



### 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	Date: 4/7/2021
	No. Of Repeat Factor/Intervention Violations	0	Time In: 11:10 AM Time Out: 12:17 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

#### 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

<b>Demonstration of Knowledge</b>	
1 Person in charge present, demonstrates knowledge, and performs duties	IN
<b>Employee Health</b>	
2 Management, food employee and conditional employee; knowledge, responsibilities, and reporting	IN
3 Proper use of restriction and exclusion	IN
<b>Good Hygienic Practices</b>	
4 Proper eating, tasting, drinking, or tobacco use	IN
5 No discharge from eyes, nose, and mouth	IN
<b>Preventing Contamination by Hands</b>	
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
<b>Approved Source</b>	
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
<b>Protection From Contamination</b>	
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	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
<b>Consumer Advisory</b>	
23 Consumer advisory for raw or undercooked foods	N/A
<b>Highly Susceptible Populations</b>	
24 Pasteurized foods used; prohibited foods not offered	IN
<b>Chemical</b>	
25 Food additives; approved & properly stored	N/A
26 Toxic substances properly identified, stored, & used	IN
<b>Conformance with Approved Procedures</b>	
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

<b>Safe Food and Water</b>	
28 Pasteurized eggs used where required	N/A
29 Water and ice from approved source	IN
30 Variance obtained for specialized processing methods	N/A
<b>Food Temperature Control</b>	
31 Proper cooling method used; adequate equipment used for temperature control	IN
32 Plant food properly cooked for hot holding	N/O
33 Approved thawing methods used	N/O
34 Thermometers provided & accurate	IN
<b>Food Identification</b>	
35 Food properly labeled; original container	IN
<b>Prevention of Food Contamination</b>	
36 Insects, rodents & animals not present; no unauthorized persons	IN
37 Contamination prevented during food preparation, storage/display	IN
38 Personal cleanliness	IN
39 Wiping cloths: properly used and stored	N/O
40 Washing fruits and vegetables	N/O

##### Proper Use of Utensils

41 In-use utensils: properly stored	IN
42 Utensils, equipment & linens: properly stored, dried & handled	IN
43 Single-use & single-service articles: properly stored & used	IN
44 Gloves used properly	N/A
<b>Utensils, Equipment and Vending</b>	
45 Food & non-food contact surfaces cleanable, properly designed, constructed & used	IN
46 Warewashing facilities: installed, maintained, used; test strips	IN
47 Non-food contact surfaces clean	IN
<b>Physical Facilities</b>	
48 Hot and cold water available; adequate pressure	IN
49 Plumbing installed; proper backflow devices	IN
50 Sewage & waste water properly disposed	IN
51 Toilet facilities: properly constructed, supplied and cleaned	IN
52 Garbage and refuse properly disposed; facilities maintained	IN
53 Physical facilities installed, maintained and cleaned	IN
54 Adequate ventilation and lighting; designated areas used	IN
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
-------------	-------------------	----------------	---------	-----------------

Inspection Published Comment:

**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.	<i>Carla Harwood</i>	4/7/2021	Joey Woodfield	<i>Joey Woodfield RS 822</i>	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	1
No. Of Repeat Factor/Intervention Violations	0

