



Retail Food Establishment Inspection Report

| Establishment Information | |
|---|--|
| Facility Name WAL-MART SUPERCENTER #5127 | Facility Type Large Potentially Hazardous |
| Facility ID # ASTS-8S6LL6 | Facility Telephone # 608 788-1870 |
| Facility Address 4622 MORMON COULEE RD LA CROSSE , WI 54601 | |
| Licensee Name WAL-MART STORES EAST LP | Licensee Address PO BOX 950 MONSEY , NY 10952 |

| Inspection Information | | |
|-------------------------------|-----------------------------------|------------------|
| Inspection Type Routine | Inspection Date March 22, 2018 | Total Time Spent |

| Equipment Temperatures | |
|-------------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| bakery walk in coolers | 41 |
| dairy display | 33 |
| butter display | 35 |
| roll display | 37 |
| bunker | 36,41,38,39,41 |
| dairy walk in cooler | 41 |
| end car reach in cooler | 42 |
| meat and cheese display | 37 |
| poultry display | 33 |
| meat room | 33 |
| chicken room | 36 |
| egg display | 36 |
| meat display | 38 |
| seafood display | 38 |
| produce walk in cooler | 39 |
| egg display | 36 |
| deli walk in cooler | 38 |
| PRODUCE MELON DISPLAY | 40 |
| RTE salad sandwich display | 34 |
| hummus island | 34 |
| cake display | 34 |

| Food Temperatures | |
|-----------------------------|--------------------------|
| Description | Temperature (Fahrenheit) |
| hot hold deli wings | 138 |
| cold hold deli potato salad | 36 |
| cook temp waffle chicken | 170 |

| Warewashing Info | | | | | |
|------------------------------|---------------------|--------------|-----|----------------|----------------|
| Machine Name | Sanitization Method | Thermo Label | PPM | Sanitizer Name | Sanitizer Type |
| 3 compartment sink (deli) | chemical | | NSU | quaternary | |
| 3 compartment sink (produce) | chemical | | NSU | ammonium | |
| 3 compartment sink (bakery) | chemical | | 300 | quaternary | |
| 3 compartment sink (meat) | chemical | | NSU | ammonium | |
| | | | | quaternary | |
| | | | | ammonium | |
| | | | | quaternary | |
| | | | | ammonium | |

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 |
|---|
| <p>Total # 2</p> <p>Risk/Intervention - 08 - Adequate handwashing facilities supplied and accessible This is a priority foundation item OBSERVATION: (CORRECTED DURING INSPECTION): No single-use toweling or other hand drying device available at produce handwashing sink for hand drying. CORRECTIVE ACTION(S): Provide single-use toweling or other approved devices at handwashing sink to facilitate proper handwashing. CODE CITATION: 6-301.12 Each HANDWASHING SINK or group of adjacent HANDWASHING SINKS shall be provided with: (A) Individual, disposable towels; [Pf] (B) A continuous towel system that supplies the user with a clean towel; Pf or (C) A heated-air hand drying device; [Pf] or (D) A hand drying device that employs an air-knife system that delivers high velocity, pressurized air at ambient temperatures. [Pf]</p> <p>Risk/Intervention - 26 - Toxic substances properly identified, stored and used This is a priority item OBSERVATION: (CORRECTED DURING INSPECTION): Block cleaner and soak solution in backstock area is stored over togo deli case paper products CORRECTIVE ACTION(S): Rearrange area so that toxic materials are stored below or away from food, equipment and single service items. CODE CITATION: 7-201.11 POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by: (B) Locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. This paragraph does not apply to EQUIPMENT and UTENSIL cleaners and SANITIZERS that are stored in WAREWASHING areas for availability and convenience if the materials are stored to prevent contamination of FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES. [P]</p> |

Comments:
[report was reviewed with the store manager and filed off site.](#)

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



Aron Newberry
(608) 785-9730