Subject: Request for State Fire Marshal Review / Fire & Life-Safety Inspection Assistance — Walmart Supercenter #131 (Mount Pleasant, TX)

Dear State Fire Marshal's Office,

I am requesting State Fire Marshal's Office assistance and state-level review of **fire and life-safety conditions** at the following property:

Walmart Supercenter #131
2311 South Jefferson Avenue
Mount Pleasant, Texas 75455

This request is based on a sustained pattern of issues affecting **means of egress, fire protection systems, and building fire-resistance features**, as well as concerns about the adequacy and consistency of local follow-up and enforcement at this specific location. I am attaching supporting records (city fire inspection reports, city building/maintenance correspondence, and DSHS inspection reports and photo documentation) for your review.

Requested focus areas (summary):

- Means of egress and exit access (including chronic obstructions and exit discharge)
- Automatic sprinkler system reliability, inspection/maintenance history, and storage configurations that may obstruct sprinkler discharge
- Firearms/ammunition storage ("gun closet"): required hazard marking/signage and whether the space is protected as required (reported lack of signage and reported lack of sprinkler protection inside the closet/room)
- Fire alarm system integrity and readiness (including improper use/handling of alarm components)
- Ceiling system integrity and above-ceiling conditions affecting fire and smoke spread (multi-year pattern)
- Construction/remodel impacts on fire and life safety (permitting, phasing/separation, hot work safeguards, temporary power, housekeeping)
- Hazard identification signage (e.g., NFPA 704) for hazardous materials storage areas

I. Primary fire/life-safety concerns for SFMO review

A. Means of egress/exit access (chronic obstruction)

For months, I have documented **blocked fire exits and obstructed egress pathways** at this location. I am prepared to provide dated photographs and logs upon request.

Additionally, a City HSCloud reinspection record for 10/28/2025 includes a note consistent with this concern (i.e., ensuring exits are not covered/obstructed in the WIC area). (Exhibit D)

I respectfully request an SFMO evaluation of **exit access, exit discharge, aisle/exit width, and storage practices** that impact egress.

B. Firearms/ammunition storage ("gun closet") – signage and sprinkler protection

- A Mount Pleasant Fire Department reinspection (09/11/2024) specifically required an **"(explosive) placard"** on the door of the room where **guns and ammunition** are stored and noted it remained uncorrected when revisited on **12/03/2024**. (Exhibit B)
- As of **November 2025**, it has been **reported** that the gun closet door still lacks **proper hazard signage** and that the MPFD-identified sprinkler violation has not been corrected**.**

I am attaching sprinkler remodel drawings and notes dated April 16, 2024 (Exhibit G). Based on my review, the gun closet area does not appear to have been addressed during that remodel scope. I respectfully request SFMO verification of the **required hazard marking** and whether the gun closet is **protected as required,** given its use and contents.

C. Sprinkler system maintenance and performance concerns (storage configurations and missed inspections)

Local fire inspection records document concerns directly related to sprinkler reliability and performance, including:

- A 09/11/2024 reinspection noting a sprinkler/riser inspection gap (battery storage/mechanic shop area) and documenting a separate sprinkler performance concern: there was "no way for the water to access the lower parts of the storage rack," with corrective recommendations, and a note that it was revisited on 12/03/2024 and "still not taken care of." (Exhibit B)
- Earlier fire inspection records (07/23/2021) note sprinkler maintenance issues, such as sprinkler heads requiring cleaning (dust/debris) and a battery room sprinkler inspection needing update. (Exhibit A)

I respectfully request an SFMO evaluation of **sprinkler coverage/obstructions in storage areas**, **inspection/maintenance compliance**, and whether the storage configuration is defeating the design performance.

D. Fire alarm system integrity/improper use of fire protection devices

- The **07/23/2021** annual fire inspection documented an alarm panel trouble condition requiring repair and called for appropriate fire alarm panel signage/identification. (Exhibit A)

- A City letter dated **10/20/2025** documents that **a key was hung from a fire alarm pull station**; the Fire Chief advised it should not be hung, and it was removed. The letter cites the requirement to maintain fire protection systems in operable condition. (Exhibit C)

I respectfully request SFMO evaluation of **fire alarm readiness**, device integrity, and any systemic issues affecting alarm performance or reliability.

E. Hazard identification signage (e.g., NFPA 704)

The **07/23/2021** annual fire inspection documented the need for NFPA 704 placards for **used oil storage** and **propane cylinder storage**. (Exhibit A)

I respectfully request verification of hazardous material identification signage and related life-safety controls.

F. Ceiling system integrity and above-ceiling conditions (documented pattern since 2021; DSHS shows continuing issues since at least 2023)

I request SFMO review of a multi-year pattern that may implicate smoke/fire spread characteristics, concealed space conditions, and overall building fire resistance:

Fire Department records:

- **07/23/2021** annual fire inspection: "Replace missing or broken ceiling tiles…" and removal of cardboard from ceiling space with replacement using fire-rated material. (Exhibit A)
- **09/11/2024** MPFD reinspection: "All ceiling tiles that are missing throughout the store need to be replaced." (Exhibit B)

DSHS records:

- DSHS records (referenced in the **07/28/2025** report) reflect a **06/29/2023** issue involving a **bread room ceiling collapsing** (noted as corrected at that time). (Exhibit E)
- DSHS **07/28/2025** complaint/incident inspection documents **ceiling insulation and dirt** originating from above-ceiling conditions found on racks/products across multiple areas (Exhibit E)
- DSHS documentation and photo descriptions from the **10/28/2025** inspection include **missing ceiling tiles in the bread room** and related work orders, showing the condition persisted into late October 2025. (Exhibit F)

Given the recurrence across years and agencies, I respectfully request an SFMO evaluation of whether these conditions create **fire resistance, smoke development/spread, or concealed-space** concerns requiring corrective action.

II. Construction/remodel fire/life-safety concerns and City nonresponse (October 2025)

I also request SFMO review of life-safety safeguards during construction/remodel activity, and I am documenting the following sequence because it is part of why I am requesting state-level involvement:

- On **October 14, 2025**, I sent a detailed written notice to City officials regarding observed TLE remodel/construction activity at this property and requested written confirmation of permits/approvals, approved phasing/separation plans (construction adjacent to ongoing operations), and inspection/enforcement follow-up on egress, hot work controls, temporary power, dust/housekeeping controls, and related fire/life-safety safeguards. (Exhibit I)
- On **October 16, 2025**, I sent a second written request (again seeking permit/phasing confirmation and a follow-up on the life-safety inspection), noting that I had received state-level information regarding asbestos compliance concerns related to the store's recent remodel activity and requesting that the City verify the compliance steps and enforcement actions. (Exhibit J)
- The City did **not provide a written response** to these two emails.
- On **October 17, 2025**, due to the lack of response, I contacted the **City Building Official, John Ankrum, by phone**. During that call, the Building Official confirmed that **unpermitted work** was being performed at the site. I have an **audio recording** of this conversation and can provide it upon request.
- Despite these notices and the confirmation above, and to the best of my knowledge based on the records produced to me, **no City violations/enforcement actions were issued** related to the remodel activity or the broader life-safety concerns I raised. The **only documented notice** issued during that period was a warning regarding a key being hung from a fire alarm pull station – an issue that I had reported. (Exhibit C)

III. Limited annual fire inspection records produced by the City (since 2021)

In response to my public records request, the City produced **two annual fire inspection records** for this property since 2021: the **07/23/2021 annual inspection** (Exhibit A) and the **09/11/2024 inspection/reinspection record** (Exhibit B). No other annual fire inspection reports were provided to me as part of that response.

I am including this information to explain why I am requesting an independent state-level review of current conditions.

IV. Anonymous employee statement regarding backroom capacity and enforcement expectations

I am attaching a redacted statement from a **current employee who requested anonymity**. The employee reports that the backroom is again **over capacity**, and that employees believe unsafe conditions recur. The statement also reflects a perception that meaningful local enforcement is unlikely at this location. I respectfully request that this employee's identity and identifying details be protected to the extent permitted by law. (Exhibit H)

V. Concern regarding local enforcement consistency and appearance of conflicts

I am not asserting wrongdoing as an established fact. However, I am requesting an independent state-level review because, in my opinion, the enforcement record and the sequence above create a reasonable concern about the **appearance** of inconsistent enforcement at this location.

I also wish to document my concern that local financial dependence may create an appearance of a conflict: based on statements made in City Council meetings and public discussions (which I can identify/provide upon request), I understand the City relies heavily on sales tax revenue to fund operations, and Walmart is among the largest sales tax generators in Mount Pleasant. I am requesting state-level involvement to ensure public safety and to avoid any reasonable perception that local financial considerations could affect enforcement decisions.

VI. Requested Actions

I respectfully request that the State Fire Marshal's Office:

1. Conduct a **fire/life-safety inspection or state-level review** of Walmart Supercenter Store #131, focusing on:

    - Means of egress and exit access (including chronic obstructions and exit discharge)
    - Sprinkler system reliability and storage configurations affecting sprinkler discharge
    - Firearms/ammunition storage ("gun closet") hazard marking and protection features (including sprinkler protection and required signage)
    - Fire alarm system integrity and readiness
    - Hazard identification signage for hazardous materials storage areas
    - Ceiling system integrity and above-ceiling conditions affecting fire and smoke spread
    - Construction/remodel impacts on fire and life safety (permitting, phasing/separation, and safeguards)

2. If SFMO cannot conduct a direct inspection due to jurisdictional or procedural limitations, provide guidance on the appropriate **state process for referral, oversight, or coordinated enforcement** to ensure these hazards are independently evaluated and corrected.

Please confirm receipt of this request and advise next steps, including any preferred method for submitting additional documentation (dated photo logs, additional records, and the audio recording referenced above).

Respectfully submitted in good faith,

/s/ Kyle Douglas Moring

Kyle Douglas Moring, M.S., LPC-Associate

Former Asset Protection Investigator – Walmart Store #131

Designated Representative of Current Walmart Store #131 Employees

OSHA 11(c)/FSMA Whistleblower Complainant

[redacted] | [redacted]

Attachments (as referenced):

- Exhibit A - MPFD Annual Fire Inspection — Store 131 (07/23/2021)
- Exhibit B - MPFD Fire Inspection/Reinspection — Store 131 (09/11/2024)
- Exhibit C - City Letter — Fire alarm pull station key (10/20/2025)
- Exhibit D - City HSCloud inspection record (FS-473734) - reinspection notes including exit obstruction comment (inspection date 10/28/2025).
- Exhibit E - DSHS Inspection Report No. 308620 (07/28/2025)
- Exhibit F - DSHS Inspection Report No. 310327 (10/28/2025) and supporting photo documentation (missing ceiling tiles, etc.)
- Exhibit G - Sprinkler remodel documents (04/16/2024) — schematics/details/plan excerpt (gun-closet area context)
- Exhibit H - Anonymous employee safety concerns (redacted) (11/13/2025)
- Exhibit I - Email to City re: TLE remodel/permit & life-safety inspection request (10/14/2025)
- Exhibit J - Follow-up email to City re: permitting/phasing and state asbestos compliance concerns (10/16/2025)

Mt. Pleasant Fire Department

Occupancy: **WALMART**
Occupancy ID: **50A**
Address: **2311 JEFFERSON Mt. Pleasant TX 75455**

Form: MPFD Inspection Form - NEW

Inspection Type: **Annual**
Inspection Date: **7/23/2021** By: COOK , ADAM (359)
Time In: **13:31** Time Out: **13:49**
Authorized Date: **07/23/2021** By: COOK , ADAM (359)

Inspection Topics:

General Fire Protection

Other
Violation not listed above:
Status: FAIL
Notes: Replace missing or broken ceiling tiles through out building including North and South entry electrical rooms.

Other:
Violation not listed above:
Status: FAIL
Notes: Remove cardboard from ceiling space in grocery pick up area (new edition), and replace with fire rated material.

Fire Protection Systems

Sprinkler heads free of dust and or paint over spray? B903.1
Are the sprinkler heads clean and not painted?
Status: FAIL
Notes: Clean sprinkler heads that have excessive dust or debris covering (automotive office area).

Maintain sprinkler system? B903.1
Has the sprinkler system been maintain and kept in working order?
Status: FAIL
Notes: Sprinkler system in battery room needs updated inspection.

Other
Violation not listed above:
Status: FAIL
Notes: Place a sign on door of riser room that reads "Riser Room"

Alarm Systems

Maintain fire alarm system in operable condition? 907
is the system maintained and kept in working order?
Status: FAIL
Notes: Have customer service area alarm panel checked and repaired if needed. (trouble code showing)

Other
Violation not listed above:
Status: FAIL
Notes: Place "FACP" sign on chain link to indicate location of main fire alarm panel.

Electrical

Covers on electrical outlets and switches? 605.6

All electrical outlets and switches must have cover plates on them.

Status: FAIL
Notes: Cover electrical and data junction boxes in GM unload room

Electrical Room and electrical panel properly labeled? 605.3.1

Are the breakers in the electrical panel labeled?

Status: FAIL
Notes: Place sign on doors of rooms containing electrical panels labeled "Electrical Room" (North and South entry rooms, etc.)

Hazardous Materials

Hazardous Identification Signs Posted? 2703.5

Visible hazard identification signs as specified in NFPA 704

Status: FAIL
Notes: NFPA 704 placard needed on outside used oil storage gate.
NFPA 704 placard needed on outside propane cylinder storage as well.

Additional Time Spent on Inspection:

Category	Start Date / Time	End Date / Time

Notes: No Additional time recorded

Total Additional Time: 0 minutes

Inspection Time: 18 minutes

Total Time: 18 minutes

Summary:

Overall Result: Correction Notice Issued

Inspector Notes: *Make duplicate keys for alarm system pull stations.

Inspector:

Name: COOK , ADAM
Rank: Driver
Work Phone(s): 9035754144
Email(s): acook@mpcity.org, mp_fireman@yahoo.com
COOK , ADAM:

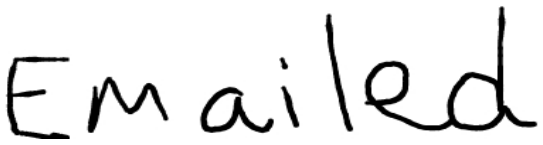


Signed on: 07/23/2021 13:50

Signature *Date*

Representative Signature:

Signature of: Steve Graves on 07/23/2021 13:50



Signature *Date*

Mt. Pleasant Fire Department

Occupancy: **WALMART**
Occupancy ID: **50A**
Address: **2311 JEFFERSON Mt. Pleasant TX 75455**

Form: MPFD Inspection Form - NEW

Inspection Type: **Reinspection**
Inspection Date: **9/11/2024** By: CRAIG , CODY (407)
Time In: **13:46** Time Out: **14:42**
Authorized Date: **Not Authorized** By:

Inspection Topics:

General Fire Protection

Other

Violation not listed above:

Status: PASS
Notes: All ceiling tiles that are missing throughout the store need to be replaced.

Corrected



Fire Protection Systems

Maintain sprinkler system? B903.1

Has the sprinkler system been maintain and kept in working order?

Status: PASS
Notes: This riser system is by the mechanic shop in the battery storage room. This riser was missed when getting an inspection and needs to be brought up to date.

Corrected 12/3/2024



Other

Violation not listed above:

Status: FAIL
Notes: There is no way for the water to access the lower parts of the storage rack if something were to catch on fire. I would recommend wall mounted sprinkler heads or having a wire style storage racks.
Also there needs to be an (explosive) placard on the door of the room where the guns and ammo is stored.

Re visited on 12/3/2024. Still not taken care of.



Electrical

Maintain 30 inch clearance to all electrical panels? 605.3

There has to be a 30 inch clearance around all panels.

Status: PASS
Notes: All breaker panels need to maintain an 30 inch clearance all the way around the panel from any combustibles.



Exits

Other

Violation not listed above:

Status: FAIL
Notes: These doors are located in the photo lab. We ask that there is a "roof access " sign mounted here and on the fence that goes to the roof access ladder. Preferably a 12x12 sign with 2 inch letters.



Additional Time Spent on Inspection:

Category	Start Date / Time	End Date / Time

Notes: No Additional time recorded

Total Additional Time: 0 minutes

Inspection Time: 56 minutes

Total Time: 56 minutes

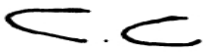
Summary:

Overall Result: Second Correction Notice

Inspector Notes:

Inspector:

Name: CRAIG , CODY
Rank: FF
Work Phone(s): 9035754144
Email(s): ccraig@mpcity.org
CRAIG , CODY:

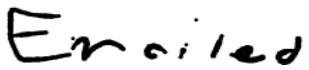


Signed on: 01/24/2024 14:14

Signature *Date*

Representative Signature:

Signature of: Emailed on 01/24/2024 14:14



Signature *Date*

501 N.Madison
Mt. Pleasant TX 75455

City of MOUNT PLEASANT

Phone: (903) 575-4149
Fax: (903) 577-1828

ID #: PM-473913

10/20/2025

Walmart

2311 S Jefferson Ave
Mount Pleasant TX 75455-6011

Re: Property Maintenance at 2311 S JEFFESON Mt. Pleasant TX 75455

Cad #: 12507

Dear Walmart ,

An inspection of the above referenced property was made on 10/17/2025. As a result of this inspection, the condition described below was observed:

Conditions: A key was hung from a fire alarm pull station. I talked with the Fire Chief and he sad it should not be hung it should be secure. Ruth an employee with Walmart removed the key and said she would put it in a secure location. Picture attached. No follow up required.

The condition described above is in violation of the following:

Chapter 150.001 Section 704.1 - Systems, devices and equipment to detect a fire, actuate an alarm, or suppress or control a fire or any combination thereof shall be maintained in an operable condition at all times in accordance with the International Fire Code.

This is your official notice that you will need to bring the property into compliance no later than 10/27/2025.

Your cooperation in this matter is greatly appreciated. If we can be of further assistance to you, or can answer any questions regarding this matter, please contact this office at (903) 575-4102.

Sincerely,

John Ankrum
Building Official

RECIPIENTS: Owner- Walmart

501 N.Madison
Mt. Pleasant TX 75455

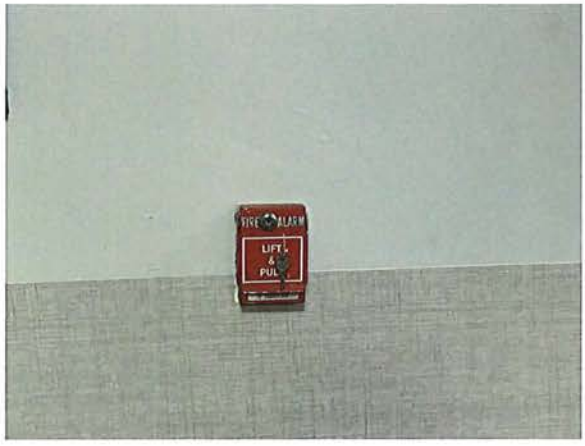
City of MOUNT PLEASANT

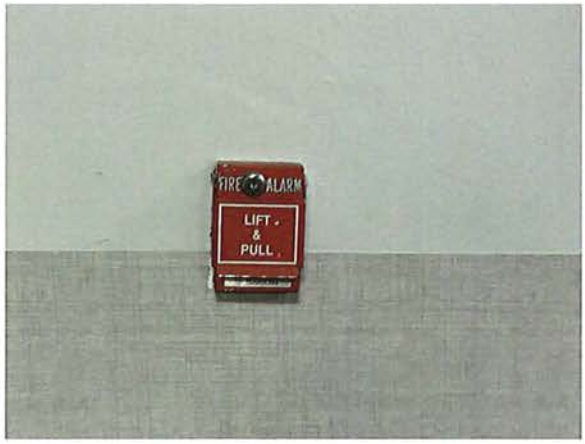
Phone: (903) 575-4149
Fax: (903) 577-1828

ID #: PM-473913









HSCloud **City of Mount Pleasant TX**

Inspection Manager

Permit Manager

Address: 2311 S Jefferson Ave Mount Pleasant, TX 75455-6011
Permit Name: Wal-Mart Store
Permit Number: 2329
Program: Food
Permit Type: Food Establishment
Device Type:
Catalog Number:
Establishment Name: Wal-Mart
Issue Date: 12/31/2024
Expiration Date: 12/31/2025
Date License Paid: 12/19/2024
Status: Permitted
Issuance Reason:
Latest Invoice Date: 10/20/2025
Latest Invoice Number: 2242
Invoice Total: $275.00
Invoice Balance: $275.00
Owner: Wal-Mart Licensing- Grocery
Owner Address: 702 SW 8th St Stop 500NULL Bentonville AR 72716-6209
Risk:
Assigned To: Osiel Martinez
Next Routine Inspection Due: 03/16/2026
GPS: 33.13543 -94.96807
Legacy Permit Number: 2329
Complaint Number: FS-473734
Complaint Address: 2311 S Jefferson Ave Mt Pleasant TX 75455
Complaint Type: Food Service Complaint
Last Inspection Date: 10/28/2025
Score:
Address: 2311 S Jefferson Ave Mount Pleasant, TX 75455-6011

Conversations

No conversations found

Record History

10/28/2025 11:49 AM CDT - Osiel Martinez
Original record not available to compare
Comment: Record created.

Permit Name: Wal-Mart Store
Permit Number: 2329
Program: Food
Permit Type: Food Establishment
Device Type:
Catalog Number:
Establishment Name: Wal-Mart
Issue Date: 12/31/2024
Expiration Date: 12/31/2025
Date License Paid: 12/19/2024
Status: Permitted
Issuance Reason:
Latest Invoice Date: 10/20/2025
Latest Invoice Number: 2242
Invoice Total: $275.00
Invoice Balance: $275.00
Owner: Wal-Mart Licensing- Grocery
Owner Address: 702 SW 8th St Stop 500NULL Bentonville AR 72716-6209
Risk:
Assigned To: Osiel Martinez
Next Routine Inspection Due: 03/16/2026
GPS: 33.13543 -94.96807
Legacy Permit Number: 2329
Complaint Number: FS-473844
Complaint Address: 2311 S Jefferson Ave Mount Pleasant TX 75455-6011
Complaint Type: Food Service Complaint
Last Inspection Date: 10/28/2025
Score:

Required fields are marked with an asterisk *

* **Inspection Date:** 10/28/2025

* **Inspector:** Osiel Martinez

Accompanied By:

*** Purpose:** Re-Inspection

Loading Violation Checklist...

Inspection Outcome: Passed

Compliance Date: 11/07/2025

Comments: *No running hot water, violation has been addres*

No running hot water, violation has been addressed already because it is a connecting line. Make sure not to have exits covered in WIC. Multiple dented cans in grocery isle.

Legacy Inspector:

Legacy Inspection Type:

Assigned To:

Attachments

TEXAS Health and Human Services | Texas Department of State Health Services

Mobile Inspection Report

Name:	WAL MART SUPERCENTER 131 WALMART STORES TEXAS LLC	**Program/License Type:**	Food Manufacturer / Food Manufacturer	**Inspection Number:**	308620
Address:	2311 S JEFFERSON MOUNT PLEASANT, TX. 75455 TITUS (903) 572-0018	**License Number:**	0036543	**Inspection Class:**	F Food
		File Number:	8665	**Inspection Type:**	Complaint/Incident
		License Status:	Current	**Inspector:**	BRADLEY, JONATHAN
		License Expiration:	06/29/2027	**Inspection Date:**	07/28/2025
				Disposition:	0061 - Voluntary Action Indicated No Warning

License RSD Data

Hours of Operation

HOURS_OF_OP
6am - 11pm

Product

PRODUCT	CLASS	SUBCLASS	PIC	PRODUCTCODE	PRIMARY
72M-Retail Food Estab. (Manufacturer)					F

Notes:

Mobile Inspection Report

Inspection Private Note	8/19/2025-Referred to the Mt. Pleasant Health Department for follow up: jankrum@mpcity.org. MA 7/22/25: Complaint #1524250148 sent to East Branch- JS On 7/28/2025 Miranda Beall and I addressed Complaint #1524250148 in person at Walmart Supercenter 131 located at 2311 S Jefferson, Mount Pleasant, TX 75455. We met with Mr. Pake Montgomery, the Fresh Coach, for this location. I conveyed to Mr. Pake Montgomery the reason for the complaint and the concerns the complainant had. Miranda Beall and I addressed each individual photo included with the complaint to find all the locations that the complainant took photos of. We then took photos of those same locations to document our findings. Our findings are as follows: A) Ceiling insulation and dirt found on the metal display rack where the Great Value Hamburger Dill Chips are located. B) Ceiling insulation and dirt found on top of the boxed Modelo beer. C) Ceiling insulation and dirt found on top of the boxed Miller Light beer. D) Ceiling insulation and dirt found on top of boxed Millie Moon luxury diapers. E) Ceiling insulation and dirt on the display rack where the Great Value distilled water and Parentâ¿¿s Choice distilled water is located. F) Ceiling insulation and dirt found on and around pet toys and pet products. There were no findings of dirt, debris, metal shavings or insulation on any exposed food products, infant formula, baby food, packaged tortillas, packaged meats or frozen food items. There were no findings of wet walls and floor areas in open refrigeration zones. Mr. Pake Montgomery informed us that there was a previous water issue. During a roof replacement, a water pipe was punctured, which was how the leak started. This has since been repaired and no leak was present during the time of inspection. The complainant also took four photos of raw chicken water/blood pooled in plastic drip trays underneath where packaged raw chicken is stored in the display cooler for retail sales. This was visualized during my inspection on this date. I discussed the firmâ¿¿s cleaning process with Mr. Pake Montgomery to address this issue. Mr. Pake Montgomery said that it is cleaned multiple times a day with paper towels and a green machine. This complaint is Substantiated. 66 Attachments (1 Front of Firm, 4 Images of Observations, 1 of notes, 60 images of complaint #1524250148).