Date: 5/4/2021  
 Time In: 12:30 PM  
 Time Out: 1:41 PM  
 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			
<b>Demonstration of Knowledge</b>		16	Proper cooking time and temperatures		
1	Person in charge present, demonstrates knowledge, and performs duties	17	Proper reheating procedures for hot holding		
	IN	18	Proper cooling time and temperatures		
<b>Employee Health</b>		19	Proper hot holding temperatures		
2	Management, food employee and conditional employee; knowledge, responsibilities, and reporting	20	Proper cold holding temperatures		
	IN	21	Proper date marking and disposition		
3	Proper use of restriction and exclusion	22	Time as a public health control; procedures & record		
	IN				
<b>Good Hygienic Practices</b>		<b>Consumer Advisory</b>			
4	Proper eating, tasting, drinking, or tobacco use	23	Consumer advisory for raw or undercooked foods		
	IN		N/A		
5	No discharge from eyes, nose, and mouth				
	IN	<b>Highly Susceptible Populations</b>			
<b>Preventing Contamination by Hands</b>		24	Pasteurized foods used; prohibited foods not offered		
6	Hands clean & properly washed		N/A		
	IN	<b>Chemical</b>			
7	No bare hand contact with RTE foods or approved alternate method properly followed	25	Food additives; approved & properly stored		
	IN	26	Toxic substances properly identified, stored, & used		
8	Adequate handwashing facilities supplied & accessible		OUT, (*)		
	IN	<b>Conformance with Approved Procedures</b>			
<b>Approved Source</b>		27	Compliance with variance, specialized process, & HACCP plan		
9	Food obtained from approved source		N/A		
	IN	<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>			
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				
<b>Protection From Contamination</b>					
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	
<b>Safe Food and Water</b>		41	In-use utensils: properly stored
28	Pasteurized eggs used where required		N/A
	N/A	42	Utensils, equipment & linens: properly stored, dried & handled
29	Water and ice from approved source		IN
	IN	43	Single-use & single-service articles: properly stored & used
30	Variance obtained for specialized processing methods		IN
	N/A	44	Gloves used properly
			N/A
<b>Food Temperature Control</b>		<b>Utensils, Equipment and Vending</b>	
31	Proper cooling method used; adequate equipment used for temperature control	45	Food & non-food contact surfaces cleanable, properly designed, constructed & used
	IN		IN
32	Plant food properly cooked for hot holding	46	Warewashing facilities: installed, maintained, used; test strips
	N/O		IN
33	Approved thawing methods used	47	Non-food contact surfaces clean
	IN		IN
34	Thermometers provided & accurate		
	IN	<b>Physical Facilities</b>	
<b>Food Identification</b>		48	Hot and cold water available; adequate pressure
35	Food properly labeled; original container		IN
	IN	49	Plumbing installed; proper backflow devices
<b>Prevention of Food Contamination</b>			IN
36	Insects, rodents & animals not present; no unauthorized persons	50	Sewage & waste water properly disposed
	IN		IN
37	Contamination prevented during food preparation, storage/display	51	Toilet facilities: properly constructed, supplied and cleaned
	IN		IN
38	Personal cleanliness	52	Garbage and refuse properly disposed; facilities maintained
	IN		IN
39	Wiping cloths: properly used and stored	53	Physical facilities installed, maintained and cleaned
	N/O		IN
40	Washing fruits and vegetables	54	Adequate ventilation and lighting; designated areas used
	N/O		IN
		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	C	The sanitizer from the premixed dispenser is reading a lot higher than it should without further dilution. 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.	5/4/2021

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	<i>Connie Peavey</i>	5/4/2021	Joey Woodfield	<i>Joey Woodfield RS 822</i>	5/4/2021	12:30 PM	1:41 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

Date: 5/4/2021

Time In: 11:37 PM

No. Of Repeat Factor/Intervention Violations

0

Time Out: 12:17 PM

Inspection ID :

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****Demonstration of Knowledge**

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**

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 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****Safe Food and Water**

28 Pasteurized eggs used where required N/A

29 Water and ice from approved source IN

30 Variance obtained for specialized processing methods N/A

**Food Temperature Control**

31 Proper cooling method used; adequate equipment used for temperature control IN

32 Plant food properly cooked for hot holding N/O

33 Approved thawing methods used N/O

34 Thermometers provided & accurate IN

**Food Identification**

35 Food properly labeled; original container IN

**Prevention of Food Contamination**

36 Insects, rodents & animals not present; no unauthorized persons IN

37 Contamination prevented during food preparation, storage/display IN

38 Personal cleanliness IN

39 Wiping cloths: properly used and stored IN

40 Washing fruits and vegetables N/O

**Proper Use of Utensils**

41 In-use utensils: properly stored IN

42 Utensils, equipment & linens: properly stored, dried & handled IN

43 Single-use & single-service articles: properly stored & used IN

44 Gloves used properly N/A

**Utensils, Equipment and Vending**

45 Food & non-food contact surfaces cleanable, properly designed, constructed & used IN

46 Warewashing facilities: installed, maintained, used; test strips IN

47 Non-food contact surfaces clean IN

**Physical Facilities**

48 Hot and cold water available; adequate pressure IN

49 Plumbing installed; proper backflow devices IN

50 Sewage & waste water properly disposed IN

51 Toilet facilities: properly constructed, supplied and cleaned IN

52 Garbage and refuse properly disposed; facilities maintained IN

53 Physical facilities installed, maintained and cleaned IN

54 Adequate ventilation and lighting; designated areas used IN

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
-------------	-------------------	----------------	---------	-----------------

Inspection Published Comment:

**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	
Cheese	Walk-In Cooler	37°F	
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	<i>Leona Robb</i>	5/4/2021	Joey Woodfield	<i>Joey Woodfield RS 822</i>	5/4/2021	11:37 PM	12:17 PM