



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	1	Date: 10/22/2020
	No. Of Repeat Factor/Intervention Violations	0	Time In: 11:35 AM Time Out: 12:32 PM Inspection ID : 193793
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 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			Potentially Hazardous Food Time/Temperature		
Demonstration of Knowledge			16	Proper cooking time and temperatures	N/O
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding	N/O
Employee Health			18	Proper cooling time and temperatures	N/O
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	19	Proper hot holding temperatures	IN
3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures	IN
Good Hygienic Practices			21	Proper date marking and disposition	IN
4	Proper eating, tasting, drinking, or tobacco use	IN	22	Time as a public health control; procedures & record	N/A
5	No discharge from eyes, nose, and mouth	IN	Consumer Advisory		
Preventing Contamination by Hands			23	Consumer advisory for raw or undercooked foods	N/A
6	Hands clean & properly washed	IN	Highly Susceptible Populations		
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	24	Pasteurized foods used; prohibited foods not offered	IN
8	Adequate handwashing facilities supplied & accessible	IN	Chemical		
Approved Source			25	Food additives; approved & properly stored	N/A
9	Food obtained from approved source	IN	26	Toxic substances properly identified, stored, & used	IN
10	Food received at proper temperature	N/O	Conformance with Approved Procedures		
11	Food in good condition, safe and unadulterated	IN	27	Compliance with variance, specialized process, & HACCP plan	N/A
12	Required records available: shellstock tags, parasite destruction	N/A	<p>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.</p>		
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			

GOOD RETAIL PRACTICES

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: property stored, dried & handled	IN
29	Water and ice from approved source	IN	43	Single-use & single-service articles: property stored & used	IN
30	Variance obtained for specialized processing methods	N/A	44	Gloves used properly	N/A
Food Temperature Control			Utensils, Equipment and Vending		
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 strips	IN
33	Approved thawing methods used	N/O	47	Non-food contact surfaces clean	IN
34	Thermometers provided & accurate	IN	Physical Facilities		
Food Identification			48	Hot and cold water available; adequate pressure	IN
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices	IN
Prevention of Food Contamination			50	Sewage & waste water properly disposed	IN
36	Insects, rodents & animals not present; no unauthorized persons	IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN
37	Contamination prevented during food preparation, storage/display	IN	52	Garbage and refuse properly disposed; facilities maintained	IN
38	Personal cleanliness	IN	53	Physical facilities installed, maintained and cleaned	IN
39	Wiping cloths: properly used and stored	OUT, (*)	54	Adequate ventilation and lighting; designated areas used	IN
40	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 Number	Violation of Code	Priority Level	Comment	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	Walk-In Cooler	37°F	
Baked Beans	Hot-Hold Unit	155°F	
Juice	Walk-In Cooler	37°F	
Milk/Dairy	Refrigerator	39°F	
Cheese	Walk-In Freezer	Frozen°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
10/22/2020	Barbara Tena	<i>Barbara Tena</i>	10/22/2020	Joey Woodfield	<i>Joey Woodfield RS 822</i>	10/22/2020	11:35 AM	12:32 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	1
No. Of Repeat Factor/Intervention Violations	1

Date: 10/22/2020
 Time In: 10:33 AM
 Time Out: 11:17 AM
 Inspection ID :

Establishment: COSSATOT RIVER HIGH SCHOOL	Address: 6330 Highway 71 S	City/State: Cove, AR	Zip: 71937	Telephone: 8703874200
License/Permit#: 1213290 - FOOD PUBLIC SCHOOLS License	Permit Holder: COSSATOT RIVER HIGH SCHOOL	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			Potentially Hazardous Food Time/Temperature		
Demonstration of Knowledge			16	Proper cooking time and temperatures	N/O
1	Person in charge present, demonstrates knowledge, and performs duties	IN	17	Proper reheating procedures for hot holding	N/O
Employee Health			18	Proper cooling time and temperatures	N/O
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	19	Proper hot holding temperatures	IN
3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures	IN
Good Hygienic Practices			21	Proper date marking and disposition	IN
4	Proper eating, tasting, drinking, or tobacco use	IN	22	Time as a public health control; procedures & record	N/A
5	No discharge from eyes, nose, and mouth	IN	Consumer Advisory		
Preventing Contamination by Hands			23	Consumer advisory for raw or undercooked foods	N/A
6	Hands clean & properly washed	IN	Highly Susceptible Populations		
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	24	Pasteurized foods used; prohibited foods not offered	N/A
8	Adequate handwashing facilities supplied & accessible	IN	Chemical		
Approved Source			25	Food additives; approved & properly stored	N/A
9	Food obtained from approved source	IN	26	Toxic substances properly identified, stored, & used	IN
10	Food received at proper temperature	N/O	Conformance with Approved Procedures		
11	Food in good condition, safe and unadulterated	IN	27	Compliance with variance, specialized process, & HACCP plan	N/A
12	Required records available: shellstock tags, parasite destruction	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.		
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			

GOOD RETAIL PRACTICES

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 & 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			Utensils, Equipment and Vending		
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 strips	IN
33	Approved thawing methods used	N/O	47	Non-food contact surfaces clean	IN
34	Thermometers provided & accurate	IN	Physical Facilities		
Food Identification			48	Hot and cold water available; adequate pressure	IN
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices	IN
Prevention of Food Contamination			50	Sewage & waste water properly disposed	IN
36	Insects, rodents & animals not present; no unauthorized persons	IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN
37	Contamination prevented during food preparation, storage/display	IN	52	Garbage and refuse properly disposed; facilities maintained	IN
38	Personal cleanliness	IN	53	Physical facilities installed, maintained and cleaned	OUT
39	Wiping cloths: properly used and stored	N/O	54	Adequate ventilation and lighting; designated areas used	IN
40	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 Number	Violation of Code	Priority 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 repair. Repair the drip on the sink faucet.	10/22/2020

Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Cheese	Walk-In Cooler	38°F	
Ice Cream	Walk-In Freezer	Frozen°F	
Strawberries	Refrigerator	30°F	
Hamburger	Hot-Hold Unit	141°F	
Tomatoes	Walk-In Cooler	35°F	
Strawberries	Walk-In Freezer	Frozen°F	
Baked Beans	Baine Marie	142°F	
		°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
10/22/2020	Connie Peavey	<i>Connie Peavey</i>	10/22/2020	Joey Woodfield	<i>Joey Woodfield RS 822</i>	10/22/2020	10:33 AM	11:17 AM



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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	1
No. Of Repeat Factor/Intervention Violations	1

Date: 11/17/2020
 Time In: 11:28 AM
 Time Out: 12:20 PM
 Inspection ID :

Establishment: WICKES SCHOOL	Address: 130 School Dr.	City/State: WICKES, AR	Zip: 71973	Telephone:
License/Permit#: 570085 - FOOD PUBLIC SCHOOLS License	Permit Holder: WICKES SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2

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Employee Health			18	Proper cooling time and temperatures	N/O
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN	19	Proper hot holding temperatures	IN
3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures	IN
Good Hygienic Practices			21	Proper date marking and disposition	IN
4	Proper eating, tasting, drinking, or tobacco use	IN	22	Time as a public health control; procedures & record	N/A
5	No discharge from eyes, nose, and mouth	IN	Consumer Advisory		
Preventing Contamination by Hands			23	Consumer advisory for raw or undercooked foods	N/A
6	Hands clean & properly washed	IN	Highly Susceptible Populations		
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	24	Pasteurized foods used; prohibited foods not offered	IN
8	Adequate handwashing facilities supplied & accessible	IN	Chemical		
Approved Source			25	Food additives; approved & properly stored	N/A
9	Food obtained from approved source	IN	26	Toxic substances properly identified, stored, & used	IN
10	Food received at proper temperature	N/O	Conformance with Approved Procedures		
11	Food in good condition, safe and unadulterated	IN	27	Compliance with variance, specialized process, & HACCP plan	N/A
12	Required records available: shellstock tags, parasite destruction	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.		
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			

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33	Approved thawing methods used	N/O	47	Non-food contact surfaces clean	IN
34	Thermometers provided & accurate	IN	Physical Facilities		
Food Identification			48	Hot and cold water available; adequate pressure	IN
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices	IN
Prevention of Food Contamination			50	Sewage & waste water properly disposed	IN
36	Insects, rodents & animals not present; no unauthorized persons	IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN
37	Contamination prevented during food preparation, storage/display	IN	52	Garbage and refuse properly disposed; facilities maintained	IN
38	Personal cleanliness	IN	53	Physical facilities installed, maintained and cleaned	OUT, R
39	Wiping cloths: properly used and stored	N/O	54	Adequate ventilation and lighting; designated areas used	IN
40	Washing fruits and vegetables	N/O	55	Other violations: Code Number must be noted on following page.	N/A

Observations and Corrective Actions				
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Item Number	Violation of Code	Priority Level	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.	11/17/2020

Inspection Published Comment:

TEMPERATURE OBSERVATIONS			
Item	Location	Temp	Other Location Description
Beef	Walk-In Freezer	Frozen°F	
Corn	Baine Marie	174°F	
Milk/Dairy	Refrigerator	39°F	
Deli Meat	Walk-In Freezer	Frozen°F	
Chicken	Freezer	Frozen°F	
Pizza	Hot-Hold Unit	158°F	
Corn	Hot-Hold Unit	180°F	
		°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
11/17/2020	Marilyn Barrett		11/17/2020	Joey Woodfield	<i>Joey Woodfield RS 822</i>	11/17/2020	11:28 AM	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	0
No. Of Repeat Factor/Intervention Violations	0

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

Establishment: UMPIRE HIGH SCHOOL	Address: 124 School Street	City/State: UMPIRE, AR	Zip: 71971	Telephone: 8705832141
License/Permit#: 310092 - FOOD PUBLIC SCHOOLS License	Permit Holder: UMPIRE HIGH SCHOOL	Inspection Reason: Routine	Est. Type: FS105	Risk Category: 2

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3	Proper use of restriction and exclusion	IN	20	Proper cold holding temperatures	IN
Good Hygienic Practices			21	Proper date marking and disposition	IN
4	Proper eating, tasting, drinking, or tobacco use	IN	22	Time as a public health control; procedures & record	N/A
5	No discharge from eyes, nose, and mouth	IN	Consumer Advisory		
Preventing Contamination by Hands			23	Consumer advisory for raw or undercooked foods	N/A
6	Hands clean & properly washed	IN	Highly Susceptible Populations		
7	No bare hand contact with RTE foods or approved alternate method properly followed	IN	24	Pasteurized foods used; prohibited foods not offered	IN
8	Adequate handwashing facilities supplied & accessible	IN	Chemical		
Approved Source			25	Food additives; approved & properly stored	N/A
9	Food obtained from approved source	IN	26	Toxic substances properly identified, stored, & used	IN
10	Food received at proper temperature	N/O	Conformance with Approved Procedures		
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30	Variance obtained for specialized processing methods	N/A	44	Gloves used properly	N/A
Food Temperature Control			Utensils, Equipment and Vending		
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34	Thermometers provided & accurate	IN	Physical Facilities		
Food Identification			48	Hot and cold water available; adequate pressure	IN
35	Food properly labeled; original container	IN	49	Plumbing installed; proper backflow devices	IN
Prevention of Food Contamination			50	Sewage & waste water properly disposed	IN
36	Insects, rodents & animals not present; no unauthorized persons	IN	51	Toilet facilities: properly constructed, supplied and cleaned	IN
37	Contamination prevented during food preparation, storage/display	IN	52	Garbage and refuse properly disposed; facilities maintained	IN
38	Personal cleanliness	IN	53	Physical facilities installed, maintained and cleaned	IN
39	Wiping cloths: properly used and stored	IN	54	Adequate ventilation and lighting; designated areas used	IN
40	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 Number	Violation of Code	Priority Level	Comment	Correct By Date
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Inspection Published Comment:

TEMPERATURE OBSERVATIONS

Item	Location	Temp	Other Location Description
Quat Solution	Other	325 ppm°F	
Chicken	Walk-In Freezer	Frozen°F	
Chili	Hot-Hold Unit	144°F	
Juice	Refrigerator	40°F	
Carrots	Walk-In Cooler	35°F	
Potatoes	Cooking	194°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
1/14/2021	Leona Robb	<i>Leona Robb</i>	1/14/2021	Steve Tompkins	<i>Steve Tompkins</i> EHS 533	1/14/2021	9:45 AM	10:25 AM