Mobile Inspection Report

A - General Firm Info

General Firm Information

Licensing

License Q1. List the GAS of firm Comment: $9,000,000	$ 1,000,000 - $ 9,999,999.99
License Q2. Is this firm a private labeler (no production at this location)? If so, provide name and address of co-packers Comment: The firm is not a private labeler.	No
License Q3. Does this firm co-pack private label products for other firms? If so, provide name and address of private label customer(s). Comment: Firm does not co-pack.	No
License Q4. Is this firm a warehouse operator? If so, provide square footage of area where products under our jurisdiction are stored. Provide name and address of Warehouse Registrants: Comment: Firm is not a warehouse operator.	No
License Q5. Does the firm store product at any offsite storage locations? If so, provide the name and address of any storage locations. Comment: Firm does not store products offsite.	No
License Q6. Does the firm have an EIN noted in the firm file? If no, obtain the EIN from the firm management.	Yes

Firm Data

Firm Q1. If there is any change to the license, indicate the change and effective date	No
Firm Q2. List the most responsible person onsite to whom credentials were presented: Comment: Name and Title of Individual: Mr. Pake Montgomery, Fresh Coach	Provide Info
Firm Q3. List the most responsible person for this location Comment: Ms. Carrie Mahon, Store Manager	Provide Info
Firm Q4. List the firm's website(s) if any: Comment: www.walmart.com	Provide Info
Firm Q5. Select the firm hours of operation Comment: 6am-11pm, Daily.	Food Op Hr 5: Alternative Hours (require days and hours)
Firm Q6. Indicate the number of FTEs the firm has Comment: 240 FTE	A note is needed

Facility Data

Mobile Inspection Report

Facility Q1. Are updates needed to the product codes? Ensure all high risk State product codes are identified. To update, to Additional Info tab.	No
Facility Q2. Has firm added any new product lines? If so, go to Additional info to add	
Facility Q3. Total Square footage of the firm	A note is needed
Comment: 172,000 Sq Ft	
Facility Q4. Temperature Type	Food Temp 7: Ambient/Refrigerated/Frozen
Facility Q5. Water Source	0 - Public Water Source
Facility Q6. Other Food-Regulating Agencies	Food Agency: Local Health
Comment: City of Mt. Pleasant Health Department	

Contract, Compliance, Violative and New Firm Information

Corporate Information (Required for Contract, Compliance, Violation, and initial)

CorpOff Q1. Enter the names and titles of all corporate officers of the firm being inspected.	A note is needed
Comment: Doug McMillon, CEO, Walmart INC John Furner, President and CEO, Walmart U.S. John David Rainey, EVP and CFO, Walmart INC	
CorpOff Q2. Enter the names, titles, and area of responsibilities of location management (if different from corporate officers).	A note is needed
Comment: Ms. Carrie Mahon, Store Manager, is the most responsible person at this location. Mr. [redacted], Store Lead, responsible for all daily operations and transactions. Mr. Pake Montgomery, Fresh Coach, is in charge of produce, meat market, bakery and deli.	
CorpOff Q3. What is the legal status of the firm?	LLC - Limited Liability Company

Supplier Information (Required for Contract, Compliance, Violative and Initial)

Supplier Q1. % Received Interstate, as reported by firm	A note is needed
Comment: 30%	
Supplier Q2. Is firm a direct importer?	No
Supplier Q3. Name the top 3-5 suppliers (name address, products supplied)	A note is needed
Comment: Indicate Products Supplied and full address for all Texas companies. Only city/state/zip required for out-of-state suppliers: 1) Walmart Distribution Center 6042: 20634 S Indian Meridian Rd, Pauls Valley, OK 73075 (Shelf Stable Products) 2) Walmart Distribution Center 6036: 201 Old Elkhart Rd, Palestine, TX 75801 (Fresh Product and Meat Products) 3) Walmart Distribution Center 8348: 940 E Pleasant Run Rd, Lancaster, TX 75146 (Fresh Produce)	

Distribution Information (Required for Contract, Compliance, Violative and Initial)

Distribution Q1. % Shipped Interstate, as reported by firm	A note is needed
Comment: 0%, Retail only.	
Distribution Q2. Distribution area	A note is needed
Comment: N/A, Retail only.	

Mobile Inspection Report

Distribution Q3. %Retail %Wholesale	A note is needed
Comment: 100% Retail.	
Customer Types. Customer Types	A note is needed
Comment: Walk in retail customers.	
Customer List. Name the top 3-5 customers (name and address).	A note is needed
Comment: N/A, Retail only.	

FFR, RFR and FSMA (Required for Contract and Compliance)

FFR and RFT Q1. Is the Firm AWARE of Food Defense Security Preventative Measures? If not, notes must be entered.	Yes
FFR and RFT Q2. Enter reasons if the firm is EXEMPT from FFR	Provide Info
Comment: Retail Food Establishment as its primary function	
FFR and RFT Q3. Enter registration status if the firm is SUBJECT to the FFR	Provide Info
Comment: Firm is exempt.	
Person Registered with FDA. Was the firm able to provide the name and contact information of the person responsible for registering the firm with FDA? If yes, provide the name and contact information in the notes.	No
Comment: Firm is exempt.	
RFT. Is Firm AWARE of the Reportable Food Registry requirement by FDA? If not, notes must be entered.	Yes
FSMA. Was the FSMA User Fee Document provided to the firm?	No

Manufacturing Operations (Required for Contract, Compliance, Violative and Initial)

MfgOps Q1. Enter Manufacturing Processes (select all the apply)	A note is needed
Comment: Prep w/ cook Prep w/o cook	
MfgOps Q2. Description of Manufactured Products	A note is needed
Comment: Various baked breads, baked sweet goods, deli sandwiches, deli salads, rotisserie chickens, deli chicken products, sliced deli meats and cheeses.	

Product Labeling (Required for Contract, Compliance, Violative and Initial)

ProductLabel Q1. Indicate specific food/color additives and allergens in manufactured product(s):	A note is needed
Comment: Milk, eggs, peanuts, tree nuts, wheat, soy, fish, crustacean shellfish, and sesame.	
ProductLabel Q2. Are finished products labeled appropriately for allergens?	Yes
ProductLabel Q3. Is firm exempt from NLEA labeling?	Yes
ProductLabel Q4. Product Labeling Comments:	A note is needed

Mobile Inspection Report

Comment: N/A

Warehouse/Distribution Operations (Required for Contract, Compliance, Violative and Initial)

WarehouseDist Q. Goods Distributed (Enter all that apply) — A note is needed

Comment: Food
OTC
Devices

WarehouseDist Q1. Description of Distributed product (excluding any products firm manufactures): — A note is needed

Comment: Dry bottled and canned grocery items, HBA items, cleaning supplies, paper products, produce, fresh meat, pet food, charcoal.

WarehouseDist Q3. Description of FROZEN Seafood that is wholesaled: — A note is needed

Comment: Firm does not wholesale frozen seafood.

WarehouseDist Q4. Description of REFRIGERATED seafood that is wholesaled: — A note is needed

Comment: Firm does not wholesale refrigerated seafood.

Process Assessment (Required for Contract, Compliance, Violative and Initial)

ProcessAssess Q1. Provide FDA product code for product reviewed during inspection. — A note is needed

Comment: 17 B G T 32
Poultry Products, Part I / Plastic, Synth / Packaged Food (Not Commercially Sterile) / Chicken, Whole

ProcessAssess Q2. Provide Products Produced During Inspection (not required for warehouse) — A note is needed

Comment: Rotisserie Chicken process was reviewed.

ProcessAssess Q3. Description of Specialized Processes and HACCP: — A note is needed

Comment: No specialized processes.

ProcessAssess Q4. Provide Process Flow (not required for warehouse EXCEPT HACCP) — A note is needed

Comment: Whole chickens are received boxed and refrigerated from the truck. They are stored in the meat walk in cooler. The pre-seasoned whole chickens are removed from walk in cooler and are placed in 390°F rotisserie oven and are cooked for 1hr and 20 min or internal temperature reaches 170°F-185°F. Once the cook process is complete the chickens are turned on their side to drain. The rotisserie chickens are then placed in individual plastic bags, labeled and placed for customer self service.

ProcessAssess Q5. Provide information on whom accompanied you during your review of the firm's process

ProcessAssess Q6. Does the firm have a Product Coding System? If so, describe and provide an example. — Yes

Comment: Product Label for manufactured products are coded with the packed date and best if used by date.
Example 6 count white kaiser rolls, packed on 07/26/2025 and Best if used by 07/29/2025.

ProcessAssess Q7. Does the firm have written recall procedures? — Yes

Comment: All recalls are handled by corporate office.

Mobile Inspection Report

ProcessAssess Q8. Report any review of the firm's complaint files — A note is needed

Comment: The firm’s complaint log was reviewed; however, the firm has not received any food safety complaints.

ProcessAssess Q9. Other Process Assessment Comments: — A note is needed

Comment: N/A

Sanitation (Required for Contract, Compliance, Violative and Initial)

SanitationQ1. Is the firm REQUIRED to keep Sanitation Monitoring Records? — No

SanitationQ2. If yes, does the firm monitor/document sanitation practices? — No

SanitationQ3. Briefly Describe the Firm's Sanitation Program (chemicals used, cleaning frequencies, etc...)? — A note is needed

Comment: Each Manufacturing department is equipped with a 3 compartment sink where equipment and utensils are washed, rinsed, and sanitized daily. Firm uses quaternary ammonia as a sanitizer.
Pest Control, Ecolab, services firm once per month.

General Firm Summary

Who accompanied you during the inspection?

InspCompany. Who accompanied you during the inspection? — Provide Info

Comment: Mr. Pake Montgomery, Fresh Coach

Other Summary Comments:

OtherSummary. Other Summary Comments: — Provide Info

Comment: R26 and R27 Cooler 30°F
B-7 Freezer 10°F
RCU1 and RCU2 Freezer 0°F
R12 freezer -4°F
52 Cooler 38°F
R13 Freezer -4°F

Correction

Correction. List any corrections made as result of the previous inspection. — Provide Info

Comment: Previously inspected by: DSHS
Date of Inspection: 06/29/2023
1) Bread room ceiling collapsing in back storage area. Corrected, Cost unknown.
2) Multiple flies in deli area. Not corrected.

Discussion with Management

Discussion with Management. List any discussion with Firm Management — Provide Info

Mobile Inspection Report

Comment: Response to NIO: Mr. Pake Montgomery, Fresh Coach
Current observations/correction Timeframe:
1) Employee jacket stored by packaged meat in meat market cooler. Corrected during inspection.
2) Firms roof is being replaced at this firm and dirt and insulation was found on canned Great Value Hamburger Dill chips, Boxed Modelo beer, Boxed Miller Light beer, Boxed Millie Moon luxury diapers, 1 gallon distilled water jugs, pet toys and pet products. Firm will clean by end of day.
3) Flies found in deli, bakery, and food storage areas. Firm will correct by the end of the week.
4) Handwashing stations in meat market, Produce backroom, and Bakery area not reaching suitable temp. Work orders placed during time of inspection. Will be fixed withing 48 hours.
5) Lack of Thermometers at Deli Display cooler and Produce walk in cooler. Temperatures were within limits during the inspection. Firm will correct by end of day.
6) Lack of Quaternary ammonium test strips in deli area, meat market and produce backroom. Firm will correct within a week.

Discussion Items:
1) Trash can blocking produce backroom hand sink.
2) Plastic gloves inside handwash sink in the produce backroom area.
3) Products/general merchandise against the walls in the storage area.

B - Food Risk Evaluation

Food Risk Evaluation

Firm Operations

FREval-1-1. Select Firm Operations	(0) Vended Water/Ice; Wholesale Registrant; Private Label w/o storage; 100% retail with LHD

100% retail - Local HD Jurisdiction

FREval-2-2. Select 100% retail - Local HD Jurisdiction	Yes

Inspector Signature:



TEXAS DEPARTMENT OF STATE HEALTH SERVICES
Consumer Protection Division
PO Box 149347, Austin, TX 78714
(512) 834-6660

Name	WALMART STORES TEXAS LLC WAL MART SUPERCENTER 131	License Type	Food Manufacturer
Address	2311 S JEFFERSON MOUNT PLEASANT TX 75455	License Number	0036543
Inspection Type	Complaint/Incident	Inspection Number	310327
Inspector	BRADLEY, JONATHAN	Inspection Date	10/28/2025

NOTICE OF INSPECTIONAL OBSERVATIONS

This notice is to acknowledge that the Texas Department of State Health Services (DSHS) conducted an inspection of your business on the date listed above. The information that has been gathered is subject to further department review and you may receive additional correspondence as a result.

Your attention is directed to the conditions observed and noted below. These conditions are not intended to be an all-inclusive list of deficiencies at your firm. It is your responsibility to comply with all applicable state laws and regulations, including requirements associated with the labeling and advertising of products and services offered by your firm.

Observation	**Description/Notes**
1	Storage of personal items Notes: Failure of personnel to store clothing and belongings in an area where food is not exposed and equipment or utensils are not washed. Specifically, Employee jacket stored on moving cart next to donut prep table in bakery.
2	Personal food/drink/tobacco Notes: Failure of employees to restrict drinking beverages to areas where food is not exposed. Specifically, employee water bottle stored next to orange whip bag in bakery cooler.
3	Floors, walls and ceilings Notes: Failure of plant construction to allow ceilings to be kept in good repair. Specifically, bread room near loading dock doors is missing five ceiling tiles above two water heaters and Mrs. Baird bread. Work order #330033431 was placed during time of inspection.
4	Safe and adequate for use Notes: Failure to use sanitizing agents which are safe and adequate under the conditions of use. Specifically, quaternary ammonium sanitizer tested at 0ppm in three compartment sink in deli area backroom using QT-40 test strips.
5	Pest exclusion - food storage or food preparation areas Notes: Failure to exclude pests from food preparation areas. Specifically, four live flies were observed in Deli Department landing on clean stainless steel mixing bowels. Work order #330034905 placed during time of inspection.

TEXAS DEPARTMENT OF STATE HEALTH SERVICES
Consumer Protection Division
PO Box 149347, Austin, TX 78714
(512) 834-6660

6	Water - Suitable temp. and pressure Notes: Failure to provide running water at a suitable temperature for hand washing. Specifically, A) Handwashing station in the Meat Market area did not temp above 74F using state issued thermometer for 3 min. Work order #330005083 placed during time of inspection. B) Handwashing station in the Produce backroom area did not temp above 75F using state issued thermometer for 3 min. Work order #330005083 placed during time of inspection. C) Handwashing station in the Bakery area did not temp above 79F using state issued thermometer for 3 min. Work order #330005083 placed during time of inspection.
7	Testing Notes: Failure to perform chemical testing where necessary to identify sanitation failures. Specifically, Quaternary ammonium tests strips missing in deli area. Firm replaced with new quaternary ammonium test strips during inspection.
8	Physical factors, time, temperature, humidity, water activity, pH, pressure, flow rate, manufacturing operations Notes: Failure to manufacture and store foods under conditions and controls necessary to minimize allergen cross contact and contamination. Specifically, A) Unpackaged cooked sesame seed bread stored above unpackaged plain cooked bread in bakery area. Firm corrected during time of inspection. B) Cooked exposed donuts and cooked exposed bread stored on rolling racks in bakery area.

Inspector:

BRADLEY, JONATHAN

Date: 10/28/2025

Firm Representative:

Carrie Mahon

Date: 10/28/2025

TEXAS Health and Human Services | Texas Department of State Health Services

Mobile Inspection Report

Name:	WAL MART SUPERCENTER 131 WALMART STORES TEXAS LLC	**Program/License Type:**	Food Manufacturer / Food Manufacturer	**Inspection Number:**	310327
Address:	2311 S JEFFERSON MOUNT PLEASANT, TX. 75455 TITUS (903) 572-0018	**License Number:**	0036543	**Inspection Class:**	F Food
		File Number:	8665	**Inspection Type:**	Complaint/Incident
		License Status:	Current	**Inspector:**	BRADLEY, JONATHAN
		License Expiration:	06/29/2027	**Inspection Date:**	10/28/2025
				Disposition:	0061 - Voluntary Action Indicated No Warning

License RSD Data

Hours of Operation

HOURS_OF_OP
6am - 11pm

Product

PRODUCT	CLASS	SUBCLASS	PIC	PRODUCTCODE	PRIMARY
72M-Retail Food Estab. (Manufacturer)					F
17-Meat, Meat Products and Poultry	B	G	T	32	N

Notes:

Inspection Private Note

10/17/25. Please reference the complaint 1524250148 from 2401, inspection #308620. This shell will be used as a continuation of that complaint since new complaints have been received from the same complainant. The new information regarding the new complaints has been uploaded into Hyland. - EM
Complaint inspection on 10/28/25.
30 Attachments (1 front of firm, 1 of notes, 12 of observations, 11 of temperatures, 4 showing no debris, and 1 showing new bunker).

On 10/28/2025 I addressed complaint #1524250148 in person at Walmart Supercenter 131 located at 2311 S Jefferson, Mount Pleasant, Texas 75455.
For this complaint inspection, I coordinated with the City of Mount Pleasant Building and Development team to do a joint inspection with their code officer, Mr. Osiel Martinez. At the firm location, I met the following individuals, all of whom are employed by the City of Mount Pleasant:
1) Ms. Candias Webster, Assistant City Manager
2) Ms. Lynn Barrett, Development Director
3) Mr. John Ankrum, Building Official
4) Mr. Osiel Martinez, Code Enforcement Officer II.

At the firm location, I also met with the following individuals, all of whom are employed by Walmart:
1) Ms. Carrie Mahon, Store Manager
2) Mr. [redacted], Store Lead
3) Mr. Pake Montgomery, Fresh Coach

None of the findings are related to the complaint that prompted my investigation on this day. Therefore, this complaint is unsubstantiated.

TEXAS Health and Human Services | Texas Department of State Health Services

Mobile Inspection Report

Inspection Costs

ONSITE	OFFSITE	TRAVEL	TRAVEL COST
5.0	7.0	3.0	

Mobile Inspection Report

A - General Firm Info

General Firm Information

Licensing

License Q1. List the GAS of firm

License Q2. Is this firm a private labeler (no production at this location)? If so, provide name and address of co-packers

License Q3. Does this firm co-pack private label products for other firms? If so, provide name and address of private label customer(s).

License Q4. Is this firm a warehouse operator? If so, provide square footage of area where products under our jurisdiction are stored. Provide name and address of Warehouse Registrants:

License Q5. Does the firm store product at any offsite storage locations? If so, provide the name and address of any storage locations.

License Q6. Does the firm have an EIN noted in the firm file? If no, obtain the EIN from the firm management.

Firm Data

Firm Q1. If there is any change to the license, indicate the change and effective date

Firm Q2. List the most responsible person onsite to whom credentials were presented:

Firm Q3. List the most responsible person for this location

Firm Q4. List the firm's website(s) if any:

Firm Q5. Select the firm hours of operation

Firm Q6. Indicate the number of FTEs the firm has

Facility Data

Facility Q1. Are updates needed to the product codes? Ensure all high risk State product codes are identified. To update, to Additional Info tab.

Facility Q2. Has firm added any new product lines? If so, go to Additional info to add

Facility Q3. Total Square footage of the firm

Facility Q4. Temperature Type

Facility Q5. Water Source

Facility Q6. Other Food-Regulating Agencies

Contract, Compliance, Violative and New Firm Information

Corporate Information (Required for Contract, Compliance, Violation, and initial)

CorpOff Q1. Enter the names and titles of all corporate officers of the firm being inspected.

Mobile Inspection Report

CorpOff Q2. Enter the names, titles, and area of responsibilities of location management (if different from corporate officers).

CorpOff Q3. What is the legal status of the firm?

Supplier Information (Required for Contract, Compliance, Violative and Initial)

Supplier Q1. % Received Interstate, as reported by firm

Supplier Q2. Is firm a direct importer?

Supplier Q3. Name the top 3-5 suppliers (name address, products supplied)

Distribution Information (Required for Contract, Compliance, Violative and Initial)

Distribution Q1. % Shipped Interstate, as reported by firm

Distribution Q2. Distribution area

Distribution Q3. %Retail %Wholesale

Customer Types. Customer Types

Customer List. Name the top 3-5 customers (name and address).

FFR, RFR and FSMA (Required for Contract and Compliance)

FFR and RFT Q1. Is the Firm AWARE of Food Defense Security Preventative Measures? If not, notes must be entered.

FFR and RFT Q2. Enter reasons if the firm is EXEMPT from FFR

FFR and RFT Q3. Enter registration status if the firm is SUBJECT to the FFR

Person Registered with FDA. Was the firm able to provide the name and contact information of the person responsible for registering the firm with FDA? If yes, provide the name and contact information in the notes.

RFT. Is Firm AWARE of the Reportable Food Registry requirement by FDA? If not, notes must be entered.

FSMA. Was the FSMA User Fee Document provided to the firm?

Manufacturing Operations (Required for Contract, Compliance, Violative and Initial)

MfgOps Q1. Enter Manufacturing Processes (select all the apply)

MfgOps Q2. Description of Manufactured Products

Product Labeling (Required for Contract, Compliance, Violative and Initial)

ProductLabel Q1. Indicate specific food/color additives and allergens in manufactured product(s):

ProductLabel Q2. Are finished products labeled appropriately for allergens?

ProductLabel Q3. Is firm exempt from NLEA labeling?

ProductLabel Q4. Product Labeling Comments:

Mobile Inspection Report

Warehouse/Distribution Operations (Required for Contract, Compliance, Violative and Initial)

WarehouseDist Q. Goods Distributed (Enter all that apply)

WarehouseDist Q1. Description of Distributed product (excluding any products firm manufactures):

WarehouseDist Q3. Description of FROZEN Seafood that is wholesaled:

WarehouseDist Q4. Description of REFRIGERATED seafood that is wholesaled:

Process Assessment (Required for Contract, Compliance, Violative and Initial)

ProcessAssess Q1. Provide FDA product code for product reviewed during inspection.

ProcessAssess Q2. Provide Products Produced During Inspection (not required for warehouse)

ProcessAssess Q3. Description of Specialized Processes and HACCP:

ProcessAssess Q4. Provide Process Flow (not required for warehouse EXCEPT HACCP)

ProcessAssess Q5. Provide information on whom accompanied you during your review of the firm’s process

ProcessAssess Q6. Does the firm have a Product Coding System? If so, describe and provide an example.

ProcessAssess Q7. Does the firm have written recall procedures?

ProcessAssess Q8. Report any review of the firm's complaint files

ProcessAssess Q9. Other Process Assessment Comments:

Sanitation (Required for Contract, Compliance, Violative and Initial)

SanitationQ1. Is the firm REQUIRED to keep Sanitation Monitoring Records?

SanitationQ2. If yes, does the firm monitor/document sanitation practices?

SanitationQ3. Briefly Describe the Firm's Sanitation Program (chemicals used, cleaning frequencies, etc...)?

General Firm Summary

Who accompanied you during the inspection?

InspCompany. Who accompanied you during the inspection?

Other Summary Comments:

OtherSummary. Other Summary Comments:

Correction

Correction. List any corrections made as result of the previous inspection.

Discussion with Management

Mobile Inspection Report

Discussion with Management. List any discussion with Firm Management

B - Food Risk Evaluation

Food Risk Evaluation

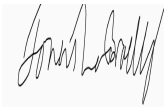
Firm Operations

FREval-1-1. Select Firm Operations

100% retail - Local HD Jurisdiction

FREval-2-2. Select 100% retail - Local HD Jurisdiction

Inspector Signature:



SPRINKLER SUBMITTAL REQUIREMENTS

THE FOLLOWING DETAILS MUST BE INCLUDED ON BOTH SHOP DRAWING SUBMITTALS, AS WELL AS AS-BUILT DRAWING SUBMITTALS:

1. NAME OF OWNER AND OCCUPANT
2. LOCATION, INCLUDING STREET ADDRESS
3. POINT OF COMPASS
4. LOCATION OF PARTITIONS
5. OCCUPANCY CLASS OF EACH AREA OR ROOM
6. SIZE OF CITY MAIN IN STREET AND WHETHER DEAD END OR CIRCULATING
7. MAKE, TYPE, MODEL, AND NOMINAL K-FACTOR OF SPRINKLERS INCLUDING SPRINKLER IDENTIFICATION NUMBER
8. TEMPERATURE RATING AND LOCATION OF HIGH TEMPERATURE SPRINKLERS
9. NUMBER OF SPRINKLERS IN EACH AREA
10. APPROXIMATE CAPACITY IN GALLONS OF EACH DRY PIPE SYSTEM
11. PIPE TYPE AND SCHEDULE OF WALL THICKNESS
12. NOMINAL PIPE SIZE AND CUTTING LENGTHS OF PIPE (OR CENTERLINE DIMENSIONS)
13. LOCATION AND SIZE OF RISER NIPPLES
14. TYPE AND LOCATIONS OF HANGERS, BRACES, AND METHODS OF SECURING SPRINKLERS WHEN APPLICABLE
15. ALL CONTROL VALVES, CHECK VALVES, DRAIN PIPES, AND TEST CONNECTIONS
16. MAKE, TYPE, MODEL, AND SIZE OF ALARM OR DRY PIPE VALVE
17. KIND AND LOCATION OF ALARM BELLS
18. SIZE AND LOCATION OF STANDPIPE RISERS, HOSE OUTLETS, HAND HOSE, MONITOR NOZZLES, AND RELATED EQUIPMENT
19. WHERE THE EQUIPMENT IS TO BE INSTALLED AS AN ADDITION TO AN EXISTING SYSTEM, ENOUGH OF THE EXISTING SYSTEM INDICATED ON THE PLANS TO MAKE ALL CONDITIONS CLEAR
20. FOR HYDRAULICALLY DESIGNED SYSTEMS, THE INFORMATION ON THE HYDRAULIC DATA NAMEPLATE
21. HYDRAULIC REFERENCE POINTS SHOWNDN THE PLAN THAT CORRESPOND WITH COMPARABLE REFERENCE POINTS ON THE HYDRAULIC CALCULATION SHEETS
22. THE MINIMUM RATE OF WATER APPLICATION (DENSITY OR FLOW OR DISCHARGE PRESSURE), THE DESIGN AREA OF WATER APPLICATION, IN-RACK SPRINKLER DEMAND, AND THE WATER REQUIRED FOR HOSE STREAMS BOTH INSIDE AND OUTSIDE
23. THE TOTAL QUANTITY OF WATER AND THE PRESSURE REQUIRED NOTED AT A COMMON REFERENCE POINT FOR EACH SYSTEM
24. CALCULATION OF LOADS FOR SIZING AND DETAILS OF SWAY BRACING PREVENTERS (MANUFACTURER, SIZE, TYPE)
25. LOCATION OF HYDRANTS
26. SIZE, LOCATION, AND PIPING ARRANGEMENT OF FIRE DEPARTMENT CONNECTIONS
27. EDITION YEAR OF NFPA 13 THAT THE SPRINKLER SYSTEM IS DESIGNED TO
28. INFORMATION ABOUT BACKFLOW
29. ALL TRADE-SPECIFIC EQUIPMENT REQUIRING COORDINATION MUST BE SHOWN.THIS INCLUDES,BUT IS NOT LIMITED TO, CEILING GRID, HVAC DIFFUSERS, LIGHTS, RTUS, CABLE TRAYS BUSWAYS, SKYLIGHTS, REFRIGERATION PIPING, AND COOLER/FREEZER CONDENSERS.
30. SYSTEM ELEVATION RELATIVE TO SOURCE, AS CALCULATED
31. TYPE OF FITTINGS AND JOINTS AND LOCATION OF ALL WELDS AND BENDS (CONTRACTOR SHALL SPECIFY ON DRAWING ANY SECTIONS TO BE SHOP WELDED AND THE TYPE OF FITTINGS OR FORMATIONS TO BE USED)
32. NAME AND ADDRESS OF CONTRACTOR
33. RELATIVE ELEVATIONS OF SPRINKLERS, JUNCTION POINTS, AND SUPPLY OR REFERENCE POINTS
34. INFORMATION ABOUT ANTI-FREEZE SOLUTION USED (TYPE AND AMOUNT)
35. CEILING/ROOF HEIGHTS AND SLOPES NOT SHOWN IN THE FULL HEIGHT CROSS SECTION
36. DRAWINGS MUST BE RE-SUBMITTED FOR ALL CHANGES EFFECTIVE AFTER DRAWINGS HAVE BEEN SUBMITTED AND/OR APPROVED.
37. AHJ MAY REQUIRE ADDITIONAL INFORMATION TO BE INCLUDED IN THE SPRINKLER SHOP DRAWINGS. SPRINKLER CONTRACTOR IS RESPONSIBLE FOR PROVIDING ANY/ALL INFORMATION REQUIRED BY THEAHJ.

SCOPE OF WORK

1. CONTRACTOR MUST VISIT THE BUILDING SITE TO DETERMINE THE FULL EXTENT OF THE EXISTING FIRE PROTECTION WORK AND EXISTING CONDITIONS, BECOME TOTALLY FAMILIAR WITH THE DISCONNECTIONS, REMOVALS, RELOCATIONS AND/OR RECONNECTIONS OF EXISTING FIRE PROTECTION EQUIPMENT REQUIRED, AND CONDITIONS IN THE PROPOSAL FOR THIS PROJECT. NO EXTRA COMPENSATION WILL BE PAID FOR LACK OF SUCH DETERMINATION, FAMILIARIZATION, AND/OR ALLOWANCE.
2. THE EXISTING FIRE SPRINKLER SYSTEMS WILL BE MODIFIED AS INDICATED ON THE PROJECT CONTRACT DOCUMENTS.
3. THE CONTRACTOR SHALL BE RESPONSIBLE FOR PURCHASING AND INSTALLING MATCHING CEILING TILES AND CEILING GRID TO REPLACE ANY CEILING TILES AND CEILING GRIDS THAT HAVE EMPTY HOLES OR NEED TO BE REPLACED DUE TO SPRINKLER SCOPE OF WORK. REFERENCE ARCHITECTURAL SHEETS FOR CEILING TILES AND CEILING GRID SPECIFICATIONS.
4. USE EACH EXISTING OUTLETS FOR ONE NEW ARM OVER TO NEW SPRINKLER LOCATION UNLESS HYDRAULICALLY CALCULATED. CONTRACTOR SHALL INSTALL 1" INCH MECHANICAL TEES IF ADDITIONAL OUTLETS ARE REQUIRED. AFTER THE DEMOLITION IS COMPLETE, THE NEW SPRINKLER SYSTEM SHALL MEET ALL REQUIREMENTS OF NFPA 13.
5. CONTRACTOR SHALL PROVIDE NEW SPRINKLERS AS NECESSARY DUE TO PAINT, DAMAGE, ETC. CONTRACTOR SHALL COORDINATE.
6. THE CONTRACTOR SHALL BE RESPONSIBLE FOR DAMAGE TO ANY CONTENT OR BUILDING COMPONENTS DUE TO CONTRACTOR NEGLIGENCE IN EXECUTION OF THE SCOPE OF WORK SHOWN IN CONTRACT DOCUMENTS. CONTRACTOR SHALL TAKE ALL PRECAUTIONS NECESSARY TO REDUCE POTENTIAL DAMAGE TO CONTENTS AND BUILDING DURING EXECUTION OF SCOPE OF WORK. WHERE POTENTIAL FOR DAMAGE TO CONTENTS OR BUILDING COMPONENTS IS CONSIDERED LIKELY DUE TO EXISTING SYSTEM CONDITION OR CONFIGURATIONS, CONTRACTOR SHALL DOCUMENT AND REVIEW CONCERNS WITH WALMART CONSTRUCTION MANAGER PRIOR TO INITIATING AFFECTED WORK.
7. THE CONTRACTOR SHALL REPAIR ANY LEAKS OR REPLACE ANY LEAKING COMPONENTS AFFECTED BY THIS SCOPE OF WORK AT NO ADDITIONAL COST TO THE OWNER.
8. THE CONTRACTOR IS RESPONSIBLE FOR MAINTAINING THE FIRE LANES DURING THE SPRINKLER SYSTEM UPGRADE PROCESS. THE CONTRACTOR SHALL COORDINATE WITH THE STORE MANAGER A STAGING AREA FOR MATERIALS AND TOOLS TO BE USED FOR PROJECT PRIOR TO START OF WORK.
9. CONTRACTOR SHALL PATCH ALL HOLES TO MATCH ADJACENT SURFACES LEFT UNUSED AFTER EXISTING SPRINKLER PIPING OR EQUIPMENT IS REMOVED AND VACATED FROM THESE HOLES.

GENERAL UNDERGROUND NOTES

1. ALL UNDERGROUND IS SHOWN FOR HYDRAULIC REFERENCE ONLY.
2. SEE CIVIL DRAWINGS FOR EXACT LOCATIONS IF AVAILABLE.
3. NO NEW WORK UNLESS OTHERWISE NOTED.

WATER SUPPLY INFORMATION

STATIC: 70 PSI
RESIDUAL: 65 PSI AT 1126 GPM

INFORMATION DERIVED FROM A FLOW TEST PERFORMED BY BENCHMARK GROUP DURING A SITE VISIT ON 06/28/23 AT 7:00 PM. ADDITIONAL SAFETY FACTORS ARE NOT INCLUDED.

HYDRAULIC CALCULATION

THE CONTRACTOR IS REPONSIBLE FOR PRODUCING AND PROVIDING THE AHJ AND THE ENGINEER OF RECORD HYDRUALIC CALCULATIONS WITH A MINIMUM SAFETY FACTOR OF 5 PSI FOR THIS PROJECT.

NEW HYDRAULIC PACARDS SHALL BE PROVIDED AND PERMANENTLY ATTACHED ON EACH APPLICABLE RISER IN ACCORDANCE WITH NFPA 13.

PLACARD INFORMATION

THE FOLLOWING INFORMATION MUST BE SHOWN ON THE PLACARDS FOR EACH UL PERFORMANCE BASE DESIGNS. REFERENCE SPECIFICATIONS FOR ADDITIONAL INFORMATION. PLACARDS THAT ARE INSTALLED WITH INFORMATION WRITTEN PERMANENT MARKER WILL NOT BE ACCEPTED.

SYSTEM #: X AREA: X
SPRINKLERS CALCULATED: X
SPRK END HEAD PRESSURE: X
HOSE DEMAND: X
SYSTEM FLOW DEMAND: X
SYSTEM PRESSURE DEMAND: X
SYSTEM SAFETY FACTOR: X
INSTALLING CONTRACTOR: X
UL TEST SERIES NUMBER: X
UL PERFORMANCE BASE DESIGN PROJECT NC27954

FIRE SPRINKLER PIPING AND DEMOLITION NOTES

1. UNLESS INDICATED OTHERWISE, DISCONNECT AND REMOVE ALL EXISTING FIRE PROTECTION COMPONENTS NOT INTENDED TO BE REUSED.
2. DISCONNECT, RELOCATE, AND RECONNECT EXISTING FIRE PROTECTION SYSTEMS AND EQUIPMENT WHERE REQUIRED.
3. NOTE CAREFULLY THAT THE FIRE PROTECTION DRAWINGS ARE INTENDED TO INDICATE, ONLY DIAGRAMMATICALLY, THE EXTENT AND THE GENERAL CHARACTER AND LOCATIONS OF THE WORK INCLUDED. PROVIDE ALL WORK OBVIOUSLY INTENDED, BUT HAVING MINOR DETAILS OMITTED OR NOT SHOWN. COMPLETE AS REQUIRED TO PERFORM THE FUNCTIONS INTENDED. FOLLOW THE CONTRACT DOCUMENTS FOR BUILDING DETAILS AND FIT THE WORK OF THE FIRE PROTECTION DRAWINGS AND SPECIFICATIONS THERETO.
4. REMOVE ALL DEMOLITION MATERIALS AND DEBRIS TO AN APPROVED DUMPING SITE AND CLEAN ALL FIRE PROTECTION WORK PRIOR THE PROJECT COMPLETION.
5. PERFORM ALL WORK ACCORDING TO THE PROJECT PHASING SCHEDULE INFORMATION FOR THIS PROJECT. PROVIDE ALL NECESSARY FIRE PROTECTION WORK, TEMPORARY AND/OR OTHERWISE, AND USE WHATEVER MEANS NECESSARY, TO CONFORM TO THE REQUIRED CONSTRUCTION PHASING OF THE PROJECT.
6. SPRINKLER SYSTEMS NOT ASSOCIATED WITH THE DEMOLITION SHALL BE LEFT IN SERVICE.
7. THE CONTRACTOR SHALL PROPERLY NOTIFY THE LANDLORD. THE LESSOR AND THE ADJACENT TENANTS A MINIMUM OF 48 HOURS IN ADVANCE BEFORE PROCEEDING WITH THIS WORK. ALL WORK SHALL BE SCHEDULED IN ADVANCE.

SYSTEM IMPAIRMENT REQUIREMENTS

1. THE CONTRACTOR IS RESPONSIBLE FOR THE COORDINATION, VERIFICATION AND PROVISION OF A FIRE WATCH SUBJECT TO THE REQUIREMENTS OF THE LOCAL JURISDICTION. ALL FIRE WATCH COSTS INCURRED AS A RESULT OF THIS PROJECT SHALL BE INCLUDED IN THE PROJECT BID AS A SEPARATE LINE ITEM. COORDINATION AND VERIFICATION AS TO WHEN A FIRE WATCH MAY BE NEEDED SHALL BE THE RESPONSIBILITY OF THE CONTRACTOR.
2. THE CONTRACTOR SHALL REQUEST THE STORE MANAGER TO NOTIFY ALARM CENTRAL OF THE SYSTEM(S) BEING SHUT OFF FOR WORK AND THE DURATION OF THE SHUT OFF.
3. THE CONTRACTOR SHALL CALL DIRECT TO THE FIRE DEPARTMENT AND ADVISE THAT THE FIRE ALARM SYSTEM IS IN TEST.
4. AT THE END OF EACH NIGHTS WORK, THE CONTRACTOR SHALL CALL DIRECT TO THE FIRE DEPARTMENT AND STORE MANAGER TO ADVISE WORK IS COMPLETE.
5. A FIRE WATCH IN ACCORDANCE WITH THE ADOPTED FIRE PROTECTION CODE BY THE AUTHORITY HAVING JURISDICTION SHALL BE REQUIRED WHEN ANY FIRE PROTECTION SYSTEM IS IMPAIRED OR OTHERWISE DOWN FOR ALTERATION. ADDITIONAL SPECIFIC REQUIREMENTS MAY BE NECESSARY DEPENDING UPON THE AUTHORITY HAVING JURISDICTION. THE CONTRACTOR IS RESPONSIBLE FOR ASSUMING THE ROLE OF IMPAIRMENT COORDINATOR TO DEVELOP AND MAINTAIN THE FIRE WATCH PLAN. THE PLAN SHALL ENSURE THAT A TRAINED INDIVIDUAL(S), WHOSE SOLE RESPONSIBILITY IS TO PERFORM CONSTANT PATROL AND WATCH FOR THE OCCURRENCE OF FIRE IS ON SITE WHILE ANY SYSTEM IS IMPAIRED. THE FIRE WATCH INDIVIDUAL SHALL HAVE AN APPROVED MEANS OF COMMUNICATION TO REPORT A FIRE TO THE FIRE DEPARTMENT ANDOR THE DESIGNATED CENTRAL STATION, AND DOCUMENT EVIDENCE OF THEIR PATROLS IN WRITING.
6. ONLY (1) ONE SYSTEM IS PERMITTED TO BE SHUT DOWN AT ONE TIME.
7. ANY FIRE DEPARTMENT FEES FOR FAILURE TO FOLLOW PROCEDURES WILL BE AT THE CONTRACTORS EXPENSE.
8. ALL SYSTEMS TO BE LEFT IN SERVICE PRIOR TO THE END OF EACH WORKDAY.
9. THE CONTRACTOR SHALL COORDINATE WITH THE STORE MANAGER ON THE AREA TO BE WORKED ON AT LEAST 24 HOURS IN ADVANCE.
10. REQUIRED MEANS OF EGRESS SHALL BE MAINTAINED AT ALL TIMES DURING CONSTRUCTION, DEMOLITION, REMODELING OR ALTERATIONS AND ADDITIONS TO THE WALMART. ALL EXITS SHALL NOT BE BLOCKED, REDUCED OR OTHERWISE MADE INOPERABLE WHICH ALSO INCLUDES THE EXIT ACCESS, THE EXIT AND EXIT DISCHARGE TO THE PUBLIC WAY. TEMPORARY MEANS OF EGRESS ARE ALLOWED.

AIR RELEASE VENT

ONE AIR VENT MUST BE INSTALLED ON ALL WET TYPE FIRE PROTECTION SYSTEMS INCLUDING SYSTEMS NOT AFFECTED BY THE REMODEL SCOPE OF WORK. EACH AIR VENT IS TO BE INSTALLED AT THE HIGHEST POINT OF THE SYSTEM AND PREFERABLY ON THE MAINS. THE CONTRACTOR IS RESPONSIBLE FOR LOCATING THE HIGHEST POINT OF EACH SYSTEM AND INSTALLING THE AIR VENT IN AN ACCESSIBLE LOCATION. IF THE AIR VENT IS TO BE INSTALLED ABOVE AN EXISTING CEILING THE CONTRACTOR MUST PROVIDE SIGNAGE, ONLY IF AIR VENT CANNOT BE LOCATED IN AN ACCESSIBLE LOCATION. PER NFPA 13, REF 5-FP3.

EACH SUBCONTRACTOR IS RESPONSIBLE FOR HAVING A THOROUGH KNOWLEDGE OF ALL DRAWINGS AND SPECIFICATIONS IN THEIR RELATED FIELD. THE FAILURE TO ACQUAINT HIMSELF WITH THIS KNOWLEDGE DOES NOT RELIEVE THE RESPONSIBILITY OF PERFORMING HIS WORK PROPERLY. NO ADDITIONAL COMPENSATION SHALL BE OWED BECAUSE OF CONDITIONS THAT OCCUR DUE TO FAILURE TO FAMILIARIZE WORKERS WITH THIS KNOWLEDGE.

EXISTING CONDITIONS WERE TAKEN FROM ORIGINAL DRAWINGS AND MAY NOT REFLECT EXACT "AS-BUILT" CONDITIONS. CONTRACTOR SHALL FIELD VERIFY ALL EXISTING CONDITIONS PRIOR TO SUBMITTING FINAL BIDS. CONTRACTOR SHALL CAREFULLY COORDINATE NEW WORK AND DEMOLITION WITH ALL OTHER DISCIPLINES AND EXISTING CONDITIONS.

CONTACT INFORMATION

DOCUMENTS INCLUDE JURISDICTIONAL REQUIREMENTS PROVIDED BY THE FOLLOWING CONTACTS:

FIRE SPRINKLER REVIEWING AUTHORITY:
ARISTEO RODRIGUEZ - DEPUTY CHIEF
726 E FERGUSON RD
(903) 466-9567

APPLICABLE CODES

NFPA STANDARDS	EDITION
NFPA 13	2016
NFPA 20	2016

UL GUIDELINE
UL LLC TECHNICAL REPORT: 4788122552, NC27954
UL LLC TECHNICAL REPORT: 4789705078, NC27954

GENERAL NOTES

1. THE DESIGN SHOWN ON THESE CONTRACT DOCUMENTS HAS BEEN PREPARED FOR APPROVAL BY THE AUTHORITY HAVING JURISDICTION (AHJ) AND TO PROVIDE GUIDANCE FOR BIDDING. CONTRACTOR SHALL COORDINATE WITH THE AHJ TO CONFIRM COMPLETE APPROVAL AND VERIFY ALL FORMS, PERMITS, ETC. ARE COMPLETED AS REQUIRED. THE CONTRACTOR SHALL SUBMIT COMPLETE FIRE SPRINKLER SHOP DRAWINGS AS REQUIRED BY SPECIFICATION SECTION 01330. CONTRACTOR SHALL BASE SHOP DRAWING DESIGN ON THE FIRE PROTECTION DRAWINGS AND SPECIFICATIONS. SPRINKLER SHOP DRAWINGS SHALL INCLUDE ALL NECESSARY ELEVATIONS, HANGER LOCATIONS, PIPE LENGTHS, DIMENSIONS, FABRICATION METHODS/NOTES, MATERIAL DATA, AND ANY OTHER INFORMATION NECESSARY TO CLARIFY THE INTENT OF INSTALLATION. CONTRACTOR SHALL PROVIDE PIPE SIZES, SPRINKLER SPACING, AND ALL SYSTEM CONFIGURATIONS AS SHOWN. ANY ALTERNATES IN DESIGN OF THE SYSTEM OR IN MATERIALS OR EQUIPMENT USED MUST BE APPROVED IN WRITING VIA THE REQUEST FOR INFORMATION PROCESS BY THE FIRE PROTECTION ENGINEER OF RECORD PRIOR TO ANY BIDDING, FABRICATION, OR INSTALLATION.
2. THE SPRINKLER CONTRACTOR SHALL BE RESPONSIBLE FOR PREPARING THE SHOP DRAWINGS, HYDRAULIC CALCULATIONS AND APPROVAL (BY THE ENGINEER OF RECORD AND AHJ) AS WELL AS INSTALLATION.
3. THE SPRINKLER CONTRACTOR MUST FIRST SUBMIT DOCUMENTS, AS OUTLINED IN THE PROJECT SPECIFICATIONS, TO THE FIRE PROTECTION ENGINEER OF RECORD FOR APPROVAL. AFTER THE APPROVAL IS GIVEN, THE CONTRACTOR MUST SUBMIT TO THE AUTHORITY HAVING JURISDICTION FOR INSTALLATION PERMIT.
4. COORDINATE LOCATIONS OF FIRE PROTECTION COMPONENTS, INCLUDING PIPING, ALARMS, DRAINS, TEST POINTS, ETC. WITH ARCHITECTURAL, STRUCTURAL, MECHANICAL, AND ELECTRICAL COMPONENTS. OBSTRUCTION TO SPRINKLER DISCHARGE MUST BE CONSIDERED DURING SHOP DRAWING PRODUCTION AND INSTALLATION; ADDITIONAL SPRINKLERS MAY BE REQUIRED AT NO ADDITIONAL COST TO OWNER. REFER TO SPECIFICATIONS FOR ADDITIONAL REQUIREMENTS.
5. SUBMIT A REQUEST FOR INFORMATION FOR QUESTIONS REGARDING THE FIRE PROTECTION DOCUMENTS PER RFI PROCESS LOCATED IN THE FIRE PROTECTION SPECIFICATIONS.
6. THE FIRE PROTECTION ENGINEER OF RECORD SHALL NOT BE RESPONSIBLE FOR THE CONTRACTOR'S FAILURE TO CARRY OUT THE CONSTRUCTION WORK IN ACCORDANCE WITH THE CONTRACT DOCUMENTS, NOR SHALL THEY BE REQUIRED TO SUPERVISE THE CONDUCT OF THE WORK, THE CONSTRUCTION PROCEDURES FOLLOWED BY THE CONTRACTOR, SUBCONTRACTORS, THEIR RESPECTIVE EMPLOYEES OR ANY OTHER PERSON AT THE JOB SITE OTHER THAN THAT OF THE ENGINEERING FIRM'S EMPLOYEES.
7. CONTRACTOR MUST REVIEW ALL CONSTRUCTION DOCUMENTS PRIOR TO BID. SHOULD MODIFICATIONS TO THESE PLANS BECOME NECESSARY TO PROPERLY COORDINATE THE SYSTEM WITH ALL OTHER TRADES, IT WILL BE THE CONTRACTOR'S RESPONSIBILITY TO OBTAIN APPROVAL OF THE CHANGES FROM BOTH THE AUTHORITY HAVING JURISDICTION AND THE OWNER'S DESIGNATED REVIEW CONSULTANT IN ADDITION TO OBTAINING THE NECESSARY APPROVALS, THE CONTRACTOR MUST MAKE NOTE OF ANY FIELD OR COORDINATION CHANGES ON THE INSTALLATION DRAWINGS, AND THEN MUST PROVIDE A SET OF AS-BUILT DRAWINGS ONCE COMPLETE.
8. CONTRACTOR MUST VERIFY ALL DROP DOWN LOCATIONS AT EXTERIOR WALLS WITH THE PROJECT MANAGER PRIOR TO INSTALLATION.
9. ALL FIRE PROTECTION SYSTEM INSTALLATION MUST BE COORDINATED AROUND FRAMING MEMBERS, PROPERLY INSTALLED INSIDE THE BAR JOIST AND COMPLY WITH NFPA 13 REQUIERMENTS INCLUDING PROTECTION UNDER OBSTRUCTIONS AS PART OF FIELD COORDINATION AT NO ADDITIONAL COST TO OWNER.
10. ALL PIPING PASSING THROUGH CMU WALLS SHALL BE INSTALLED WITH ONE INCH CLEARANCE ON ALL SIDES. (CORE DIAMETER EQUAL TO PIPE +2"). ALL CORES SHALL BE COORDINATED WITH STRUCTURAL REINFORCING. CONTRACTOR IS RESPONSIBLE FOR PROVIDING ALL CORING WITH PROPER CLEARANCE AT ALL CMU WALLS. CONTRACTOR SHALL BE RESPONSIBLE FOR PROVIDING A TWO INCH CLEARANCE AROUND ALL PIPING PASSING THROUGH CONCRETE SLABS. THE SPRINKLER CONTRACTOR SHALL FILL ALL CLEARANCES WITH APPROVED MASTIC.
11. PROVIDE ALL NECESSARY OFFSETS, RISES OR DROPS IN PIPING AND AUXILIARY DRAINS REQUIRED BY BUILDING CONDITIONS.
12. SPRINKLER SPACING SHALL BE PER NFPA 13 UNLESS OTHERWISE NOTED ON PLANS AND/ OR PROTECTION CRITERIA LEGEND.
13. INTERFACE SPRINKLER SYSTEM WITH FIRE PROTECTION SUPERVISORY SYSTEM.
14. SPRINKLER PIPE SHALL BE MANUFACTURED TO STANDARDS RECOGNIZED BY NFPA 13. THREADED PIPE SHALL HAVE A CORROSION RESISTANCE RATING OF 1.0 OR GREATER. CRIMP-TYPE COUPLINGS SHALL NOT BE USED. THREADABLE THINWALL PIPE WITH CORROSION RESISTANCE RATING OF LESS THAN 1.0 SHALL BE USED ONLY WITH ROLL GROOVE FITTINGS.
15. ALL SPRINKLER SYSTEMS THAT ARE TO BE MODIFIED SHALL BE HYDROSTATICALLY TESTED PER NFPA 13 PRIOR TO SPRINKLER SYSTEM MODIFICATION AND SHALL BE RE-HYDROSTATICALLY TESTED AFTER COMPLETION OF WORK.
16. DO NOT HANG OR SUPPORT ANY LOADS OR MAKE ANY ATTACHMENTS TO THE METAL ROOF DECK OR JOIST BRIDGING.
17. SAMMY SCREWS ARE NOT PERMITTED.
18. CEILING FLANGES ARE NOT PERMITTED.
19. CONTRACTOR IS TO COORDINATE FINAL SPRINKLER LOCATIONS AND PIPE ROUTING SUCH THAT THEY DO NOT INTERFERE WITH NOR RECEIVE DAMAGE FROM THE NORMAL OPERATIONS OF THE AREA.
20. PRIOR TO ORDERING SPRINKLERS, CONTRACTOR TO VERIFY EXISTING SPRINKLER OUTLET SIZES MATCH SPRINKLER SYMBOL LEGEND SCOPE OF WORK SHOWN ON THESE CONTRACT DOCUMENTS.
21. THE CONTRACTOR SHALL DIVERT ALL DRAIN AND INSPECTORS TEST CONNECTION DISCHARGE AWAY FROM FINISHED SURFACES AND PIPE TO APPROVED DRAIN LOCATIONS. THE CONTRACTOR WILL BE BACKCHARGED FOR ANY REPAIR, REPLACEMENT, OR CLEANING OF RUST STAINS ON PAVEMENT/CONCRETE DUE TO WATER DISCHARGE FROM SPRINKLER SYSTEM DRAIN DOWNS.
22. CONTRACTOR IS RESPONSIBLE FOR PERFORMING A 5 YEAR INSPECTION IN ACCORDANCE WITH NFPA 25. REFERENCE ADDITIONAL INFORMATION IN SPECIFICATION 13900 - FIRE PROTECTION.
23. INSPECTORS TEST/AUXILIARY DRAINS/HOSE VALVES SHALL BE RELOCATED AS SCOPE OF WORK REQUIRES. COORDINATE FINAL LOCATION WITH FINAL LAYOUT.

SHEET INDEX

FP1	FIRE PROTECTION SITE PLAN
FP2	OVERALL FIRE PROTECTION PLANS
FP2.1	ENLARGED FIRE PROTECTION PLANS
FP2.2	ENLARGED FIRE PROTECTION PLANS
FP2.3	ENLARGED FIRE PROTECTION PLANS
FP2.4	ENLARGED FIRE PROTECTION PLANS
FP3	FIRE PROTECTION DETAILS

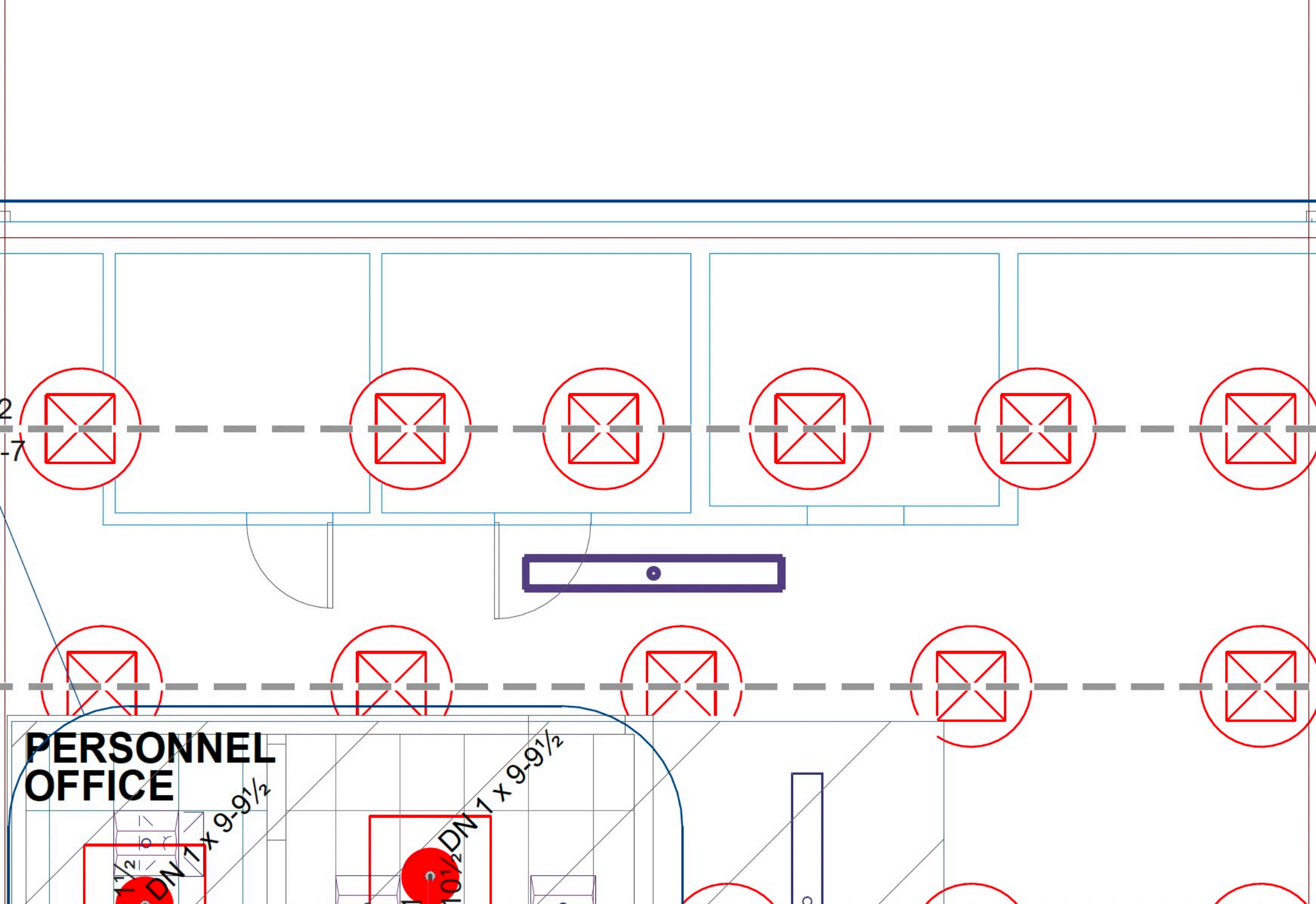
SUMMIT
4242 Koppe Bridge Road Ste 200, College Station, Texas 77845
Texas State License SCR-G-2447785
Phone (979) 428-1088 | 24 Hour Service

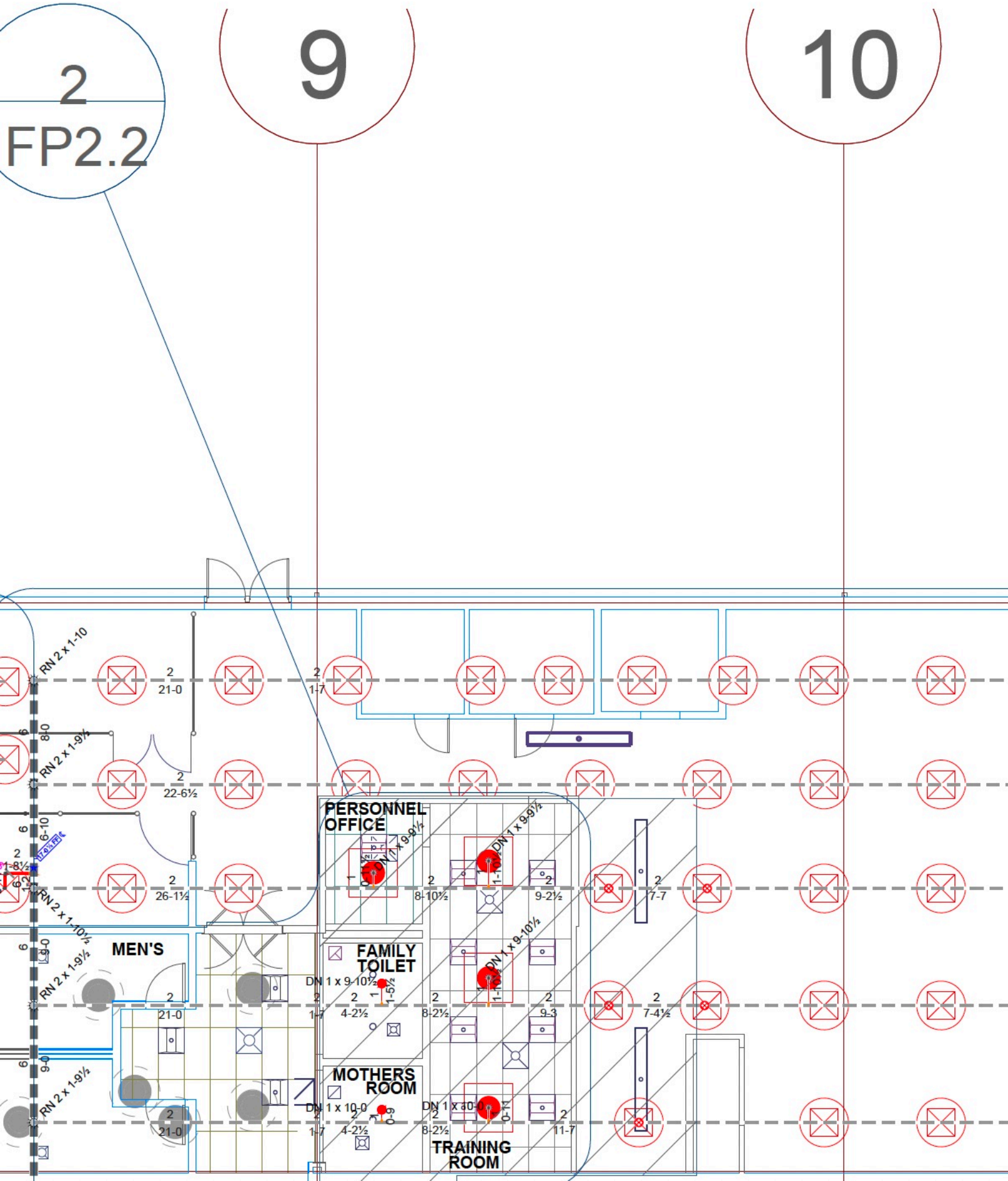
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REVISIONS:
1 xx/xx/xx xxxxxxxxxxxxx
2
3

Walmart 131
2311 S Jefferson Avenue
Mount Pleasant, TX 75455

INKLER PLAN, NOTES, & DETAILS


2
-7
PERSONNEL
OFFICE
1 1/2" DN 1 x 9-9 1/2
10 1/2" DN 1 x 9-9 1/2

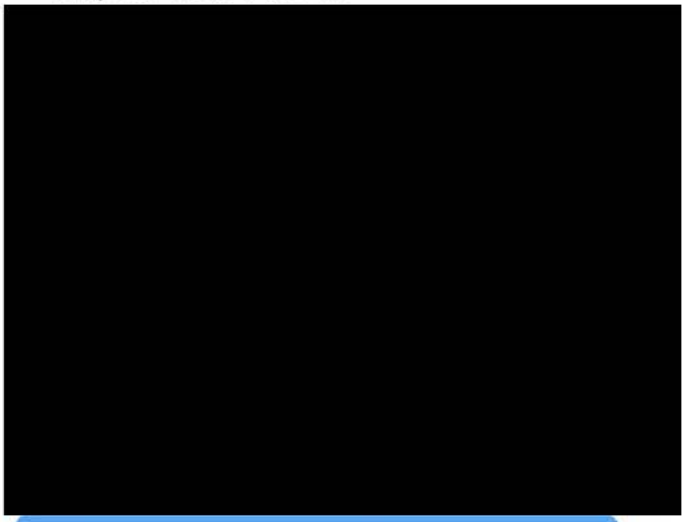

2
FP2.2
9
10
PERSONNEL OFFICE
MEN'S
FAMILY TOILET
MOTHERS ROOM
TRAINING ROOM
RN 2 x 1-10
RN 2 x 1-9½
RN 2 x 1-10½
DN 1 x 9-10½
DN 1 x 10-0

8:01

96

[redacted] Walmart MP

Thu, Nov 13 at 4:08 PM



Hey do you know if this is a name badge that a vendor or inspector would wear?

That looks like the facility maintenance guys badge

Okay cool just trying to figure out who he might be. I got a bunch of the records from DSHS and literally all the emails are just people going back and forth saying it's basically not their responsibility lmao

The City inspection report said no running hot water in the Deli which was documented by DSHS in July yet the city still PASSED the store

iMessage

8:02

96

[redacted] Walmart MP

It is the responsibility to make sure we have a safe work environment...

I'm telling you it's crazy. None of these people want to do their jobs yet collect a ton of money each paycheck.

Well, the plumbing was backed up when they came... Also, the bakery hand wash station isn't getting hot

A friend of mine who is a captain at the[redacted] Louisiana Fire Department said we shouldn't be operating like that...

Yeah it definitely shouldn't. Did the City know that the plumbing was backed up? In their report they said the hand station water was corrected while they were there. I am still waiting for the State's inspection report from that day.

They knew because they were working on it



iMessage

8:02

96

[redacted] Walmart MP



Not that sink right

The hand washing sink.. The small one with the foot petals

Okay cool. The Deli sink was backed up though right? I really never went back in those areas so the pictures they gave me I don't know what the hell I am looking at lmao

That looks like the sink in the deli where they wash the dishes

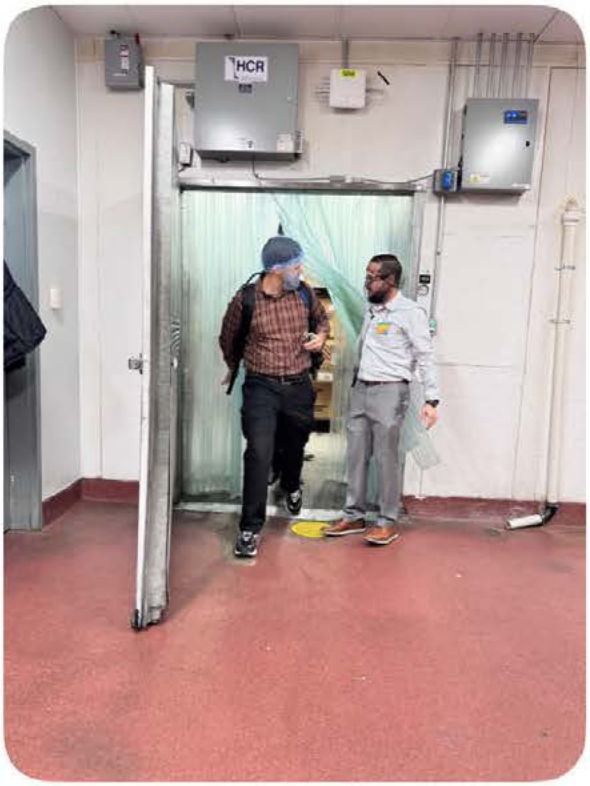
iMessage

8:02

96

[redacted] Walmart MP

Okay that's what I thought.



Most of the pictures aint of shit. Like what good is this? 😂

Because they don't care

Yup. They got rid of one of the city health inspectors though. Within the last two weeks his name disappeared from their website. Juan Ramirez.

I filed three separate complaints

iMessage

8:02

96

[redacted] Walmart MP

I filed three separate complaints with TDLR against the city inspectors.

They are just there to get paid...

Yup I'm gonna keep at them though. I'll keep you updated.

Ok

Shit they need to come back... We are packed in the backroom again...

Lmao of course. OSHA finally started working again today so hopefully they make a move.

Wed, Dec 3 at 6:01 AM



City Council - Dec 02 2025
youtube.com

iMessage

From: Kyle Moring [redacted]
Subject: Walmart Store #131 — TLE Remodel (observed) — Active OSHA Enforcement Inspection — City permits/phasing confirmation & inspection during federal funding lapse
Date: October 14, 2025 at 9:27 PM
To: Lynn Barrett lbarrett@mpcity.org, jankrum@mpcity.org
Cc: mpfd@mpcity.org, rvine@mpcity.org, Candias Webster cwebster@mpcity.org

KM

Good evening,

I am writing regarding remodel/construction activity observed at Walmart Store #131 (Tire & Lube Express, "TLE"), 2311 S. Jefferson Ave., Mount Pleasant, TX 75455. For transparency, this location is the subject of an active OSHA Enforcement Inspection (No. 1845692.015). Given the active OSHA Enforcement Inspection, please preserve any responsive City records and coordinate internally as appropriate.

In light of the current lapse in federal appropriations, federal field operations may be constrained. The City, as the authority having jurisdiction (AHJ) for building and fire code, is best positioned to ensure immediate compliance. I am not submitting photos at this time; instead, I respectfully request the following:

I. Confirmation of permits/approvals

- Please confirm whether the City has issued building and M/E/P permits for the TLE remodel (and any demolition scopes), and whether any Temporary Power/TCO/CO actions have been approved.
- Kindly provide the permit numbers and current status.
- If records are maintained by a third-party plan reviewer/permit portal, please confirm this and check whether those approvals are on file with the City.

II. Approved phasing/separation plan (construction adjacent to ongoing service)

- Please provide confirmation that an approved phasing/separation plan exists (per IFC Chapter 33 or City policy) showing rigid hoarding/barriers, maintained egress, and contractor-only access while vehicle service continues in adjacent bays.

III. Inspection/enforcement follow-up on the items below

Based on recent observations at the site, I request an inspection and any necessary enforcement to verify compliance with City codes and Fire Code requirements for:

- **Egress/exit discharge:** Temporary barriers or staging do not reduce required exit-access widths or obstruct the exterior exit discharge.
- **Hot-work controls (grinding/cutting/welding is included in the scope of work):** Hot-work permit(s) issued; 35-ft combustible control, shielding of openings, fire watch during and ≥30 minutes after work, and proper extinguishers (IFC Ch. 35/NFPA 51B).
- **Dust/silica controls & housekeeping:** Use of Table-1 wet methods or HEPA local exhaust; no dry sweeping or air that creates dust clouds; and wetting/bagging debris before it is placed in the roll-off (OSHA 29 CFR 1926.1153; IFC Ch. 33 expectations for dust control).
- **Temporary power:** Any temporary wiring/cords are listed for construction use, GFCI-protected where required, and routed/guarded to prevent trip or damage (NEC Art. 590; OSHA Subpart K).
- **Exterior staging:** Ensure roll-off placement and access do not impede Fire Department access/egress. Confirm whether the contractor's RV on site is permitted under City code/zoning or subject to Fire Marshal conditions (power/fuel/exhaust).

If no permits/approvals are on file for this scope, please advise whether a code enforcement case will be opened and provide the case number and compliance timeline. If permits exist, please reply with the permit numbers and the next inspection date.

Thank you for your attention to these life safety and compliance matters. I appreciate a written confirmation, and I am available if additional details would assist your review.

Respectfully submitted in good faith,

Kyle Moring

[redacted]

From: Kyle Moring [redacted]
Subject: Walmart Store #131 — TLE Remodel (observed) — Active OSHA Enforcement — DSHS Asbestos Inspection #56114 findings; request for permits/phasing confirmation & enforcement follow-up
Date: October 16, 2025 at 1:22 PM
To: Lynn Barrett lbarrett@mpcity.org, jankrum@mpcity.org
Cc: mpfd@mpcity.org, rvine@mpcity.org, Candias Webster cwebster@mpcity.org, Wlyon@mpcity.org

Good afternoon,

I am following up regarding **remodel/construction activity observed at Walmart Store #131 (TLE), 2311 S. Jefferson Ave., Mount Pleasant, TX 75455**. For transparency, this location remains under an **active OSHA Enforcement Inspection (No. 1845692.015)**.

Since my last message, I received the **Texas DSHS Mobile Inspection Report No. 56114** for this location (**Inspection Date:** July 01, 2025; **Notice issued:** July 24, 2025). Within the scope of that inspection, DSHS documented the following **asbestos-related deficiencies**:

- **25 TAC §296.191(e) / 40 CFR §61.145(a)** — *Did not conduct a thorough asbestos survey* prior to demolition/renovation.
- **25 TAC §296.251(a) / 40 CFR §61.145(b)(1)** — *Did not provide required demolition notification*(NESHAP/TAHPR).

These state-level findings elevate the urgency for City review. **Please see attached DSHS Inspection Report for review**. I am not attaching photos at this time; instead, I respectfully request written confirmation and an inspection/enforcement follow-up on the items below.

I. Permits/approvals and asbestos compliance (please provide permit numbers and status)

- **Building & M/E/P permits** for the TLE remodel (and any **demolition** scopes), including any **Temporary Power / TCO / CO** actions.
- Existence of a **TAHPR-compliant pre-renovation asbestos survey** for the TLE scope (performed by a **licensed inspector**, with lab results for suspect materials), on file with the City or otherwise available.
- If regulated asbestos-containing material (RACM) was present/disturbed: confirmation that abatement was performed by a **licensed asbestos abatement contractor** with proper **notifications to DSHS**, **work practices**(wet methods, leak-tight containers), and **disposal/manifests**.
- If any demolition/renovation occurred **before** the survey/notification requirements were met, please indicate **what enforcement steps** (e.g., **stop-work**, after-the-fact permit/penalty, corrective orders) the City is taking.

II. Approved phasing/separation plan while service continues next to construction

Please confirm that an **approved phasing/separation plan** (IFC Chapter 33 / City policy) exists and is being implemented—i.e., **rigid barriers/hoarding**, maintained **egress**, and **contractor-only access**—given that TLE vehicle service has continued adjacent to construction.

III. Inspection/enforcement follow-up (life-safety safeguards)

Please schedule/confirm an inspection that verifies:

- **Egress/exit discharge:** Temporary barriers or staging do **not** reduce required exit-access widths or obstruct **exterior exit discharge**.
- **Hot-work controls** (if grinding/cutting/welding occurred): **Hot-work permit(s)**, **35-ft combustible control**, shielding of openings, **fire watch during and ≥30 minutes after** work, and proper extinguishers (**IFC Ch. 35 / NFPA 51B**).
- **Dust/silica controls & housekeeping: Table-1 wet methods or HEPA local exhaust**; **no dry sweeping/air** that re-entrains dust; **wetting/bagging** debris before roll-off disposal (**OSHA 29 CFR 1926.1153**; IFC Ch. 33 dust-control expectations).
- **Temporary power:** All temporary wiring/cords are **listed for construction use**, **GFCI-protected** where required, and routed/guarded to prevent trip or damage (**NEC Art. 590**; OSHA Subpart K).
- **Exterior staging: Roll-off** placement/access does not impede **Fire Department access**; clarify whether any **contractor RV** on site complies with zoning and Fire Marshal conditions (power/fuel/exhaust).

IV. Public-interest fee waiver request (TPIA §552.267) — past and future Store #131 requests

Pursuant to Texas Government Code §552.267, I request a public-interest fee waiver or reduction for all records requests I have submitted to date and for future requests related to Walmart Store #131, because the requested information is intended primarily to benefit the general public (life-safety compliance; permitting/valuation transparency; coordination with state/federal regulators).

For context, I am a complainant in an active OSHA §11(c)/FSMA whistleblower matter involving this location; the records are being used to inform regulators (OSHA/DSHS) and to support public-safety oversight. If any charges remain unavoidable, please consider the maximum reduction available for a non-commercial, public-interest requester.

- If any portion of this correspondence is processed under the **Texas Public Information Act**, please assign a **PIA tracking number**.
- If estimated charges would exceed **$40**, please provide an **itemized cost estimate** per **§552.2615** before proceeding.
- Electronic delivery (PDF/CSV) is preferred.

V. Record preservation and acknowledgement

Given the **DSHS report** and the **active OSHA inspection**, please **preserve any responsive City records**, including any asbestos surveys, notifications, abatement documentation, permit applications, inspection notes, and communications with contractors. If any portion of this request is handled under the **Texas Public Information Act**, please assign and share a **PIA tracking number**.

Kindly reply with:

- an **acknowledgement**,
- the **permit/case number(s)** and the **assigned inspector(s)**, and
- the **date of the next inspection** (or the date by which these details will be provided).

Thank you for your prompt attention to these **life-safety** and **compliance** matters.

With gratitude,

Kyle Moring

[redacted]

