



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

TIME IN: 10:00 TIME OUT: 3:10
PAGE 1 of 3

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: Wally's + Snack Bar OWNER: Wallace Reeves PERSON IN CHARGE: _____
 ADDRESS: 100 Beasley Park Rd COUNTY: Mississippi
 CITY/ZIP: Marleston 63834 PHONE: 683-6108 FAX: _____ P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS
 PURPOSE
 Pre-opening Routine Follow-up Complaint Other
 FROZEN DESSERT Approved Disapproved Not Applicable License No. _____
 SEWAGE DISPOSAL PUBLIC PRIVATE
 WATER SUPPLY COMMUNITY NON-COMMUNITY 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	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature		
	Employee Health			IN	Proper reheating procedures for hot holding		
IN	Management awareness; policy present			IN	Proper cooling time and temperatures		
IN	Proper use of reporting, restriction and exclusion			IN	Proper hot holding temperatures		
	Good Hygienic Practices			IN	Proper cold holding temperatures		
IN	Proper eating, tasting, drinking or tobacco use			IN	Proper date marking and disposition		
IN	No discharge from eyes, nose and mouth			IN	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			IN	Consumer Advisory		
IN	Hands clean and properly washed			IN	Consumer advisory provided for raw or undercooked food		
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN	Adequate handwashing facilities supplied & accessible			IN	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN	Food obtained from approved source			IN	Food additives: approved and properly used		
IN	Food received at proper temperature			IN	Toxic substances properly identified, stored and used		
IN	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN	Required records available: shellstock tags, parasite destruction			IN	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN	Food separated and protected						
IN	Food-contact surfaces cleaned & sanitized						
IN	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		
		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	Garbage/refuse properly disposed; facilities maintained			
					X	Physical facilities installed, maintained, and clean			

Person in Charge / Title: Sharon Polwing Date: 12-17-19
 Inspector: Jodie Morca Telephone No: 513-683-2191 EPHS No: 1681 Follow-up: Yes No
 Follow-up Date: 12-20-19



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PAGE 2 of 3

ESTABLISHMENT NAME Wally's A Snack Bar		ADDRESS 700 Beasley Park Rd		CITY Charleston	ZIP 63834
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient Air (AA) Walk-in cooler		38°F	Mashed potatoes/ Buffet service line		158°F
AA Victory Refrigerator		41°F	Chili / Crockpot		144°F
AA Victory, warmer		149°F			
Tomatoes / sandwich make line		34°F			

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
4-601.11(A)	Cutting board stained and scalded on sandwich make line across from griddle	12-20	
3-304.15	Cook observed using same pair of gloves handling raw meat and ready to eat foods	12-20	
4-601.11(A)	Soda nozzles moldy on service line and at snack bar	12-20	correct same day
3-302.11(A)(2)(a)	Raw bacon being stored with unbaked pastries	12-20	correct same day
7-202.11	Chemicals being stored next to dry stored food at snack bar	12-20	
4-202.11(A)(2)	Plastic containers cracked and damaged	12-20	
2-103.11(M)	Employee policy for illness not in writing	12-20	

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
4-204.10	Ice build-up in master-bilt freezer		
4-204.112	Check thermometers on all cooling equipment, and have an additional one inside. <i>talk to jenny</i>		
5-205.15(B)	Faucet leaking on meat prep sink		
4-601.11(C)	Grease and dust build-up on racks storing clean dishes		
4-901.11(A)	Clean dishes not air dried before stacking		
3-304.14	Wiping cloths not being stored in sanitizer		
4-602.12(A)	Racks in meat smoker soiled <i>priority</i>		
4-601.11(C)	Dust on fan in kitchen area		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Sharon Polwing President Date: 12-17-19
 Inspector: Jodie Mardner Telephone No. 573-683-2991 EPHS No. 1681/453 Follow-up: Yes No
 Follow-up Date: 12-20-19



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PAGE 3 of 3

ESTABLISHMENT NAME <i>Wally's Snack Bar</i>		ADDRESS <i>100 Brasley @ Park Road</i>		CITY <i>Charleston</i>	ZIP <i>63834</i>
FOOD PRODUCT/LOCATION <i>walk-in freezer</i>		TEMP. <i>18°F</i>	FOOD PRODUCT/LOCATION		TEMP.

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
3-101.11	<i>There are pest control baited traps of food in various parts of the kitchen.</i>	12-20	
3-302.11	<i>Raw hamburger is stored over broccoli in the walk-in freezer.</i>	12-20	<i>correct that day</i>
3-501.16(A)(2)	<i>1. tub of sliced tomatoes is on the counter in the cook area. - corrected: tomatoes were placed on ice.</i>	12-20	
4-601.11A	<i>Counter-mounted can opener is dirty. Plastic liner in base is black, with food accumulation.</i>	12-20	
4-601.11(A)	<i>Vent hood has an accumulation of oils and grease that are dripping into open pots of food below.</i>	12-20	
4-601.11(A)	<i>Bulk containers of corn meal, flour, and baking are dirty. Also, the nacho cheese warmer and industrial mixer are dirty.</i>	12-20	<i>corr</i>
3-401.11	<i>Cook states he does not check final cooking temperatures.</i>	12-20	<i>discontinue</i>

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6-301.14	<i>Bothrooms and handwinks lack signs reminding staff to wash hands.</i>		
4-903.11(B)	<i>Plates on the service line are exposed to contamination by customers walking by. Plates are not inverted.</i>		
4-101.19	<i>Cleaned utensils are stored in cardboard boxes in kitchen drawers.</i>		
6-202.14	<i>Bathroom next to the laundry area does not have a self-closing door.</i>		
4-601.11(C)	<i>The outside of the ice machine is dirty.</i>		
3-302.11(A)(3)	<i>The filter for the ice machine has a sticker stating filter was last changed in 2017.</i>		
3-603.11(C)	<i>No Consumer Advisory provided for raw foods.</i>		<i>priority</i>

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Sharon Polwing President* Date: *12-17-19*
 Inspector: *Godie Morse* Telephone No. *513-683-2191* EPHS No. *1453/1681* Follow-up: Yes No
 Follow-up Date: _____