City of Mount Pleasant Code Compliance Department
Retail Food Establishment Inspection Report
501 North Madison Rd., Mt Pleasant, Texas 75455

Card Code: 2329

Inspection Date:	Time in:	Time out:	Establishment Name:	Address:
07/09/2026	11:15 AM		Wal-Mart	2311 S Jefferson Ave Mount Pleasant

Purpose of Inspection: Routine	RFSM Required:	TOTAL/SCORE
Establishment Person in Charge/ Owner: Wal-Mart Licensing- Grocery	Registered Food Service Manager Name: / Certificate Number: / Expiration Date:	100
Pest Control Company (PC): Ecolab / PC Service Date: 06/09/2026	Grease Trap Service Company (GS): Liquid environmental / GT Service Date: 06/26/2026	Follow-up Inspection Required Within: ☐ 24 hrs. ☐ 10 Days ☐ 30 Days

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
Mark the appropriate points in the **OUT** box for each numbered item. Mark '✓' a checkmark in appropriate box for **IN, NO, NA, R**

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
	✓				3. Proper Hot Holding temperature(135°F)							**Preventing Contamination by Hands**	
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods, Proper handling of ready to eat foods	
	✓				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							**Chemicals**	
	✓				8. Food Received at proper temperature			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal, Grease Trap, Trip Tickets	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM), Certificate Displayed			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe							**Permit Requirement, Prerequisite for Operation**	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. **Food Establishment Permit** (Displayed, Current & Valid)	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41.Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✓				36. Wiping Cloths; properly used and stored			✓				42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✓				45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

FAILURE TO COMPLY WITH THIS NOTICE MAY RESULT IN SUSPENSION OF PERMIT OR IMPOSING OF A FINE OR BOTH

Received by: (signature)	Print Name: Logan Tice	Phone #
Inspected by: (signature) Osiel Martinez	Print Name : Osiel Martinez	Phone#

AN APPEAL OF THESE NOTICES MAY BE MADE THROUGH THE DEPARTMENT OF CODE COMPLIANCE

City Of Mount Pleasant Code Enforcement and Health

Restaurant Wal-Mart



Inspector Osiel Martinez **Date** 07/09/2026 **Total Points** 100

501 N.Madison
Mt. Pleasant TX 75455

City of MOUNT PLEASANT

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

ID #:









City of Mount Pleasant Code Compliance Department
Retail Food Establishment Inspection Report
501 North Madison Rd., Mt Pleasant, Texas 75455

Card Code: 2328

Inspection Date:	Time in:	Time out:	Establishment Name:	Address:
07/09/2026	09:49 AM		Wal-Mart	2311 S Jefferson Ave Mount Pleasant

Purpose of Inspection: Routine	RFSM Required:	TOTAL/SCORE

Establishment Person in Charge/ Owner:	Registered Food Service Manager Name:	Certificate Number:	Expiration Date:	95
WalMart Licensing-Deli				

Pest Control Company(PC):	PC Service Date:	Grease Trap Service Company (GS):	GT Service Date:	Follow-up Inspection Required Within:
Ecolab	06/09/2026	Liquid environmental	06/26/2026	☐ 24 hrs. ☐ 10 Days ☐ 30 Days

Compliance Status: Out = not in compliance IN = in compliance NO = not observed NA = not applicable COS = corrected on site R = repeat violation
Mark the appropriate points in the OUT box for each numbered item Mark '✓' a checkmark in appropriate box for IN, NO, NA, R

Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status							Compliance Status					
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
3					3. Proper Hot Holding temperature(135°F)							**Preventing Contamination by Hands**	
	✓				4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods, Proper handling of ready to eat foods	
	✓				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							**Chemicals**	
	✓				8. Food Received at proper temperature			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal, Grease Trap, Trip Tickets	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM), Certificate Displayed			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel		2					28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe							**Permit Requirement, Prerequisite for Operation**	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. **Food Establishment Permit** (Displayed, Current & Valid)	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41.Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✓				36. Wiping Cloths; properly used and stored			✓				42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✓				45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

FAILURE TO COMPLY WITH THIS NOTICE MAY RESULT IN SUSPENSION OF PERMIT OR IMPOSING OF A FINE OR BOTH

Received by: (signature)	Print Name:	Phone #
	Logan Tice	
Inspected by: (signature) OSIEL M +2	**Print Name :** Osiel Martinez	**Phone#**

AN APPEAL OF THESE NOTICES MAY BE MADE THROUGH THE DEPARTMENT OF CODE COMPLIANCE

OBSERVATIONS AND CORRECTIVE ACTIONS

3 - Proper Hot Holding temperature (135°F)
Correct By:
Observations: Hot hold reading 112f
Action:

28 - Proper Date marking and disposition
Correct By:
Observations: Multiple items out of date
Action:

OBSERVATIONS AND CORRECTIVE ACTIONS

Status: IN
2 - Proper Cold Holding temperature (41°F/45°F)
Correct By:
Observations: Cold holds 32f,35f,37f
Action:

City of Mount Pleasant Code Compliance Department
Retail Food Establishment Inspection Report
501 North Madison Rd., Mt Pleasant, Texas 75455

MEASURED OBSERVATIONS

MEASURED OBSERVATION	Temperature

COMMENTS

L0t058a.s00131.us@wal-mart.com

City Of Mount Pleasant Code Enforcement and Health

Restaurant Wal-Mart



Inspector Osiel Martinez **Date** 07/09/2026 **Total Points** 95

501 N.Madison
Mt. Pleasant TX 75455

City of MOUNT PLEASANT

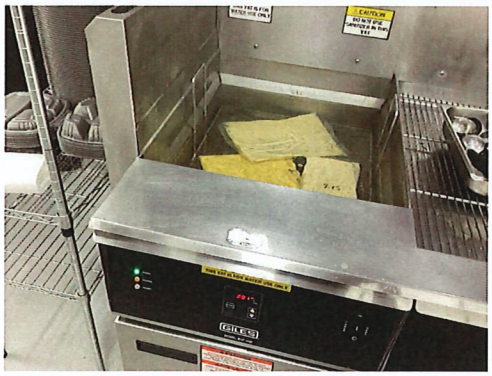
Phone: (903) 575-4149
Fax: (903) 577-1828

ID #:









City of Mount Pleasant Code Compliance Department
Retail Food Establishment Inspection Report
501 North Madison Rd., Mt Pleasant, Texas 75455

Card Code: 2327

Inspection Date:	Time in:	Time out:	Establishment Name:	Address:
07/09/2026	09:06 AM		Wal-Mart	2311 S Jefferson Ave Mount Pleasant

Purpose of Inspection: Routine | **RFSM Required:** | **TOTAL/SCORE**

Establishment Person in Charge/ Owner:	Registered Food Service Manager Name:	Certificate Number:	Expiration Date:	100
WalMart Licensing-Bakery				

Pest Control Company(PC):	PC Service Date:	Grease Trap Service Company (GS):	GT Service Date:	Follow-up Inspection Required Within:
Ecolab	06/09/2026	Liquid environmentals	06/26/2026	☐ 24 hrs. ☐ 10 Days ☐ 30 Days

Compliance Status: **Out** = not in compliance **IN** = in compliance **NO** = not observed **NA** = not applicable **COS** = corrected on site **R** = repeat violation
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Priority Items (3 Points) *violations Require Immediate Corrective Action not to exceed 3 days*

Compliance Status							Compliance Status						
OUT	IN	NO	NA	COS	Time and Temperature for Food Safety (F = degrees Fahrenheit)	R	OUT	IN	NO	NA	COS	Employee Health	R
	✓				1. Proper cooling time and temperature			✓				12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
	✓				2. Proper Cold Holding temperature(41°F/ 45°F)			✓				13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
			✓		3. Proper Hot Holding temperature(135°F)							**Preventing Contamination by Hands**	
			✓		4. Proper cooking time and temperature			✓				14. Hands cleaned and properly washed/ Gloves used properly	
	✓				5. Proper reheating procedure for hot holding (165°F in 2 Hours)			✓				15. No bare hand contact with ready to eat foods, Proper handling of ready to eat foods	
	✓				6. Time as a Public Health Control; procedures & records							**Highly Susceptible Populations**	
					Approved Source			✓				16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
	✓				7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction							**Chemicals**	
	✓				8. Food Received at proper temperature			✓				17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					Protection from Contamination			✓				18. Toxic substances properly identified, stored and used	
	✓				9. Food Separated & protected, prevented during food preparation, storage, display, and tasting							**Water/ Plumbing**	
	✓				10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature			✓				19. Water from approved source; Plumbing installed; proper backflow device	
	✓				11. Proper disposition of returned, previously served or reconditioned			✓				20. Approved Sewage/Wastewater Disposal System, proper disposal, Grease Trap, Trip Tickets	

