



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN: 10:00 TIME OUT: 1:30
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: <u>Wallys + Snack Bar</u>		OWNER:	PERSON IN CHARGE:	
ADDRESS: <u>100 Beasley Park Rd.</u>			COUNTY: <u>Mississippi</u>	
CITY/ZIP: <u>Charleston 63834</u>	PHONE: <u>683-6108</u>	FAX:	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE				
<input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input checked="" type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS				
PURPOSE				
<input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other				
FROZEN DESSERT		SEWAGE DISPOSAL	WATER SUPPLY	
<input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		<input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____	

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.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

The letter to the left of each item indicates that item's status at the time of the inspection.
 IN = in compliance OUT = not in compliance
 N/A = not applicable N/O = not observed
 COS = Corrected On Site R = Repeat Item

GOOD RETAIL PRACTICES

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

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
	X	Food Temperature Control			X		Single-use/single-service articles: properly stored, used		
	X	Adequate equipment for temperature control			X		Gloves used properly		
	X	Approved thawing methods used					Utensils, Equipment and Vending		
	X	Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				X	Warewashing facilities: installed, maintained, used; test strips used		
	X	Food properly labeled; original container				X	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
X		Insects, rodents, and animals not present				X	Hot and cold water available; adequate pressure		
	X	Contamination prevented during food preparation, storage and display			X		Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
	X	Wiping cloths: properly used and stored			X		Toilet facilities: properly constructed, supplied, cleaned		
X		Fruits and vegetables washed before use			X	X	Garbage/refuse properly disposed; facilities maintained		
							Physical facilities installed, maintained, and clean		

Person in Charge / Title: <u>Sharon Kolwing President</u>			Date: <u>4-5-2022</u>	
Inspector: <u>Stacie Marchant</u>	Telephone No. <u>513-683-2191</u>	EPHS No. <u>1081</u>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
			Follow-up Date: <u>4-8-2022</u>	

4-27-2022



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TIME IN	TIME OUT
10:00	11:30
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ESTABLISHMENT NAME	ADDRESS	CITY	ZIP
Wallis + Smoke Bar	100 Beasley Park Rd.	Charleston	63834
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
Ambient Air (AA) pizza	57°F	AA walk-in cooler in kitchen	37°F
make-line cooler		AA victory refrigerator	37°F
Hot dog/pizza make-line cooler	57°F	Fried chicken/counter line	153°F
AA walk-in cooler	55°F		
AA victory cooler by grill	39°F		

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

7-102.11	Unlabelled spray bottles throughout establishment (snack bar & kitchen, & dishwashing area)	4-8	
4-601.11(A)	Large ice machine in kitchen. Moldy around the door seal and on kick plate.	4-8	
4-703.11	Mechanical dishwasher not reaching temperature above 165°F to properly sanitize dishes.	4-8	
3-501.16(B)	Food items in pizza make-line cooler are not being held at 41°F or below. (muzzarella cheese, bacon bits, hot dog)	4-8	(105)
4-601.11(A)	Muddy soda nozzles on pepsi machine	4-8	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.

6-301.12	No paper towels at handsink in snack bar area and at handsink by ovens.	4-27	
5-202.12(A)	Water doesn't get hot enough (100°F) at handsink in snack bar area.	4-27	
4-204.120	Ice build up in walk-in freezer in snack bar area and in chicken strip reach in freezer	4-27	
6-501.11	Sticky floors in storage area	4-27	
4-601.11(c)	Outside of bulk containers by oven are soiled with grease.	4-27	
3-602.11(c)	Some bulk containers with food product are not labelled.	4-27	
6-301.11	No soap at handsink by meal smoker	4-27	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	Date:
Sharon Polwing President	4-5-2022
Inspector:	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Corie Maccher	Follow-up Date: 4-8-2022
Telephone No. 513-683-2191	EPHS No. 1681



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ESTABLISHMENT NAME Wally's + Snack Bar		ADDRESS 100 Beasley Park Rd		CITY Charleston	ZIP 63834
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient Air Make line		44			
diced ham make line		39			
sliced tomatoes make line		34			

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-200.11	saucer brush repaired w/tape -> no longer cleanable	4-8	
4-202.11	white spatulas stored as clean damaged around edges -> no longer cleanable	4-8	
3-300.11	Raw ground beef stored beside raw chicken & both stored above raw pork in the walk in cooler	4-8	
4-202.11	Several clean plastic lids by canned goods have corners broken	4-8	
4-202.11	plastic bowls/lids on shelving by large Sam are broken/melted/pitted	4-8	
4-201.10	No food contact surface sanitizer of proper concentration available for use during food prep and service	4-8	

Code Reference	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
3-304.14	tools being stored outside of sanitizer throughout	4-27	
4-601.11	ice scoop being stored in tub that is is soiled w/food debris	4-27	
4-601.11	Outside of cooling equipment soiled w/buff up food debris	4-27	
4-601.11	Shelving underneath soda machine at is is dusty & dirty	4-27	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: Sharon Kolwing President	Date: 4-5-2022
Inspector: Judie Marcell	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No.: 615-483-2191	Follow-up Date: 4-8-2022
EPHS No.: 11281	