

			Page 1 of 2		
F	ood Establishment In:	spection Report			
Arkansas Department of Health Environmental Health Protection Services	No. Of Risk Factor/Intervent	ion Violations	0	Date: 4/7/2021 Time In: 11:10	ARE
501-661-2171 4815 W Markham ST	No. Of Repeat Factor/Intervention Violations			Time Out:12:1	7 PM
Little Rock, AR 72205	_			mopositio .	
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: I	S105	Risk Category: 2
FOODBORNE ILL	NESS RISK FACTORS AND	PUBLIC HEALTH IN	YTERVENTI	ONS	
IN = In compliance OUT = Not in compliance N/O = No	ot observed N/A = Not applicabl	e (*) = Corrected or	n site during	inspection (COS) R = Repeat violation

Foodborne Illness Risk Factors	
Demonstration of Knowledge	CT y PO Congresion materials
Person in charge present, demonstrates knowledge, and performs duties	IN
Employee Health	*****
Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN
Proper use of restriction and exclusion	IN
Good Hygienic Practices	
Proper eating, tasting, drinking, or tobacco use	IN
No discharge from eyes, nose, and mouth	: IN
Preventing Contamination by Hands	*******
Hands clean & properly washed	IN
No bare hand contact with RTE foods or approved alternate method properly followed	IN
Adequate handwashing facilities supplied & accessible	IN
Approved Source	
Food obtained from approved source	IN
Food received at proper temperature	N/O
Food in good condition, safe and unadulterated	IN
Required records available: shellstock tags, parasite destruction	N/A
Protection From Contamination	
Food separated/protected	IN
Food-contact surfaces: cleaned and sanitized	IN
Proper disposition of returned, previously served.	IN

reconditioned & unsafe food

Washing fruits and vegetables

Good Retail Practices

40

	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	THE STREET STREET
23	Consumer advisory for raw or undercooked foods	N/A
	Highly Susceptible Populations	e via hiver veen etwanear de .
24	Pasteurized foods used; prohibited foods not offered	IN
	Chemical	- or bringing and and and and
25	Food additives; approved & properly stored	N/A
26	Toxic substances properly identified, stored, & used	IN
	Conformance with Approved Procedures	eren ara aray'i Sa
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.

Proper Use of Utensils Safe Food and Water 41 In-use utensils: properly stored IN 42 Utensils, equipment & linens: properly stored, dried & IN 28 Pasteurized eggs used where required N/A 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 IN 45 Food & non-food contact surfaces cleanable, properly IN temperature control designed, constructed & used 32 Plant food properly cooked for hot holding N/O 46 Warewashing facilities: installed, maintained, used; test IN 33 Approved thawing methods used NO 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 Insects, rodents & animals not present; no unauthorized IN 36 Sewage & waste water properly disposed 50 IN persons 51 Toilet facilities: properly constructed, supplied and deaned IN 37 Contamination prevented during food preparation, IN 52 Garbage and refuse properly disposed; facilities maintained IN storage/display 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 NO Other violations: Code Number must be noted on following N/A

NO

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

			TEMPERATURE OBSERVATIONS
Item	Location	Temp	Other Location Description
Cheese	Walk-In Cooler	40°F	
Mixed Vegetables	Baine Marie	39°F	
Gravy	Baine Marie	165°F	
Milk/Dairy	Refrigerator	39°F	
Mashed Potatoes	Baine Marie	167°F	
Carrots-Cut	Walk-In Cooler	39°F	
Turkey	Walk-In Freezer	Frozen°F	
		°F	
		°F	

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
4/7/2021	Carla Harwood.	Conta Chinavart	4/7/2021	Joey Woodfield	Joey Woodfield RS 822	4/7/2021	11:10 AM	12:17 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	Date: 5/4/2021
No Of December 11 to 12	Time In: 12:30 PM
No. Of Repeat Factor/Intervention Violations	 Time Out:1:41 PM

Establishment: COSSATOT RIVER HIGH SCHOOL	Address: 6330 Highway 71 S	City/State: Cove, AR		Telephone: 8703874200
		Inspection Reason: Routine	Est. Type: F\$105	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

	Demonstration of Knowledge	act of the second second second	***
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 IN method properly followed		
8	Adequate handwashing facilities supplied & accessible	IN	
	Approved Source		
9	Food obtained from approved source	IN	77
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	
16	Proper cooking time and temperatures	N/O
17	Proper reheating procedures for hot holding	N/O
18	Proper cooling time and temperatures	IN
19	Proper hot holding temperatures	N/O
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	erore or or or or or or
23	Consumer advisory for raw or undercooked foods	N/A
	Highly Susceptible Populations	
24	Pasteurized foods used; prohibited foods not offered	N/A
	Chemical	And the state of the second
25	Food additives; approved & properly stored	N/A
26	Toxic substances properly identified, stored, & used	OUT, (*)
	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			Proper Use of Utensils	
	Safe Food and Water		41	In-use utensils: properly stored	N/A
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	and the contract of the contra	44	Gloves used properly	N/A
31	Proper cooling method used; adequate equipment used for	· IN	#45 	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	40	Comparison with the contract of the contract o	IN
33	Approved thawing methods used	IN	46	Warewashing facilities: installed, maintained, used; test strips	IIN
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 properly disposed	IN
	persons		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
8	Personal cleanliness	in	53	Physical facilities installed, maintained and cleaned	IN
39	The second state of the se	N/O	54	Adequate ventilation and lighting; designated areas used	IN
0	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 Number	Violation of Code	Priority Level Comment Correct By Date
26	7-204.11	The sanitizer from the premixed dispenser is reading a lot higher than it should without further dilution. 5/4/2021 Sanitizer shall be set at the correct concentration according to the Rules. Have the unit adjusted to dispense the correct concentration, or dilute after dispensing into buckets for use. Corrective action was taken. Sanitizer was diluted after dispensing.

Inspection Published Comment:

TEMPERATURE OBSERVATIONS								
Item	Location	Temp	Other Location Description					
Cheese	Walk-In Cooler	35°F						
Pizza-Cooling First Check	Other	117°F						
Pizza-Cooling Second Check	Other	50°F						
Milk/Dairy	Refrigerator	40°F	· · · · · · · · · · · · · · · · · · ·					
Carrots-Cut	Walk-In Cooler	38°F						
Beef	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
5/4/2021	Connie Peavey	Comin Pace of	5/4/2021	Joey Woodfield	Josep Woodfield RS 822	5/4/2021	12:30 PM	1:41 PM



		ý					F	age 1 of 2
	Fo	od Esta	blishme	nt Inspe	ection Report			
Arka	nsas Department of Health Environmental	No. Of Ris	sk Factor/In	tervention	Violations	0	Date: 5/4/2021	
Heal	th Protection Services	Time In:						
501-661-2171 4815 W Markham ST		No. Or Re	peat ractor	/intervention	on violations		Time Out:12:17 Pl Inspection ID :	A1
	Rock, AR 72205							
Esta	blishment: VANDERVOORT SCHOOL	Address:	122 E. Ada	ir Ln	City/State:	Zip: 71972	Zip: 71972 Telep	
					VANDERVOORT, AR			
License/Permit#: 570081 - FOOD PUBLIC SCHOOLS License			older: VAND	ERVOORT	Inspection Reason: Routine	Est, Type: I	FS105 F	lisk Category: 2
	FOODBORNE ILLN	ESS RISK	FACTOR	S AND PU	JBLIC HEALTH IN	ITERVENTI	ONS	
IN =	In compliance OUT = Not in compliance N/O = Not	observed I	N/A = Not a	oplicable	(*) = Corrected or	site during	inspection (COS) F	= Repeat violation
	Foodborne Illness Risk Factors			1	Potentially Hazardo	us Food Tim	ne/Temperature	
	Demonstration of Knowledge	arthur to the transfer of the second	- Special of Section 1995 and a	16	Proper cooking time	to deciman to the complete of the destruction	and the company and the first and an experience of the feet and the	N/O
1	Person in charge present, demonstrates knowledge,	and	IN	17	Proper reheating pro	and the state of t	and the control of th	N/O
	performs duties	too to top the processing polytops are as		18	Proper cooling time and temperatures			N/O
	Employee Health	oga em monostacio il maggiogas,	and the second second second	19	Proper hot holding to	alla de la compania	Marine and the contract of the state of the	IN
2	Management, food employee and conditional employ knowledge, responsibilities, and reporting	ree;	IN	20 21	Proper cold holding Proper date marking	AND THE COMMERCE PROPERTY OF THE PARTY.		
3	Proper use of restriction and exclusion		IN	22	Time as a public hea	and the second section of the second section is the second section of the second section of the sectio	N/A	
·	Good Hygienic Practices	ar a tratage Same was seen	in many in many more and	4 77 6 8	Consumer Advisory	- mantenant responsibility	a felalification and accompanies of the following the second	ranca i sucesi esperimente de la companione
4	Proper eating, tasting, drinking, or tobacco use	ر وېځور د رخت هغه په ره په وهم په ورو د	IN	23	Consumer advisory for raw or undercooked foods			
5	to the second of the control of the		IN	en a company of the	Highly Susceptible	en annotation of the control of the	e the problem and a fact that are because the state of the second and the second and the second as a second as	: N/A
Preventing Contamination by Hands		and the second s	To day days on the way have no historical	24	Pasteurized foods u	anania ang manana ang ang	relative to a comprehensive of the state of the second of the	iN
6 Hands clean & properly washed		en destada escribirar de Miller de M	IN		Chemical	a anna an guarage communication	ouderal militaritm similares consisted 2005, em foi militaritativa en 1700 militaritativa.	entreprinted to the printed of the contribution of the contributio
7	· · · · · · · · · · · · · · · · · · ·		IN	25	Food additives; appr	oved & prope	erly stored	N/A
method properly followed				26	Toxic substances pr			IN
8	Adequate handwashing facilities supplied & accessib	le :	IN		Conformance with	Approved Pr	ocedures	
•	Approved Source	art attenda mendinka terkana ditang	in	27	Compliance with var	iance, specia	lized process, & HA	CCP N/A
9 10	Food obtained from approved source Food received at proper temperature	Epitodo do telefo altera comunida te e e e e force	N/O		plan	esservicios entidos estructoriste (bornes.	and a magnet to the authors described date of and a training of the colorest o	. After word of purel mark me
11	Food in good condition, safe and unadulterated	ar arvenire ename and	IN		Risk Factors are			
12	Required records available: shellstock tags, parasite	pa para est un renancionen	N/A		identified as the			
	destruction		and the state of the second		foodborne illnes:			
	Protection From Contamination			1	control measure	s to prever	ur roogborne iiin	ess or injury.
13	Food separated/protected		IN					
14	Food-contact surfaces: cleaned and sanitized	era d'amort a d'amort a d'	IN					
15	Proper disposition of returned, previously served, reconditioned & unsafe food		IN					
			OOD RETA					
1.50	Good Retail Practices are preventative r	neasures to	control the			ON A STANDARD PROPERTY AND A SECOND PROPERTY OF THE PROPERTY O	al objects into foods.	
	Good Retail Practices	r o do to the telephone demonstration and advan-	data apertito a sa case from a conservat		Proper Use of Utens	CONTRACTOR AND	to assumble to more supplied than the recovery resources	**************************************
	Safe Food and Water		, teller er et egeneur et en		In-use utensils: prop Utensils, equipment		nadicatored dead 0	IN IN
28	Pasteurized eggs used where required	and a second	N/A		handled	a intens: pro	peny stored, dried a	in
29	Water and ice from approved source		IN	. 19	Single-use & single-	service article	s: properly stored 8	used IN
30	Variance obtained for specialized processing method	S	N/A	44	Gloves used properly	mostly amount of the end of the end	errore e Tarancia d'Escara a d'Escarbe VIII de esca 2015 e c	N/A
0.4	Food Temperature Control		,		Utensils, Equipmen	t and Vendin	9	andere in a service of a construction of the c
31	Proper cooling method used; adequate equipment us temperature control	ea tor	IN	45	Food & non-food cor designed, constructe		cleanable, properly	IN
32	Plant food properly cooked for hot holding	e Stanform to the second to the second Stanform to the second to	N/O	46	Warewashing facilitie	analysis in a first order of the experience of the second	maintained, used te	st IN
33	Approved thawing methods used		N/O		strips			and the second s
34	Thermometers provided & accurate	en ditaminatan ili iliani. "Š	IN	47	Non-food contact su	rfaces clean	name de transcon a de marco d	IN
	Food Identification		161	. 1	Physical Facilities	Anna a sa manatana sa a sa sa		a see and the second second
35	Food properly labeled; original container	lean it is harm't account tells	iN 	the same and the	Hot and cold water a	e 25 de Nobelle (a Carabilla e Anna de Carabilla e Anna de Carabilla e Anna de Carabilla e Anna de Carabilla e	taka maka 1988 at Afrika maka makama di bada ta mata a maka maka m	IN
	Prevention of Food Contamination	agus general y a mana a sir me	egyppings of the control of the con-	75.	Plumbing installed; p	المستعمد والمستحدث والمراجع والمتعارض والمتعار	interesponding to the complete and the contract of the first contract.	IN.
36	Insects, rodents & animals not present; no unauthoriz persons	ed	IN		Sewage & waste wa	and the state of t	and the state of the second contract of the s	IN .
37	Contamination prevented during food preparation,		IN		Toilet facilities: prop	and to Tomacolode submersioner	the property of the second of the property of	
٠.	storage/display				Garbage and refuse	and the second s	and a reference of the spinor management or represent a control	and the second section of the second second second second
38	and the state of t			53	Physical facilities ins	raneu, mainta	mico ailo cieaneo	IN IN

54

55

IN

N/O

39

Wiping cloths: properly used and stored

Washing fruits and vegetables

Adequate ventilation and lighting; designated areas used

Other violations: Code Number must be noted on following page.

IN

N/A

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

TEMPERATURE OBSERVATIONS									
Item	Location	Temp	Other Location Description						
Pizza	Hot-Hold Unit	158°F							
Ham	Walk-In Freezer	Frozen°F							
Potatoes	Hot-Hold Unit	140°F	en de la companya de La companya de la co						
Cheese	Walk-In Cooler	37°F	man and the second of the seco						
Sliced Apples	Walk-In Cooler	39°F							
Milk/Dairy	Refrigerator	38°F							

Visit Date	Person In Charge	Person In Charge Signature	Sig. Date	Inspector	Inspector Signature	Sig. Date	Time In	Time Out
5/4/2021	Leona Robb	Analist	5/4/2021	Joey Woodfield	Joey Woodfield RS 822	5/4/2021	11:37 PM	12:17 PM