Priority Foundation Items (2 Points) *violations Require Corrective Action within 10 days*

OUT	IN	NO	NA	COS	Demonstration of Knowledge/ Personnel	R	OUT	IN	NO	NA	COS	Food Temperature Control/ Identification	R
	✓				21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM), Certificate Displayed			✓				27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature	
	✓				22. Food Handler/ no unauthorized persons/ personnel			✓				28. Proper Date Marking and disposition	
					Safe Water, Recordkeeping and Food Package Labeling			✓				29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips	
	✓				23. Hot and Cold Water available; adequate pressure, safe							**Permit Requirement, Prerequisite for Operation**	
	✓				24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled			✓				30. **Food Establishment Permit** (Displayed, Current & Valid)	
					Conformance with Approved Procedures							**Utensils, Equipment, and Vending**	
	✓				25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions			✓				31. Adequate handwashing facilities: Accessible and properly supplied, used	
					Consumer Advisory			✓				32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used	
	✓				26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffet Plate)/ Allergen Label			✓				33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided	

Core Items (1 Point) *Violations Require Corrective Action Not to Exceed 90 Days or Next Inspection , Whichever Comes First*

OUT	IN	NO	NA	COS	Prevention of Food Contamination	R	OUT	IN	NO	NA	COS	Food Identification	R
	✓				34. No Evidence of Insect contamination, rodent/other animals			✓				41.Original container labeling (Bulk Food)	
	✓				35. Personal Cleanliness/eating, drinking or tobacco use							**Physical Facilities**	
	✓				36. Wiping Cloths; properly used and stored			✓				42. Non-Food Contact surfaces clean	
	✓				37. Environmental contamination			✓				43. Adequate ventilation and lighting; designated areas used	
	✓				38. Approved thawing method			✓				44. Garbage and Refuse properly disposed; facilities maintained	
					Proper Use of Utensils			✓				45. Physical facilities installed, maintained, and clean	
	✓				39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used			✓				46. Toilet Facilities; properly constructed, supplied, and clean	
	✓				40. Single-service & single-use articles; properly stored and used			✓				47. Other Violations	

FAILURE TO COMPLY WITH THIS NOTICE MAY RESULT IN SUSPENSION OF PERMIT OR IMPOSING OF A FINE OR BOTH

Received by: (signature)	Print Name:	Phone #
	Logan Tice	
Inspected by: (signature) Osiel Mtz	**Print Name :** Osiel Martinez	**Phone#**

AN APPEAL OF THESE NOTICES MAY BE MADE THROUGH THE DEPARTMENT OF CODE COMPLIANCE

OBSERVATIONS AND CORRECTIVE ACTIONS

Status: IN
2 - Proper Cold Holding temperature (41°F/45°F)
Correct By:
Observations: Reading 38F
Action:

City of Mount Pleasant Code Compliance Department
Retail Food Establishment Inspection Report
501 North Madison Rd., Mt Pleasant, Texas 75455

MEASURED OBSERVATIONS

MEASURED OBSERVATION	Temperature

COMMENTS

L0t058a.s00131.us@wal-mart.com

City Of Mount Pleasant Code Enforcement and Health

Restaurant Wal-Mart



Inspector Osiel Martinez **Date** 07/09/2026 **Total Points** 100

501 N.Madison
Mt. Pleasant TX 75455

City of MOUNT PLEASANT

Phone: (903) 575-4149
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ID #:







