freezers Walk in coolers Deli display case Display cases Display bunkers Bunker MTC 12B Bunker MTC 15E	Temperature (Fahrenheit)

Warewashing Info					
Machine Name	Sanitization Method	Thermo Label	PPM	Sanitizer Name	Sanitizer Type
Produce 3 C sink					
Bakery 3 C sink					
Deli 3 C sink					
Meat 3C sink					

Certified Manager		
Name KEVIN T RUETTEN	Certificate # KBRN-9P8S8T	Certificate Expiration 3/25/2019

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

This is a core item

REPEAT OBSERVATION: Food is subject to potential contamination by condensate dripping in all walk in freezers.

CORRECTIVE ACTION(S): Change methods or procedures to protect foods from contamination. Correct By: 20-Jun-2019

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.

Good Retail Practices - 53 - Physical facilities installed, maintained and clean

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REPEAT OBSERVATION: The floors of the walk in freezers in bakery and deli are soiled.

CORRECTIVE ACTION(S): Clean the physical facilities at a frequency necessary to keep them clean. Correct By: 20-Jun-2019

CODE CITATION: 6-501.12 (A) The PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.

(B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.

Corrected Hazards

The following hazard(s) have been corrected since the last inspection.

Total # 1**3-501.16 (A) (2) AND (B) - PHF/TCS, COLD HOLDING**

This is a priority item

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CORRECTIVE ACTION(S): Maintain cold potentially hazardous foods at or below 41°F Correct By: 13-Jun-2019

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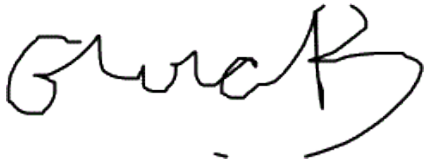
Comments:

Reinspection fee applies.

Both refrigeration bunkers have been taken out of service.

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



Sanitarian



Doug Schaefer
(608) 785-9679