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:

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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).

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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

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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. Devin Wallace, 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.	

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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

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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.

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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

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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:

