

Fo	ood Establishment Ins	pection Report						
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention	on Violations	1 Date: 10/22/2					
501-661-2171 4815 W Markham ST	No. Of Repeat Factor/Interven	ition Violations	0 Time Out:12					
Little Rock, AR 72205			•					
Establishment: VANDERVOORT SCHOOL	Address: 122 E. Adair Ln	City/State: VANDERVOORT, AR	Zip: 71972	Telephone:				
License/Permit#: 570081 - FOOD PUBLIC SCHOOLS License	Permit Holder: VANDERVOORT SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2				
FOODBORNE ILLI	NESS RISK FACTORS AND F	PUBLIC HEALTH IN	ITERVENTIONS					

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

Protection From Contamination Food separated/protected

Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served, reconditioned & unsafe food

13

14

(*) = Corrected on site during inspection (COS) R = Repeat violation

	Foodborne Illness Risk Factors		and a second	Potentially Hazardous Food Time/Temperature	410-01-00-00-00-00-00-00-00-00-00-00-00-0
	Demonstration of Knowledge		16	Proper cooking time and temperatures	N/O
1	Person in charge present, demonstrates knowledge, and	lN	17	Proper reheating procedures for hot holding	N/O
	performs duties		18	Proper cooling time and temperatures	N/O
	Employee Health		19	Proper hot holding temperatures	IN
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	IN
	knowledge, responsibilities, and reporting	i 4 5 Santa andrewski santa and	21	Proper date marking and disposition .	IN
3	Proper use of restriction and exclusion	IN	22	Time as a public health control; procedures & record	N/A
	Good Hygienic Practices			Consumer Advisory	
ļ.	Proper eating, tasting, drinking, or tobacco use	IN	23	Consumer advisory for raw or undercooked foods	N/A
5	No discharge from eyes, nose, and mouth IN			Highly Susceptible Populations	
	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered	
3	Hands clean & properly washed	IN		Chemical	**************************************
7	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	N/A
	method properly followed		26	Toxic substances properly identified, stored, & used	IN
5	Adequate handwashing facilities supplied & accessible	IN Language in the contraction of the contraction o		Conformance with Approved Procedures	
	Approved Source	ganamini on open open and the constraint of the	27	Compliance with variance, specialized process, & HACCP	N/A
3	Food obtained from approved source	IN		plan	
0	Food received at proper temperature	N/O	1	Risk Factors are improper practices or procedure	S
1	Food in good condition, safe and unadulterated	IN		identified as the most prevalent contributing facto	
2	Required records available: shellstock tags, parasite destruction	N/A	A CONTRACTOR OF THE PARTY OF TH	foodborne illness or injury. Public Health intervent	

control measures to prevent foodborne illness or injury. IN

GOOD RETAIL PRACTICES

IN

IN

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

	Good Retail Practices			Proper Use of Utensils		
	Safe Food and Water		41	In-use utensils: properly stored	IN	
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried &	IN	
29	Water and ice from approved source	IN		handled	IN	
30	Variance obtained for specialized processing methods	N/A	43	Single-use & single-service articles: properly stored & used	N/A	
	Food Temperature Control		44	Gloves used properly	NA	
31	Proper cooling method used; adequate equipment used for	IN		Utensils, Equipment and Vending		
•	temperature control		45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN	
32	Plant food properly cooked for hot holding	N/O	46	Warewashing facilities: installed, maintained, used; test	IN	
33	Approved thawing methods used	N/O	40	strips	HV	
34	Thermometers provided & accurate	IN	47	Non-food contact surfaces clean	IN	
	Food Identification			Physical Facilities		
35	Food properly labeled; original container	IN	48	Hot and cold water available; adequate pressure	IN	
	Prevention of Food Contamination		49	Plumbing installed; proper backflow devices	IN	
36	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water property disposed	IN	
	persons	STREET,	51	Toilet facilities: properly constructed, supplied and cleaned	IN	
37	Contamination prevented during food preparation,	IN	52	Garbage and refuse properly disposed; facilities maintained	IN	
~~	storage/display	IN	53	Physical facilities installed, maintained and cleaned	IN	
38	Personal cleanliness	Lings are procedured and the specification of the specific and the specifi	54	Adequate ventilation and lighting; designated areas used	IN	
39 10	Wiping cloths: property used and stored Washing fruits and vegetables	OUT, (*) N/O	55	Other violations: Code Number must be noted on following page.	N/A	

	Observations and Corrective Actions						
		•	Violations cited in this report must be corrected within the inspector's specified timeframes				
Item Numbe	r Code	f Priority	Level Gomment	Correct By Date			
39	3-304.14	NC	The sanitizer that the wiping cloth was stored in was not strong enough. Sanitizer shall be mixed according to the ADH rules and manufacturer directions. Corrected.	10/22/2020			

Inspection Published Comment:

	TEMPERATURE OBSERVATIONS					
Item	Location	Temp	Other Location Description			
Hamburger	Hot-Hold Unit	139°F				
Cheese	Marke In One Lea	37°F	and an electric production of the control of the co			
Baked Beans	Hot-Hold Unit	155°F	and the second of the second o			
Juice	Walk-In Cooler	37°F				
Milk/Dairy	Refrigerator	39°F	the second control of the second of the seco			
Cheese	Walk-In Freezer	Frozen°F	and the street of the second street of the second street of the second s			

Visit Date	Person In Charge	Person In Charge Signature	Sig, Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
10/22/2020 Bart	para Tena	Cardon Jena		Joey Woodfield	Joen Woodfield RS 823	10/22/2020	11:35 AM	12:32 PM

Risk Category: 2



Foo	od Establishment Inspe	ection Report			
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention	1	Date: 10/22/2020 Time In: 10:33 AM		
	No. Of Repeat Factor/Intervention Violations			Time Out:11:17 / Inspection ID :	
Little Nock, AN 72203			4		
Establishment: COSSATOT RIVER HIGH SCHOOL	Address: 6330 Highway 71 S	City/State: Cove, AR	Zip: 71937	1	Telephone: 8703874200

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Inspection

Reason: Routine

Permit Holder: COSSATOT RIVER HIGH SCHOOL

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

License/Permit#: 1213290 - FOOD PUBLIC SCHOOLS

License

13

14 15 Food separated/protected

reconditioned & unsafe food

Food-contact surfaces: cleaned and sanitized

Proper disposition of returned, previously served,

(*) = Corrected on site during inspection (COS) R = Repeat violation

Est. Type: FS105

	Foodborne Illness Risk Factors			Potentially Hazardous Food Time/Temperature		
	Demonstration of Knowledge	anno altro con la care de Can	16	Proper cooking time and temperatures	N/O	
1	Person in charge present, demonstrates knowledge, and	IN	17	Proper reheating procedures for hot holding	N/O	
	performs duties	in the second se	18	Proper cooling time and temperatures	N/O	
	Employee Health		19	Proper hot holding temperatures	IN	
2	Management, food employee and conditional employee;	IN	20	Proper cold holding temperatures	IN	
	knowledge, responsibilities, and reporting	t Sensions and consequences were the sension of the	21	Proper date marking and disposition	IN.	
i.	Proper use of restriction and exclusion	IN IN	22	Time as a public health control; procedures & record	N/A	
	Good Hygienic Practices			Consumer Advisory		
	Proper eating, tasting, drinking, or tobacco use	IN	23	Consumer advisory for raw or undercooked foods	N/A	
	No discharge from eyes, nose, and mouth			Highly Susceptible Populations		
	Preventing Contamination by Hands		24	Pasteurized foods used; prohibited foods not offered	N/A	
	Hands clean & properly washed	IN		Chemical		
	No bare hand contact with RTE foods or approved alternate	IN	25	Food additives; approved & properly stored	N/A	
	method properly followed	Çananemi tirançor en ancies en	26	Toxic substances properly identified, stored, & used	IN	
	Adequate handwashing facilities supplied & accessible	IN		Conformance with Approved Procedures		
	Approved Source	nasonanda di tridigilalar ratio	27	Compliance with variance, specialized process, & HACCP	N/A	
	Food obtained from approved source	IN	J 7	plan		
)	Food received at proper temperature	N/O		Risk Factors are improper practices or procedure	•	
l	Food in good condition, safe and unadulterated IN			identified as the most prevalent contributing factor		
2	Required records available: shellstock tags, parasite destruction	N/A	and the second s	foodborne illness or injury. Public Health interven	tions a	
	Protection From Contamination	and the second s	Transferred	control measures to prevent foodborne illness or	injury.	

GOOD RETAIL PRACTICES

IN

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

	Good Retail Practices		100 to 10	Proper Use of Utensils		
	Safe Food and Water	et traducitota esca a california e e refere o o la	41	In-use utensils: properly stored	IN	
28	Pasteurized eggs used where required	NA	42	Utensils, equipment & linens: properly stored, dried & handled	IN	
29	Water and ice from approved source	IN	43	Single-use & single-service articles: properly stored & used	IN	
30	Variance obtained for specialized processing methods	N/A	44	Gloves used properly	N/A	
	Food Temperature Control		ţ T	The state of the s	Marine Comment of the Security of	
31	Proper cooling method used; adequate equipment used for temperature control	IN	45	Utensils, Equipment and Vending Food & non-food contact surfaces cleanable, properly	IN	
32	Plant food properly cooked for hot holding	N/O	``	designed, constructed & used	IN	
3	Approved thawing methods used	N/O	46	Warewashing facilities: installed, maintained, used; test strips	IIN	
4	Thermometers provided & accurate	IN	47	Non-food contact surfaces clean	IN	
	Food Identification			Physical Facilities		
5	Food properly labeled; original container	IN	48	Hot and cold water available; adequate pressure	IN	
	Prevention of Food Contamination		49	Plumbing installed; proper backflow devices	IN	
6	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water properly disposed	IN	
	persons	and a subsection of the second	51	Toilet facilities: properly constructed, supplied and cleaned	IN	
7	Contamination prevented during food preparation,	IN	52	Garbage and refuse properly disposed; facilities maintained	IN	
	storage/display	in in	53	Physical facilities installed, maintained and cleaned	OUT	
8	Personal cleanliness	المعاصر والمعادلة والمستحدث والمستحدد والمعادد المعادد والمعادد والمستحدث والمستحدد والمستحد والمستحدد والمستحد والمستحدد والمستحد والمستحدد والمستحد والمستحدد والمستحدد والمستحدد والمستحدد والمستحدد والمستحد والمستحد والمستحد والمستحد والمستحد والمستحد والمستحد والمستحد والم	54	Adequate ventilation and lighting; designated areas used	IN	
9	Wiping cloths: properly used and stored Washing fruits and vegetables	N/O N/O	55	Other violations: Code Number must be noted on following page.	N/A	

	Observations and Corrective Actions							
			Violations cited in this report must be corrected within the inspector's specified timeframes					
item Numb	er Code		Level Comment Correct By Date					
53	6-501.11	NC	The faucet on the service sink in the mop room is dripping. Equipment shall be maintained in good 10/22/2020 repair. Repair the drip on the sink faucet.					

Inspection	Published	Comment:
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TEMPERATURE OBSERVATIONS							
Item	Location	Temp	Other Location Description				
Cheese	Walk-In Cooler	38°F					
Ice Cream	Walk-In Freezer	Frozen°F	and the state of the				
Strawberries	Refrigerator	30°F	g version of the second of				
Hamburger	Hot-Hold Unit	141°F					
Tomatoes	Walk-In Cooler	35°F					
Strawberries	Walk-In Freezer	Frozen°F	na daga and the annual content of the content of th				
Baked Beans	Baine Marie	142°F	The state of the s				
s	· · · · · · · · · · · · · · · · · · ·	°F	and the second section of the second section is a second section of the second section of the second section of the second section is a second section of the second section s				
		°F	العالم في العالم العالم والمعالم المعالم				

Visit Date	Person In Charge	Person in Charge Signature	Sig. Date	Inspector	Inspecto	or Signature	Sig. Date	Time In	Time Out
10/22/2020	Connie Peavey	Corrio Parey	10/22/2020	Joey Woodfield	Joery Woods	Lield RS 822	10/22/2020	10:33 AM	11:17 AM



F	ood Establishment Inspection Report		
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervention Violations	1	Date: 11/17/2020 Time In: 11:28 AM
501-661-2171	No. Of Repeat Factor/Intervention Violations		Time Out:12:20 PM
4815 W Markham ST Little Rock, AR 72205			mapeonori i.

Establishment: WICKES SCHOOL	 City/State: WICKES, AR	Zip: 71973	Telephone:
	 Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

(*) = Corrected on site during inspection (COS) R = Repeat violation

:	Foodborne Illness Risk Factors		
	Demonstration of Knowledge		16
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17 18
121 314	Employee Health		19
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	20 21
3	Proper use of restriction and exclusion	IN	22
•	Good Hygienic Practices		
4	Proper eating, tasting, drinking, or tobacco use	IN	23
5	No discharge from eyes, nose, and mouth	IN	
	Preventing Contamination by Hands		24
6	Hands clean & properly washed	IN	
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	25 26
. 8	Adequate handwashing facilities supplied & accessible	IN	~ ~~
	Approved Source		27
9	Food obtained from approved source	IN	2.1
10	Food received at proper temperature	N/O	
11	Food in good condition, safe and unadulterated	IN	} }
12	Required records available: shellstock tags, parasite destruction	N/A	
,	Protection From Contamination		
13	Food separated/protected	IN	
14	Food-contact surfaces: cleaned and sanitized	IN	
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN	

Potentially Hazardous Food Time/Temperature	
Proper cooking time and temperatures	N/O
Proper reheating procedures for hot holding	N/O
Proper cooling time and temperatures	N/O
Proper hot holding temperatures	IN
Proper cold holding temperatures	IN
Proper date marking and disposition	IN.
Time as a public health control; procedures & record	N/A
Consumer Advisory	
Consumer advisory for raw or undercooked foods	N/A
Highly Susceptible Populations	
Pasteurized foods used; prohibited foods not offered	IN
Chemical	
Food additives; approved & properly stored	N/A
Toxic substances properly identified, stored, & used	IN
Conformance with Approved Procedures	
Compliance with variance, specialized process, & HACCP plan	N/A

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

		OOD RETA to control the		CTICES of pathogens, chemicals, and physical objects into foods;	
	Good Retail Practices		(Proper Use of Utensils	Palantipolitica de la catalogue de la companya de l
	Safe Food and Water			In-use utensils: properly stored	IN
28	Pasteurized eggs used where required	N/A	42	Utensils, equipment & linens: properly stored, dried & handled	IN
. 29	Water and ice from approved source	<u>IN</u>	43	Single-use & single-service articles: properly stored & used	IN
30	Comment of the Commen			Gloves used properly	N/A
	Food Temperature Control	والمناطقة المتعادية	The state of the s	Utensils, Equipment and Vending	Diffusion in a librariant and a state of
31	Proper cooling method used; adequate equipment used for temperature control	IN	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
32	Plant food properly cooked for hot holding	N/O	46	Warewashing facilities: installed, maintained, used; test	IN
33	Approved thawing methods used	NO	40	strips	
34	Thermometers provided & accurate	. IN	47	Non-food contact surfaces clean	. IN
•••	Food Identification		- K	Physical Facilities	oblimations (married California Cal
35	Food properly labeled; original container] IN	48	Hot and cold water available; adequate pressure	IN
	Prevention of Food Contamination		49	Plumbing installed; proper backflow devices	ĪN
36	Insects, rodents & animals not present; no unauthorized	i IN	50	Sewage & waste water properly disposed	IN
	persons	ing Lagrange in der der	51	Toilet facilities: properly constructed, supplied and cleaned	IN
37	Contamination prevented during food preparation,	IN	52	Garbage and refuse properly disposed; facilities maintained	IN
	storage/display	in in	- 53	Physical facilities installed, maintained and cleaned	OUT, R
38	Personal cleanliness	N/O	54	Adequate ventilation and lighting; designated areas used	IN
39 40	Wiping cloths: properly used and stored Washing fruits and vegetables	N/O	55	Other violations: Code Number must be noted on following page.	N/A

			Observations and Corrective Actions Violations cited in this report must be corrected within the inspector's specified timeframes	
Item Numt	er Code	f Priority.	Lêvêl Comment	Correct By Date
53	6-501.11	NC	There is a condensation drip in the back walk-in freezer. All equipment shall be kept in good working order. Have the drip repaired.	
Inspec	tion Published C	omment:		

			TEMPERATURE OBSERVATIONS
Item	Location	Temp	Other Location Description
Beef	Walk-In Freezer	Frozen°F	and the second s
Corn	Baine Marie	174°F	and the contraction of the experience of the second of the second of the second of the experience of t
Milk/Dairy	Refrigerator	39°F	THE CONTRACT OF THE PARTY OF TH
Deli Meat	Walk-In Freezer		and the control of th
Chicken		Frozen°F	
Pizza		158°F	and the second s
Corn	Hot-Hold Unit	180°F	enter a la seria de la trada de la trada de la composição de la trada de la composição de l
		°F;	and the second of the second o
and the second s	پر سازشان او د از این د	°F:	and the control of th

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	' Sig. Date	Time In	Time Out
11/17/2020 M	arilyn Barrett	The state of the s	11/17/2020	Joey Woodfield	Joen Woodfield RS 82:	11/17/2020		12:20 PM



Food Establishment Inspection Report

Arkansas Department of Health Environmental Health Protection Services 501-661-2171

4815 W Markham ST Little Rock, AR 72205 No. Of Risk Factor/Intervention Violations
No. Of Repeat Factor/Intervention Violations

0 Date: 1/14/2021 Time In: 9:45 AM 0 Time Out:10:25 AM Inspection ID: 199519

Establishment: UMPIRE HIGH SCHOOL	 City/State: UMPIRE, AR	Zip: 71971	Telephone: 8705832141
	 Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN = In compliance OUT = Not in compliance N/O = Not observed N/A = Not applicable

(*) = Corrected on site during inspection (COS) R = Repeat violation

	Foodborne Illness Risk Factors	factories i articulation del company annication del company annicati
gradients	Demonstration of Knowledge	The American Street Street Control of the Street
1	Person in charge present, demonstrates knowledge, and performs duties	IN
	Employee Health	
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN
3	Proper use of restriction and exclusion	. IN
	Good Hygienic Practices	
4	Proper eating, tasting, drinking, or tobacco use	IN
5	No discharge from eyes, nose, and mouth] IN
	Preventing Contamination by Hands	
6	Hands clean & properly washed	. IN
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN
8	Adequate handwashing facilities supplied & accessible	IN.
	Approved Source	
9	Food obtained from approved source	IN
10	Food received at proper temperature	N/O
11	Food in good condition, safe and unadulterated	IN .
12	Required records available: shellstock tags, parasite destruction	N/A
	Protection From Contamination	The same county to be set to be set to be
13	Food separated/protected	IN
14	Food-contact surfaces: cleaned and sanitized	<u>IN</u>
15	Proper disposition of returned, previously served, reconditioned & unsafe food	IN

	Potentially Hazardous Food Time/Temperature	
16	Proper cooking time and temperatures	N/O
17	Proper reheating procedures for hot holding	N/O
18	Proper cooling time and temperatures	N/O
19	Proper hot holding temperatures	IN
20	. Proper cold holding temperatures	IN
21	Proper date marking and disposition	IN
22	Time as a public health control; procedures & record	N/A
	Consumer Advisory	
23	Consumer advisory for raw or undercooked foods	N/A
	Highly Susceptible Populations	
24	Pasteurized foods used; prohibited foods not offered	IN
	Chemical	
25	Food additives; approved & properly stored	N/A
26	Toxic substances properly identified, stored, & used	IN
	Conformance with Approved Procedures	
27	Compliance with variance, specialized process, & HACCP plan	N/A

Risk Factors are improper practices or procedures identified as the most prevalent contributing factors to foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

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

	Good Retail Practices		E .	Proper Use of Utensils	/	
	Safe Food and Water			In-use utensils: properly stored	IN	
28	Pasteurized eggs used where required	N/A	42	42 Utensils, equipment & linens: properly stored, dried & handled		
29	Water and ice from approved source	from annroyed source		Single-use & single-service articles: properly stored & used	iNi	
30	Variance obtained for specialized processing methods	N/A	44	Gloves used properly	N/A	
	Food Temperature Control			Commission of the commission o		
31	Proper cooling method used; adequate equipment used for	IN	45	Utensils, Equipment and Vending		
	temperature control	and the second second second		Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN	
32	Plant food properly cooked for hot holding	. IN	Fig. 1. Sec. 1		IN	
33	Approved thawing methods used	N/O	46	6 Warewashing facilities: installed, maintained, used; test strips		
34	Thermometers provided & accurate	IN 47		Non-food contact surfaces clean	IN	
	Food Identification			Physical Facilities	Professor States and Alband Swife.	
35	Food properly labeled; original container] IN	48	Hot and cold water available; adequate pressure	ĪN	
	Prevention of Food Contamination			Plumbing installed; proper backflow devices	IN	
36	Insects, rodents & animals not present; no unauthorized	IN	50	Sewage & waste water properly disposed	IN	
a. Commen	persons		51	Toilet facilities: properly constructed, supplied and cleaned	IN	
37	Contamination prevented during food preparation,	į IN	52	Garbage and refuse properly disposed; facilities maintained	IN	
	storage/display	in	53	Physical facilities installed, maintained and cleaned	IN	
38	Personal cleanliness	IN	54	Adequate ventilation and lighting; designated areas used	IN	
39	Wiping cloths: properly used and stored	<u>IN</u>	55	Other violations: Code Number must be noted on following	N/A	
40	Washing fruits and vegetables	N/O	į.	page.		

Observations and Corrective Actions Violations cited in this report must be corrected within the inspector's specified timeframes							
Item Violation of Priority Level Correct By D Number Code	Date						

Inspection Published Comment:

TEMPERATURE OBSERVATIONS						
Item	Location	Temp	Other Location Description			
Quat Solution	Other	325 ppm°F	and the property of the second			
Chicken	Walk-In Freezer	Frozen°F				
Chili	Hot-Hold Unit	144°F				
Juice	Refrigerator	40°F	and the second of the second o			
Carrots	Walk-In Cooler	35°F				
Potatoes	Cooking	194°F	والمرابع والمستقد والمرافق والمنافق والمستقد والمستقد والمستقد والمنافق والمنافق والمستقد وال			

ſ	Visit Date	Person In Charge	Person In Charge	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
	1/14/2021 L	eona Robb	Signature Arra kib	1/14/2021	Steve Tompkins	Steven Jongshim EHS 533	1/14/2021	9:45 AM	10:25 AM